

Wednesday @
July 10, 2024



Serving guests
18 or older

SHAREABLES

Flaming Saganaki ~~\$10~~ \$5
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

Crab Artichoke Dip \$12
served with crisp tortilla

Tomato Bruschetta \$10
fresh basil, diced tomatoes, drizzled with balsamic vinaigrette & served with house-made crostini

Fried Cheese Curds \$10
served with marinara sauce

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, & bleu cheese

Caesar Salad \$10
romaine, anchovies, parmesan cheese, garnished with tomatoes & our house-made caesar dressing

Romaine & Apple \$12
crisp romaine hearts, sliced apples, bleu cheese crumbles, candied walnuts & dried cranberries with apple cider vinaigrette

ENTRÉES

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

Prime Rib
10oz \$24 14oz \$30 18oz \$37
slow roasted, served with horseradish sauce

Canadian Lake Perch \$30
panko crusted & sauteed, served with lemon & tartar sauce

Twin Medallions of Filet Mignon \$35
char-grilled & served with a portobello demi-glaze

BBQ Baby Back Ribs Full Slab \$30 1/2 Slab \$22
fall-off-the-bone tender

Weekly Special
ask your server about tonight's feature!

Served with your choice of soup du jour or house salad

Chicken Piccata \$27
grilled chicken breast, mushrooms, onions, tomatoes & capers in a white wine butter sauce

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