

Wednesday @ PATRICK'S GRILLE

SHAREABLES

Flaming Saganaki \$10

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

Lump Crab Cakes \$12

with dilled remoulade sauce

Coconut Shrimp \$12

with mango salsa

Mini Beef Wellington \$15

with demi glaze

Wild Mushroom Polenta \$10

3 varieties of mushrooms, fontinella cheese and tomato coulis

SOUP & SALADS

all soups are freshly made in house

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

Fresh Garden Salad \$10

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

Thunderbird Salad \$10

iceberg lettuce, tomatoes, croutons, chives, bacon and swiss cheese with thunderbird dressing

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*

10oz. Prime Rib \$26

slow roasted

served with horseradish sauce and au jus

Chicken Marsala \$22

fresh chicken breast sautéed with marsala wine sauce

Shrimp Scampi \$23

large gulf shrimp, garlic, sherry, bread crumbs and lemon butter

Served with your choice of soup du jour or house salad

Old Fashion Meatloaf \$18

with mashed potatoes, gravy and buttered corn

Corn Meal Crusted Catfish \$20

with pan fried potatoes and tartar sauce

Philly Steak Sandwich \$17

onions, peppers, provolone cheese

served on french bread with au jus for dipping

comes with french fries

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