

Wednesday @ PATRICK'S GRILLE

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 Rangoon \$12

Served with sweet chili sauce

Ahi Tuna \$15

seared rare with sesame vinaigrette, wasabi & 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 green blend with tomato, beets, cucumbers, carrots & red onion ~ add chicken \$8 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

Romain & 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*

14 oz Ribeye \$32

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

Fresh Atlantic Salmon \$28

fresh chicken breast, wild mushroom veloute

Reef & Beef \$38

o beef medallions & jumbo shrimp with red wine demi glaze

BBQ Baby Back Ribs ~ Full Slab \$30 • Half Slab \$22

char grilled, fall-off-the-bone tender

Weekly Feature - please ask your server

Served with your choice of soup du jour or house salad

Tortellini with Pesto Cream Sauce \$19 - add chicken \$3

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