

Wednesday @ PATRICK'S GRILLE

SHAREABLES

Flaming Saganaki \$10

melted fontinella cheese flamed tableside, served with crusty warm baguette bread

Calamari \$15

dusted with seasoned flour and fried with fresh lemon and housemade cocktail sauce

Chicken Flatbread \$13

grilled chicken, onions, peppers and 3 cheese blend

Crab Stuffed Mushrooms \$14

served with hollandaise sauce

Shrimp Cocktail \$16

(4) jumbo shrimp poached in chablis and served with our housemade spicy cocktail sauce

SOUP & SALADS

all soups are freshly made in house

Soup du Jour c \$5 ~ b \$8

Fresh Garden Salad \$7

*iceberg & field green blend with tomato, beets, cucumbers, carrots & red onion ~ **add chicken \$8** choice of balsamic, house-made ranch, french, and bleu cheese*

Patricks Wedge Salad \$12

iceberg lettuce wedge, bleu cheese crumbles, crisp bacon, tomatoes, hard boiled eggs with bleu cheese dressing and housemade croutons

Caesar Salad \$10

romaine, anchovies, parmesan cheese, garnished with tomatoes and our house-made caesar dressing

ENTRÉES

*Includes Chef's choice starch and fresh vegetable
Served with your choice of soup du jour or house salad*

Surf & Turf \$40

*5 oz filet and 5 oz lobster tail
served with drawn butter*

Fresh Atlantic Salmon \$28

pan seared with raspberry bbq sauce

BBQ Baby Back Ribs \$30 full slab \$22 half slab

char-grilled, saucy and fall-off-the-bone tender

Chicken Piccata \$23

fresh chicken breast sautéed with mushrooms, capers, tomatoes, onions, garlic and white wine

Pork Osso Bucco \$24

braised pork shank with roasted tomatoe demi-glaze

Served with your choice of soup du jour or house salad

Beef Goulash \$22

onions, peppers, hungarian paprika, cavattappi pasta

Mushroom & Artichoke Tortellini \$20

with pesto cream sauce

Desserts \$8 N.Y. Style Cheesecake ~ Mudd Pie

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