

Entrée Salads

***Spinach Salad**

Baby spinach, dried cranberries, glazed walnuts, diced onions, diced tomatoes, blue cheese crumbles, and bacon bits served with raspberry vinaigrette -10

Strawberry Orange Pecan Salad

Mixed greens, mandarin oranges, fresh strawberries, glazed pecans, green onions, blue cheese crumbles and raspberry vinaigrette - 10

Pat's Salad

Romaine Lettuce, Granny Smith Apples, dried cranberries, glazed walnuts, diced tomatoes, blue cheese crumbles, raspberry vinaigrette - 10

Asian Apple Salad

Baby spring mix, diced tomatoes, Granny Smith Apples, feta cheese, diced onions, dried cranberries, with oriental sesame dressing - 10

Add Chicken \$2 (Blackened, Grilled, Fried) Shrimp \$7 (Blackened, Grilled, Fried), Salmon \$7 (Blackened, Crusted), Steak \$7 (Blackened, Grilled)

Appetizers

Fruit and Cheese Plate

4 different Cheeses and Fresh Fruit - 13

Fruit & Cheese plate with 2 Glasses of wine

4 Gourmet Cheeses served with an assortment of fresh fruit & two glasses of wine from our pepperwood collection --20

Shrimp Cocktail. - 7

Caprese Salad

Fresh Sliced Mozzarella and Sliced Tomatoes topped with fresh Italian Seasoning & Balsamic Vinaigrette - 8

Spinach Artichoke Dip - 7

From the Grill

Over a 1/2 lb. Hamburgers

*Hamburger served with Fries- 12

*Blue Cheese Burger served with Fries- 12

*Mushroom and Swiss served with Fries - 12

*Bacon and Cheddar served with Fries - 12

Chicken Finger Platter

6-Hand Cut Chicken Strips dredged in Pat's House Seasoning, served w/French Fries, Cole Slaw & Honey Mustard - 12

Fish and Chips

2-Beer Battered Breaded Fried Cod placed over a bed of French Fries & served w/Cole Slaw - 12

Shrimp Po-Boy

Breaded Shrimp dredged in Pat's house seasoning, fried and placed on a house made hoagie, topped with shredded lettuce, tomato, pickle and a Cajun dressing - 12

***Chopped Steak**

Fresh Chopped steak with Pat's House seasoning, & topped with mushrooms and onions, w/your choice of 2 sides - 12

French Dip

Black Angus Roast beef and mozzarella cheese on a house made hoagie, served with Au Jus and served with fries - 12

Philly Cheese Steak

Black Angus Roast Beef, caramelized onions, mushrooms, bell peppers and mozzarella cheese on a house made grilled hoagie roll served with fries- 12

Fried Chicken or Buffalo Chicken Sandwich

Two Hearty pieces of Breaded Chicken Breast marinated in buttermilk, and dredged in Pat's House seasoning, topped with lettuce, tomato, ranch dressing and served on a hoagie roll and fries. - 12

*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION *THESE ITEMS MAY BE UNDERCOOKED

Entrees

Shrimp and Grits

Shrimp, Bacon, Onions, Peppers, & Scallions over Stone Ground Grits, topped w/Lemon Dill, and side salad – 17

****Fresh Salmon***

Fresh North Atlantic Seared Salmon, pan Roasted atop a Lemon Dill Cream, served with suggested sides of: *Pan Fried Roasted Garlic Fingerling Potatoes* and *Garlic Green Beans* – 17

Triple Stack Chicken Breasts

Chicken Breast Triple Stacked with Spinach, Sundried Tomatoes & Mozzarella in a White Wine Pan Sauce and served with suggested sides of: *Creamy Idaho Mashed Potato* and *Garlic String Beans* –15

Chicken Breast Triple Stacked with a thick Slice of Ham, Covered in Swiss Cheese and topped with a Mornay Sauce: Served with suggested sides of: *Creamy Idaho Mashed Potato* and *Fried Broccoli* –15

Citrus Marinated Chicken Breast

Triple Stacked Marinated Citrus breast grilled & topped w/a spicy Honey Chipotle Glaze, and served with suggested sides of: *Creamy Idaho Mashed Potatoes* and *Garlic Broccoli* -- 14

****NY Strip Steak***

Hand Cut in house and cooked to order. Served with suggested sides of: Creamy Idaho Mashed Potato & Garlic Green Beans. 10 ounces -- 20

Fried Pork Chop

2-Tenderized Pork Loins pounded thin and dredged in Pat's House seasoning topped with a white pepper gravy and served with suggested sides of: *Creamy Idaho Mashed Potatoes* and *Garlic String Beans* -- 13

Chicken Fried Chicken

1-XLarge Tenderized Chicken Breast pounded thin and dredged in Pat's House seasoning topped with a country gravy and served with suggested sides of: *Sweet Potato Mash* topped with *House made Streusel* and *Mac N Cheese* -- 13

Bone In Pork Chops

Hand Cut Bone-In Pork Chop grilled and served with a Cranberry Bourbon Glaze, and served with suggested sides of: *Creamy Idaho Mashed Potatoes* and *Garlic String Beans*

Hand Cut Bone-In Pork Chop grilled and topped with Applewood smoked bacon and smoked gouda cheese topped with a white pepper gravy, and served with suggested sides of: *Creamy Idaho Mashed Potatoes* and *Garlic String Beans*

Single Bone \$15 DBL Bone \$18

Pasta Dishes

Mediterranean Shrimp Scampi

A traditional Butter White Wine Reduction and Garlic Sautéed Shrimp, tossed with Fresh Spinach, and diced tomatoes served with garlic bread and a side salad of your choice – 13

Vegetarian Pasta Primavera

A traditional Butter Garlic Sauce Sautéed with our house seasoning and seasonal vegetables, served with bow tie pasta, garlic bread and a side salad of your choice – 13

Add Chicken Breast - 4

Cream Spinach Artichoke Pasta

Grilled Blackened Chicken Breast served with a creamy sauce tossed in garlic with diced tomatoes and served with, bow tie pasta, and served with garlic bread and a side salad of your choice – 13

Blackened Chicken Alfredo

Blackened Grilled Chicken Breast served with a creamy alfredo sauce tossed in garlic, topped with Parmigiana and diced tomatoes and served with bow tie pasta, and a side salad of your choice – 13

Sides

Fried Sweet Plantains, Garlic Green Beans, Garlic Broccoli, Sweet Chili Broccoli, Sautéed Mushrooms and Onions, Cream of Spinach, Mashed Potatoes, Sweet Potato Mash Topped with Streusel, House made Mac and Cheese, Cole Slaw, Potato Salad, French Fries, Pan Roasted Fingerling Potatoes, Cheese Grits

Additional sides ---4

Dessert

Cheese Cake -- 8

All Cakes -- 9

All Pies -- 8

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