## SHAREABLES

## Flaming Saganaki $\$ 10$

melted fontinella cheese flamed tableside, served with crusty warm baguette

## Shrimp Cocktail \$16

jumbo shrimp (4) poached in chablis, served with patrick's own spicy cocktail sauce

## Portobello Gratin \$13

roasted portobello baked with muenster cheese \& garlic bread crumbs

## Seafood Cioppino \$18

mussels, clams, shrimp \& cod simmered in a fennel broth; served with warm french bread

## Bavarian Charcuterie Board \$18

warm bavarian pretzel, mustard, cheese, meats, nuts \& fruit - enough for two

## ENTRÉES

Includes chef's choice fresh vegetable and choice of soup du jour or house salad
Roasted Beef Tenderloin \$38
with portobello demiglaze \& garlic mashed potatoes
14 oz . Veal Chop $\$ 40$
char-grilled with rosemary jusli, served with roasted potatoes
Twin Lobster Tails $\mathbf{\$ 5 0}$
two 6 oz. cold water tails; drawn butter \& roasted potatoes
Pork Osso Bucco \$36
braised pork shank with roasted tomato au jus \& garlic mashed potatoes
Fresh Atlantic Salmon \$32
pan seared fresh salmon with lemon brown butter; roasted potatoes
14 oz. Ribeye $\$ 42$
21 day wet aged \& hand trimmed; char grilled \& seared with garlic butter mushroom duxell;
served with roasted potatoes

## Lemon Herb Chicken \$28

seared airline chicken breast with lemon herb butter \& garlic mashed potatoes

## Desserts $\$ 10$ ~ Warm Apple Pie ala mode • Triple Chocolate Cake Vanilla Bean Crème Brulee with Fresh Berries

[^0] especially if you have a medical condition


[^0]:    consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness,

