

The logo for Patrick's Kitchen and Drinks features a stylized 'P' on the left, composed of a red vertical bar, a blue square, and a grey square. To the right of the 'P' is the word 'PATRICK'S' in a large, bold, black, sans-serif font. Below 'PATRICK'S' is a thick black horizontal line. Underneath the line is the word 'KITCHEN AND DRINKS' in a smaller, bold, black, sans-serif font. A green vertical bar is positioned to the left of the word 'KITCHEN'.

WELCOME TO PATRICK'S. WE'RE GLAD YOU'RE HERE! IT IS OUR PLEASURE TO SERVE YOU IN A COMFORTABLE, INVITING PLACE YOU CAN CALL YOUR OWN. WE USE HIGH-QUALITY INGREDIENTS AND MAKE ALL OF OUR DISHES FROM SCRATCH. WE HOPE YOU ENJOY OUR FOOD—FRESHLY PREPARED AND CHEERFULLY SERVED. WE WANT YOU TO RELAX AND ENJOY YOURSELF, AND HOPE TO GIVE YOU A REASON TO RETURN—ON YOUR WAY TO THE POOL, OR ON YOUR WAY HOME FROM THE OPERA—YOU'RE ALWAYS WELCOME AT PATRICK'S. THANK YOU FOR COMING!

APPETIZERS

SPINACH & ARTICHOKE TORTA

CRACKED BLACK PEPPER AND GARLIC-SEASONED BLEND OF RICOTTA AND CREAM CHEESE, LAYERED WITH FRESH SPINACH AND ARTICHOKE HEARTS. GARNISHED WITH SWEET PEPPER TOMATO RELISH. SERVED WITH HOUSE BREAD. **8.25**

BAYVIEW CRAB CAKES

THE REAL THING! PAN-FRIED BLUE CRAB CAKES SERVED ON A BED OF GREENS, WITH RED CHILE MAYO AND BASIL AIOLI. **9.25**

OLIVE OIL & PARMESAN DIP

A TASTY BLEND OF EXTRA-VIRGIN OLIVE OIL, GARLIC, HERBS, AND FRESHLY GRATED PARMESAN CHEESE, WITH OUR CRUSTY BREAD FOR DIPPING. **7.00**

CORN CHILI CHEESE CHIPS

HOUSE-FRIED TORTILLA CHIPS WITH A SPICY DIP OF SOUR CREAM, GREEN CHILES, CORN, DICED TOMATOES, MONTEREY JACK AND CHEDDAR CHEESES, SERVED HOT FROM THE OVEN. **6.00**

COCONUT SHRIMP

FIVE PLUMP SHRIMP, DUNKED IN A LIGHT COCONUT BREADING AND FRIED, WITH MANGO MARMALADE DIPPING SAUCE. **10.50**

CHICKEN CHEESE FLATBREAD

HERB-ROASTED CHICKEN AND MOZZARELLA CHEESE ON CRISP CRACKER FLATBREAD, WITH MARINARA AND GARLIC CREAM SAUCES, TOPPED WITH PECORINO ROMANO CHEESE. **8.25**

SMALL PLATES

ADD A SIDE SALAD TO YOUR SMALL PLATE FOR 2.50, ADD A HOUSE SALAD FOR 3.75.

PORK SCALLOPINI

TWO MEDALLIONS OF PORK TENDERLOIN, POUNDED THIN AND SAUTÉED, WITH BASIL-TOMATO CREAM REDUCTION. SERVED WITH BUTTER-BROWNED SUGAR SNAP PEAS. **8.25**

CHAR-BROILED LAMB CHOP

ONE PERFECT 4-OZ LAMB CHOP, FINISHED WITH A RED WINE REDUCTION, PAIRED WITH GARLIC MASHED POTATOES. **9.75**

BURGERETTES

HOT OFF THE GRILL, A TRIO OF TINY BURGERS ON TEENY BUNS, WITH LETTUCE, MAYO, GRILLED ONIONS, AND BABY SWISS CHEESE, WITH A SMALL SIDE OF FRIES. **7.95**

MINI MEATLOAF

INDIVIDUAL HOMEMADE MEATLOAF FRESH FROM THE OVEN, TOPPED WITH MARINARA, ACCOMPANIED BY A LARGE DOLLOP OF MASHED POTATOES. **7.75**

STEAK AREPAS

SPICY-HOT MARINATED FLAT IRON STEAK, GRILLED MEDIUM RARE AND SERVED ON CORNMEAL PANCAKES, WITH AVOCADO AND RED PEPPERS. TOPPED WITH AVOCADO CREAM AND GARNISHED WITH RED CHILES. **9.25**

ENTRÉE SALADS

THIS MEAL-IN-A-BOWL IS SERVED WITH OUR HOUSE BREAD.

