

Wednesday @
March 20, 2024



Serving guests
18 or older

SHAREABLES

Flaming Saganaki \$9

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

Buffalo Chicken Dip \$10

served with crisp tortillas

Artichoke & Feta Tart \$10

flaky puff pastry crust & boursin cheese

Smoked Salmon Crostini \$10

with fried capers

SOUP & SALADS

all soups are freshly made in house

Soup du Jour c \$4 b \$5

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, swiss cheese, bacon, tomatoes, chives, & croutons with chef's special thunderbird dressing

Romaine & Apple Salad \$12

crisp romaine hearts, sliced apples, bleu cheese crumbles, candied walnuts & dried cranberries with apple cider vinaigrette

ENTRÉES

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

New Zealand Rack of Lamb \$30

char-grilled, seasoned with herbs & spices; served with mint jelly

Fresh Atlantic Salmon \$28

pan seared with lemon brown butter

Reef & Beef \$33

twin medallions of beef tenderloin, 3 gulf scampi-style shrimp & mushroom demi glaze

Fresh Canadian Whitefish \$22

parmesan crusted & baked, topped with caper butter

BBQ Baby Back Ribs Full Slab \$30 ~ Half Slab \$24

fall-off-the-bone tender

Served with your choice of soup du jour or house salad

Chicken Tortellini \$24

onions, peppers, grilled chicken, 3 cheese filled tortellini & pesto cream sauce

N.Y. Steak Sandwich \$16

char-grilled 8oz strip steak, open faced on garlic bread; served with waffle fries & onion rings

Dessert \$8 ~ Chef's Choice

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