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 Ragoons \$12 served with sweet chili sauce

Ahi Tuna \$15 seared rare with sesame vinaigrette, wasabi and ginger

Lolli Pop Lamb Chops \$15 served with honey mustard glaze SOUP & SALADS

all soups are freshly made in house

Soup du Jour c \$4 b \$5

Fresh Garden Salad \$10

iceberg & field greens 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

14oz Ribeye \$32

21 day wet aged and hand-trimmed in-house char-grilled with garlic butter and mushroom glaze

Fresh Atlantic Salmon \$28

pan seared with lemon brown butter

Reef & Beef \$38 beef medillions and jumbo shrimp with red wine 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 \$19

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