ROASTED BEET SPINACH SALAD

FRESH LEAF SPINACH WITH MANDARIN ORANGES, ROASTED BEETS, RED ONIONS, CRUMBLed GOAT CHEESE, AND SUGAR-CRUSTED PECANS. A DELICIOUS BLEND OF FLAVORS! **10.25**

TURKEY TORTILLA SALAD

AWARD-WINNING COMBO OF TURKEY, GREENS, AVOCADO, TOMATOES, BLACK OLIVES, AND CHEDDAR CHEESE. GARNISHED WITH A SPICY CORN AND BLACK BEAN SALSA AND CRISP TORTILLA STRIPS. **11.75**

BLACK AND BLUE CAESAR

CRISP ROMAINE AND CLASSIC CAESAR DRESSING TOPPED WITH BLACKENED CAJUN-STYLE CHICKEN, ARTICHOKE HEARTS, KALAMATA OLIVES, AND TOMATOES, TOPPED WITH GORGONZOLA CHEESE CRUMBLES. **11.25**

TERIYAKI CHICKEN SALAD

TERIYAKI-MARINATED CHICKEN STRIPS ATOP A BED OF MIXED GREENS, WITH SNOW PEAS, CARROTS, BROCCOLI, AND SLICED TOASTED ALMONDS. **11.50**

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

SOUPS AND SALADS

BRICK STREET BLONDE CHILI

PEOPLE'S CHOICE AWARD WINNER! CHICKEN STOCK SIMMERED WITH PORK LOIN, GREEN CHILES, AND WHITE BEANS, TOPPED WITH MONTEREY JACK AND SOUR CREAM.

Cup 3.50 Crock 4.50

ITALIAN WEDDING SOUP

A CLASSIC YOU WILL LOVE! MINIATURE MEATBALLS, DICED HAM, SPINACH, WHITE CANNELLINI BEANS, AND PARMESAN CHEESE IN A RICH CHICKEN BROTH. **4.50**

SOUP D J

THE SOUP OF THE MOMENT, WHATEVER OUR CHEF IS IN THE MOOD TO CREATE. **Cup 3.50 Crock 4.50**

HOUSE SALAD

MIXED GREENS GARNISHED WITH DRIED CRANBERRIES, SLICED TOASTED ALMONDS AND CRUMBLed GORGONZOLA CHEESE. **4.75**

GARDEN SALAD

HAVE YOU HAD YOUR VEGGIES TODAY? MIXED GREENS, BROCCOLI, CARROTS, CUCUMBER, SUGAR SNAP PEAS, AND GRAPE TOMATOES, TOPPED WITH ALFALFA SPROUTS. **4.00**

SANDWICHES

SERVED WITH CHIPS AND DILLY COLE SLAW.

TURKEY SUPREME

FRESH BAKED TURKEY BREAST, JARLSBERG CHEESE, BACON, LETTUCE, AND MAYO, GRILLED ON OUR HOUSE SOURDOUGH BREAD. **8.75**

HAM AND CHEESE

SLICED SMOKED HAM, WHITE CHEDDAR CHEESE, AND SLICED TOMATO. GRILLED ON WHOLE-GRAIN BREAD WITH HONEY-MUSTARD MAYO. **7.95**

RED CHILE CHICKEN

MARINATED SPICE-CRUSTED CHICKEN BREAST ON TOASTED SOURDOUGH BREAD, WITH MOZZARELLA, ROASTED RED PEPPERS, LETTUCE, TOMATO, AND SPICY RED CHILE MAYO. **8.75**

VILLAGE VEGETARIAN

LETTUCE, CHEESE, TOMATO, ZUCCHINI, GREEN PEPPER, AND ALFALFA SPROUTS, SERVED ON OUR WHOLE-GRAIN BREAD, WITH DILL SAUCE, OF COURSE. A TRIBUTE TO A FAVORITE FROM YOGURT EMPORIUM. **7.50**

CLASSIC BURGER

SIX OUNCES OF BLACK ANGUS CHUCK, FRESHLY GROUND, HAND-PATTIED, AND CHAR-BROILED TO YOUR SPECS, ON A TOASTED EGG BUN WITH LETTUCE, TOMATO, AND MAYO. **7.95** Add CHEESE FOR 75 CENTS.

PKD TENDERLOIN

HAND BATTERED IN OUR SECRET RECIPE, THIS HOOSIER FAVORITE IS SURE TO PLEASE! SERVED ON A TOASTED EGG BUN WITH LETTUCE, ONION, TOMATO, AND MAYO. **8.50**

Also available grilled **8.00**

PASTA

All PASTAS SERVED WITH HOUSE BREAD.
Add a side salad to your pasta for 2.50,
add a house salad for 3.75.

Chicken Mushroom Tortellini

HERB-ROASTED CHICKEN BREAST, WITH PECORINO ROMANO CHEESE, IN A LUSCIOUS GARLIC CREAM SAUCE WITH CHEESE TORTELLINI, FRESH SPINACH, AND PORTOBELLO MUSHROOMS. **14.50**

Jerk Chicken Fettuccine

SPICY-SWEET SEASONED CHICKEN BREAST SERVED OVER LEMON-PEPPER FETTUCCINE IN CURRY SAUCE. THIS HAS SOME HEAT!
GARNISHED WITH LIME SOUR CREAM AND CILANTRO. **13.75**

Shrimp Primavera

BOW-TIE PASTA WITH SHRIMP, BROCCOLI, CARROTS, MUSHROOMS, AND SUGAR SNAP PEAS, IN A LIGHT PARMA ROSA SAUCE. **14.50**

Spaghetti and Meatballs

OUR TASTY MEATBALLS, WITH HOMEMADE MARINARA SAUCE, SERVED OVER FRESH SPAGHETTI. **9.75**

Vegetarian Penne

PENNE PASTA AND FRESH VEGETABLES, BLENDED WITH OUR ZESTY MARINARA AND TOPPED WITH PECORINO ROMANO CHEESE. **11.50**

Sides

2.00 EACH

FRENCH FRIES

MASHED POTATOES

Wild Rice

VEGETABLE OF THE MOMENT

MACARONI AND CHEESE

BASKET O' BREAD

ENTREES

SERVED AFTER 5 P.M

All ENTREES ARE SERVED WITH A SIDE SALAD, A CHOICE OF POTATO OR RICE, THE CHEF'S VEGETABLE OF THE MOMENT, AND HOUSE BREAD.

Pork Loin Chop

TWO SUCCULENT 8-OZ. BONE-IN CHOPS, CHARBROILED AND PAIRED WITH ONION MARMALADE. **18.50** ONE CHOP **13.25**

Rosemary-Roasted Lamb

TWO 4-OZ. LAMB LOIN CHOPS, ENHANCED WITH ROSEMARY AND GARLIC, OVEN-ROASTED TO YOUR LIKING. **20.00**

Classic Filet

A HAND-TRIMMED 8-OZ. CHOICE AGED BLACK ANGUS FILET, PERFECTLY CHARBROILED TO YOUR SPECIFICATIONS, TOPPED WITH GORGONZOLA MUSHROOM BUTTER. **28.00**

Patrick's Ribeye

A BEAUTIFUL 14-OZ. CHOICE RIBEYE, CHARBROILED TO YOUR LIKING. ALSO AVAILABLE WITH A PEPPERCORN CRUST. **25.00**

Spinach-stuffed Chicken

A PAN-ROASTED SKIN-ON CHICKEN BREAST, STUFFED WITH A DELECTABLE MIX OF SPINACH, MUSHROOMS, AND RICOTTA CHEESE. **12.75**

Almond-Crusted Chicken

A 6-OZ. CHICKEN BREAST COATED WITH BREAD CRUMBS, SLICED ALMONDS, AND PARMESAN CHEESE, PAN-FRIED AND SERVED WITH DIJON MUSTARD CREAM SAUCE. **11.75**

Herbed Salmon

AN 8-OZ. GRILLED ATLANTIC SALMON FILLET, MARINATED IN WHITE WINE AND A SAVORY HERB MIXTURE. **17.50**

Coconut Shrimp

SIX BUTTERFLIED SHRIMP, DUNKED IN A LIGHT COCONUT BREADING AND FRIED, WITH MANGO MARMALADE DIPPING SAUCE. **15.50**

Surf Special

ASK YOUR SERVER ABOUT OUR CHEF'S DELICIOUS FISH OR SHELLFISH CREATION FOR TODAY.

CONSUMPTION OF RAW OR UNDERCOOKED FOOD SUCH AS MEATS, SEAFOOD, AND EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

DESSERTS

HUMMINGBIRD CAKE

RICH BUTTER CAKE WITH PINEAPPLE, BANANAS, CINNAMON CHIPS,
AND CREAM CHEESE FROSTING. UNBELIEVABLY GOOD! **5.00**

Key Lime Pie

THE ORIGINAL RECIPE, IN A FLAKY PASTRY CRUST, TOPPED
WITH FRESHLY WHIPPED CREAM. SWEET AND SOUR TO DIE FOR! **5.00**

Affogato

IT MEANS "DROWNED" IN ITALIAN. WE'LL BRING YOU THE INGREDIENTS,
YOU DO THE DROWNING. COFFEE ICE CREAM, A DEMITASSE OF ESPRESSO,
AND MAYBE A SHOT OF KAHLUA OR FRANGELICO? YOU WILL LOVE THIS! **6.00**
WITH LIQUEUR **8.00**

CHOCOLATE VOLCANO

INDIVIDUAL CHOCOLATE CAKE WITH A MOLTEN CHOCOLATE CENTER.
SERVED WITH A SCOOP OF VANILLA ICE CREAM. SINFULLY DELICIOUS! **6.00**

Derby Pie®

DELICIOUS AND DECADENT, THE FAMOUS CHOCOLATE NUT PIE FROM
OUR FRIENDS AT KERN'S KITCHEN IN LOUISVILLE. **5.00**

BEVERAGES

FOUNTAIN Soft Drinks

UNLIMITED REFILLS **1.95**

HOMEMADE LEMONADE ONE REFILL **1.95**

STRAWBERRY LEMONADE ONE REFILL **2.05**

ICED TEA UNLIMITED REFILLS **1.95**

SPECIALTY DRINKS ASK YOUR SERVER!

COFFEE, HOT CHOCOLATE, HOT TEA **2.00**

Milk (NO REFILLS) **1.50**

SAN PELLIGRINO **2.25**