

Wednesday at



SHAREABLES

SOUP & SALADS

all soups are freshly made in house

Flaming Saganaki \$5 (Wednesday Only)
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 and served with house-made crostini

Fried cheese Curds \$10
served with marinara sauce

Soup du Jour c \$4 b \$5

Fresh Garden Salad \$10
*iceberg & field green blend with tomatoes, beets, cucumbers, carrots & red onion
choice of balsamic, house-made ranch, french, and 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 cider vinaigrette

Add grilled chicken breast to any salad \$8

ENTRÉES

*Includes Chef's choice starch and fresh vegetables
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 creusted & 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

Chicken Picatta \$22
fresh chicken breast, mushrooms, onions, capers with white wine and lemon butter sauce

Weekly Feature
please ask your server

Served with your choice of soup du jour or house salad and fresh vegetable

Tortellini with Pesto Cream Sauce
add chicken upon request \$8

Dessert \$8 ~ Chefs Choice Mudd Pie