Wednesday at PATRIC



SHAREABLES

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*

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 & SALADS

all soups are freshly made in house

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

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