



### Tonight is Ala Carte ~ Build Your Own Delicious Prime Rib Feast

#### SHAREABLES

SOUP & SALADS

all soups are freshly made in house

Flaming Saganaki \$10 melted fontinella cheese flamed tableside, served with crusty warm baguette

Shrimp Cocktail \$16 jumbo shrimp poached in chablis, served with patrick's own spicy cocktail sauce Soup Du Jour ~ cup \$5 bowl \$8

House Salad \$5

Caesar Salad \$8

## ENTRÉES

#### **Prime Rib**

#### 10oz \$20 14oz \$28 18oz \$36

slow roasted, served with horserashish sauce

# **Fresh Atlantic Salmon \$20** pan seared with lemon butter

Chicken Piccata \$18

fresh chicken breast sautéed with mushrooms, capers

#### SIDES

Double Baked Potato \$5 Creamed Spinach \$6 French Grean Beans w/Bacon \$5 Croquette Potatoes \$7 Three Cheese Mac & Cheese \$6

Cauliflower Au Gratin \$7 Mushroom Risotto \$8 Yukon Fries \$7 Baked Potatoes \$5 Roasted Asparagus \$8