

PATRICK'S KITCHEN AND DRINKS

WELCOME TO PATRICK'S. WE'RE GLAD YOU'RE HERE!

OUR NEW SPACE INCLUDES A BEAUTIFUL BANQUET ROOM FOR YOUR REHEARSAL DINNERS, BIRTHDAY PARTIES, OR ANY SPECIAL OCCASION. PLEASE LET US KNOW IF WE CAN HELP YOU PLAN YOUR EVENT.

WE BRING YOU FABULOUS FOOD WITHOUT THE FUSS IN A NEW, EVER-CHANGING MENU, FEATURING FRESH, SEASONALLY-FOCUSED INGREDIENTS. SIGN UP FOR OUR EMAIL NEWSLETTER TO KEEP UP WITH SPECIAL EVENTS AND MENU CHANGES, OR "LIKE" US ON FACEBOOK. THANK YOU FOR COMING!

STARTERS

Spinach & Artichoke Torta

Garlicky, peppery ricotta and cream cheese blend, layered with fresh spinach and artichoke hearts. 8.75

Bayview Crab Cakes

THE REAL THING! PAN-fried blue crab cakes served on a bed of greens, with red chile mayo and basil aioli. 11.75

Pulled Pork Nachos

Slow-smoked pork shoulder with all the fixin's on fresh tortilla chips with sour cream and Alma's salsa verde. 13.25

SMALL PLATES

STEAK AREPAS

Spicy marinated steak, grilled and sliced, with avocados, roasted red peppers, and cornmeal pancakes, with sour cream garnish. 11.75

PATRICK'S FLATBREADS (OUR CRUSTS ARE MADE HERE BY KATRENA!)

MARGHERITA

Tomato, Eden Farms basil, and a blend of 3 cheeses including whole milk mozzarella. 10.75

CHICKEN CHEESE

Herbed chicken breast, marinara and garlic cream sauces, and mozzarella. 11.75

MAGIC MUSHROOM

Wild mushrooms and leeks with garlic cream sauce and parmesan cheese. 10.75

Ask your server about our chef's special flatbread of the day.

PKD Picnic Platter

Charcuterie plate with smoked meats from the Smoking Goose and cheese from Ludwig Farmstead Creamery, served with crackers. 12.00

Island Shrimp

Four rosemary grilled tiger shrimp on spinach leaves, topped with pineapple-cucumber salsa. 7.95 Add more shrimp for \$2 each.

Soups and Salads

Brick Street Blonde Chili

Chicken stock simmered with pork loin, green chiles, and white beans, topped with Monterey Jack and sour cream. Cup 4.25 Crock 5.75

Soup D J

Our chef's soup of the day. Cup 3.50 Crock 4.50

House Salad

Mixed greens garnished with dried cranberries, sliced toasted almonds and crumbled gorgonzola cheese. 5.25

Caesar Salad

Romaine and classic Caesar dressing, with grape tomatoes and house-made croutons. 4.95

ENTRÉE Salads

THIS MEAL-IN-A-BOWL IS SERVED WITH OUR HOUSE BREAD. ALL OF OUR SALADS ARE MADE WITH FRESHLY CUT ROMAINE AND LEAF LETTUCE, TOSSED WITH SPRING MIX GREENS.

ROASTED BEET SPINACH SALAD

FRESH LEAF SPINACH WITH MANDARIN ORANGES, ROASTED BEETS, RED ONIONS, CAPRIOLE GOAT CHEESE, AND SUGAR-CRUSTED PECANS. A delicious blend of flavors! 13.50 Add BACON 2.00

BLACK AND BLUE CAESAR

CRISP ROMAINE AND CLASSIC CAESAR DRESSING, WITH ARTICHOKE HEARTS, KALAMATA OLIVES, AND TOMATOES, TOPPED WITH GORGONZOLA CHEESE. 9.50
WITH BLACKENED GRILLED CHICKEN BREAST 13.50

HERB CHICKEN HOUSE SALAD

A JUMBO VERSION OF OUR HOUSE SALAD, TOPPED WITH GRILLED HERB-SEASONED CHICKEN BREAST. 14.50

DRESSINGS: HOUSE VINAIGRETTE, BLEU CHEESE, HIDDEN VALLEY RANCH, RUSSIAN, OLIVE OIL AND BALSAMIC VINEGAR, AND LOW-FAT HONEY MUSTARD. SERVED ON THE SIDE.

ENTRÉES

ALL ENTRÉES ARE SERVED WITH THE CHEF'S ACCOMPANIMENTS, A SIDE SALAD AND HOUSE BREAD.

AMERICAN LAMB CHOPS

TWO CENTER CUT 5 OZ. BONE-IN CHOPS—CHARBROILED AND BEAUTIFUL. 26.75

PATRICK'S RIBEYE

CUT FROM AGED CERTIFIED ANGUS BEEF, GRILLED TO YOUR LIKING. 23.50

HERB-ROASTED CHICKEN

A FRESH AIRLINE CHICKEN BREAST, HERB-SEASONED AND ROASTED, WITH A RICH PAN SAUCE. 16.50

WILD CAUGHT MAHI MAHI

PAN-SEARED AND SERVED WITH OUR PINEAPPLE CUCUMBER SALSA. 23.50

CAJUN SHRIMP AND SAUSAGE FETTUCINE

FIVE LARGE SHRIMP SAUTÉED, WITH SMOKING GOOSE ANDOUILLE, MAKES FOR A DELICIOUS BLEND OF CAJUN SPICE, TOSSED WITH GARLIC CREAM SAUCE. 19.75

DESSERTS

HUMMINGBIRD CAKE

RICH BUTTER CAKE WITH PINEAPPLE, BANANAS, CINNAMON CHIPS, AND CREAM CHEESE FROSTING. UNBELIEVABLY GOOD! 6.00

KEY LIME PIE

THE ORIGINAL RECIPE, IN A FLAKY PASTRY CRUST, TOPPED WITH FRESHLY WHIPPED CREAM. SWEET AND SOUR TO DIE FOR! 6.00

CHOCOLATE VOLCANO

INDIVIDUAL CHOCOLATE CAKE WITH A MOLTEN CHOCOLATE CENTER. SERVED WITH A SCOOP OF VANILLA ICE CREAM. SINFULLY DELICIOUS! 7.00

NEW DESSERTS FROM BETH COMING SOON!

BEVERAGES

FOUNTAIN SOFT DRINKS UNLIMITED REFILLS 1.95

HOMEMADE LEMONADE ONE REFILL 1.95

STRAWBERRY LEMONADE ONE REFILL 2.05

FRESH-BREWED ICED TEA UNLIMITED REFILLS 1.95

COFFEE, HOT CHOCOLATE, HOT TEA 2.00

Milk (NO REFILLS) 1.50

SAN PELLIGRINO 2.95