Love is in the Air at PATRICK'S GRILLE

SHAREABLES

Flaming Saganaki $9
melted fontinella cheese flamed tableside, served   with crusty warm baguette

Oyster Shooters $15
fresh oysters with cocktail sauce, vodka and horseradish sauce

Steak & Mushroom Bites $13
tenderloin tips and mushrooms in a burgundy sauce

Shrimp Cocktail $16
jumbo shrimp poached in chablis, served with patrick's own spicy cocktail sauce

Lobster Tortellini $16
with a garlic cream sauce

Vegetable Flatbread $12
peppers, onion, 3 cheese blend with a boursin cheese spread

Spoil your Sweetheart with a little Romance

Choice of (1) appetizer to share
Choice of Soup du jour or salad each
Choice of entrée each
Choice of (1) dessert to share
Bottle of Champagne
Fresh Flowers
South Bend Chocolates
$150
Must pre-purchase by 2-9-24

ENTRÉES

Served with your choice of soup du jour or house salad

7oz Filet Mignon $45
21 day wet aged, trimmed in house
char-grilled and brushed with garlic butter and mushroom duxelle
served with roasted potatoes and fresh vegetable

14oz Ribeye $40
21 day wet aged, trimmed in house; char-grilled & brushed with garlic butter
& mushroom duxelle. served with roasted potatoes and fresh vegetable

Lemon Garlic Chicken $30
pan seared airline chicken breast with lemon garlic butter
served with rice pilaf and spinach timbale

Fresh Atlantic Salmon $30
pan seared with lemon garlic butter. served with rice pilaf and spinach timbale

New Zealand Rack of Lamb $40
with rosemary jus lie and mint jelly
served with roasted potatoes and fresh vegetable

Fresh Atlantic Halibut $38
broiled with roasted tomato hollandaise
served withh rice pilaf and fresh vegetable

Spinach and Artichoke Cavattapi $20
Tossed in a garlic cream sauce
add ~ chicken $8   salmon $10

(6) Chocolate Dipped Strawberries $15   **Vanilla Crème Brulée $10**
Raspberry Swirl Cheesecake for two $15

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition