



# PAT O'BRIEN'S TAVERN

*Laughter is louder where the food is the best!*

## APPETIZERS

<b>"NEW" SHRIMP CASALINGA</b> ..... \$12.99 Six butterfired cream shrimp set atop a roasted garlic lemon bread sauce	<b>"NEW" PAT'S QUESADILLAS</b> ..... \$11.99 A giant grilled tortilla filled with a delicious blend of cheeses, peppers, and onions. Served with a lime wedge and a side of salsa and sour cream	<b>SPINACH ARTICHOKE DIP</b> ..... \$11.99 Loaded with spinach, artichokes, and Parmesan cheese. Served with deep-fried pita points
<b>"NEW" *SASHIMI</b> ..... \$13.99 Sesame seared, thinly sliced Ahi tuna served with pickled ginger, wakame salad, and wasabi	- Add Seasoned Chicken, Beef, or Spinach Artichoke Dip <b>\$2.99</b> - Make It a Smokehouse (Brisket, red onions, jalapeños, and BBQ sauce) <b>\$4.99</b>	<b>SMOKED GOUDA CHEESE STICKS</b> ..... \$10.99 House-made smoked Gouda cheese sticks served with a side of chipotle ranch
<b>"NEW" *CALAMARI SCAMPI</b> ..... \$11.99 Hand-cut strips of calamari, flash-fried and topped with a classic beurre blanc sauce. Garnished with grape tomatoes and served with a side of garlic bread	<b>FRIED PICKLES</b> ..... \$9.99 Six crispy fried pickle spears served with a side of ranch dressing	<b>REUBEN EGG ROLLS</b> ..... \$10.99 Wigley's corned beef, sauerkraut, and Swiss cheese. Served with a side of thousand island
<b>"NEW" FRIED ZUCCHINI</b> ..... \$9.99 Crispy beer-battered zucchini medallions fried golden brown. Served with a side of chipotle ranch	<b>GOLDEN CHICKEN STRIPS</b> ..... \$12.99 Four gold and crispy beer-battered chicken breast strips fried golden brown. Served with your choice of sauce	<b>SPICY CATFISH BITES</b> ..... \$11.99 Sweet catfish dusted with Pat's spicy breading, then deep-fried. Served with a side of the best house-made cajun seasoned tartar sauce
<b>*CAJUN STEAK BITES</b> ..... \$14.99 Marinated bites of tenderloin pan seared in a zip sauce. Served with grilled pita points and side of horsey sauce	<b>POTATO SKINS</b> ..... \$10.99 Four crispy potato skins topped with crumbled bacon, Cheddar Jack cheese, and green onion. Served with a side of sour cream	<b>PAT'S JUMBO WINGS</b> ..... \$13.99 Eight fresh jumbo wings that are cooked to perfection. Served plain with your choice of sauce on the side or tossed in your choice of BBQ, Buffalo, or Garlic Parmesan

## SANDWICHES

<b>"NEW" BEEF DADDY</b> ..... \$13.99 House-shaved prime rib, peppers, onions, mushrooms, Mozzarella cheese, and a classic brown sauce on a grilled hoagie roll	<b>CHICKEN RANCHER WRAP</b> ..... \$13.99 Fried chicken strips with tomatoes, lettuce, shredded Cheddar Jack cheese, bacon, and ranch dressing wrapped in a grilled pita	<b>CHICKEN CAESAR WRAP</b> ..... \$13.99 Grilled chicken breast tossed with Caesar dressing, shredded Parmesan cheese and romaine lettuce in a spinach tortilla
<b>"NEW" DOWNTOWN CHICKEN WRAP</b> ..... \$13.99 Marinated grilled chicken, lettuce, tomato, Cheddar Jack cheese, sriracha ranch, and a house-made mixture of black beans, mandarin oranges, corn, ginger, and cilantro rolled into a flour tortilla	<b>REUBEN</b> ..... \$13.99 House-made Wigley's corned beef piled high with sauerkraut, Swiss cheese, and thousand island served on grilled rye bread	<b>PAT'S CLUBHOUSE</b> ..... \$13.99 Triple decker stacked high with Dearborn ham, turkey, bacon, lettuce, tomato, mayo, American and Swiss cheese. Served on toasted Texas toast
<b>"NEW" HADDOCK REUBEN</b> ..... \$13.99 North Atlantic haddock - lightly breaded or blackened - piled high with sauerkraut, Swiss cheese, and thousand island served on grilled rye bread	<b>FRENCH DIP</b> ..... \$13.99 Simmered roast beef and Mozzarella cheese on a grilled hoagie roll. Served with a side of au jus	<b>PULLED PORK SLIDERS</b> ..... \$12.99 Three sliders loaded with house-smoked pulled pork, Cheddar cheese, BBQ sauce, and flash-fried onions
<b>ULTIMATE PERCH SANDWICH</b> ..... \$13.99 Sautéed perch on fresh hand cut grilled Texas toast with shredded lettuce, American cheese, tomato, the best house-made tartar sauce, and flash-fried onions	<b>BIG TEXAS</b> ..... \$13.99 Chef's house-smoked brisket topped with jalapeños, BBQ sauce, red onion, and deep-fried smoked Gouda. Served on a grilled hoagie roll	All sandwiches are served with d side of house potato chips, and a pickle spear  Add French Fries <b>\$2</b> Add Tator Tots <b>\$3</b> Add Onion Rings <b>\$4</b>
	<b>THE CUBAN</b> ..... \$13.99 House-smoked pulled pork, pit ham, Swiss cheese, pickles, and the Chef's mustard sauce. Served on a grilled ciabatta bun	

## BURGERS

<b>"NEW" *BIG GUY BURGER</b> ..... \$13.99 Two ½ lb. burger patties topped with American cheese, shredded lettuce, pickles, and the best house-made tartar sauce on a brioche bun	<b>*SMASH BURGER</b> ..... \$13.99 Two ½ lb. burger patties topped with American cheese on a brioche bun. Served with a side of smash sauce	<b>ADD TO ANY BURGER</b> ..... \$1 EACH Cheese: American cheese, Bleu cheese, Cheddar cheese, Cheddar Jack cheese, Feta cheese, Mozzarella cheese, Pepper Jack cheese, Swiss cheese
<b>*SMOKEHOUSE BURGER</b> ..... \$14.99 ½ lb. burger patty topped with house-smoked brisket, Cheddar cheese, BBQ sauce, flash-fried onions, and jalapeños on a brioche bun	<b>*BBQ BACON BURGER</b> ..... \$14.99 ½ lb. burger patty topped with flash-fried onions, bacon, Cheddar cheese, and BBQ sauce on a brioche bun	<b>Topplings:</b> Bacon, Fried Egg, Flash-fried jalapeños, Flash-fried onions, Jalapeños, Sautéed mushrooms, Sautéed onions
<b>*1/2 LB BURGER</b> ..... \$12.99 ½ lb. burger patty on a brioche bun served with lettuce, tomato, pickle, and onion upon request	<b>*PATTY MELT</b> ..... \$13.99 ½ lb. burger patty topped with caramelized onions & Swiss cheese served on grilled rye bread	All burgers are served with a side of house potato chips
<b>*HELLFIRE</b> ..... \$13.99 ½ lb. burger patty blackened then topped with Pepper Jack cheese and flash-fried jalapeños on a brioche bun. Served with a side of habaero mayo	- A side of lettuce, tomato, pickle, and onion are available upon request -	Add French Fries <b>\$2</b> Add Tator Tots <b>\$3</b> Add Onion Rings <b>\$4</b>

## LITTLE LEPRECHAUNS \$8

12 years and younger

CHICKEN STRIPS

GRILLED CHEESE

HOMEMADE MAC & CHEESE

ANGEL HAIR PASTA

- Butter or Marinara

MINI CORN DOGS

Served with your choice of either

house potato chips, French fries, tater tots, or applesauce

## SOUPS

CLAM CHOWDER

Cup ..... \$5.99

Bowl ..... \$6.99

FRENCH ONION

Crock ..... \$6.99

SOUP OF THE DAY

Cup ..... \$4.99

Bowl ..... \$5.99

\*Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

A 3% cash discount is applied to the pre-tax subtotal when payment is made in cash.



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## SALADS

### "NEW" CHICKEN & STRAWBERRY SALAD \$15.99

Grilled chicken breast, strawberries, grapes, mandarin oranges, walnuts, red onions, and Feta cheese served over a bed of fresh mixed greens. Served with a side of raspberry vinaigrette

### MAURICE SALAD ..... \$15.99

Shredded iceberg lettuce, chopped Dearborn ham, turkey, Swiss cheese, gherkin pickles, and pimento stuffed green olives. Served with a side of classic house-made Maurice dressing

### WALNUT CHICKEN SALAD ..... \$15.99

A generous piece of walnut crusted chicken, red onions, walnuts, dried cranberries, and crumbled Bleu cheese served over a bed of fresh mixed greens. Served with a side of raspberry vinaigrette

### CRISPY CHICKEN SALAD ..... \$15.99

Three gold and crispy beer-battered chicken strips, crumbled bage, shredded Cheddar Jack cheese, grape tomatoes, cucumbers, and herbed croutons over a bed of fresh mixed greens. Served with your choice of dressing on the side

### WEDGE SALAD ..... \$9.99

A cool, crisp wedge of fresh iceberg lettuce, chopped bacon, grape tomatoes, and red onion. Served with a side of Bleu cheese dressing

### CAESAR SALAD ... FULL \$12.99 ... SIDE \$7.99

Fresh romaine lettuce, shredded Parmesan cheese and herbed croutons tossed in Caesar dressing

### HOUSE SALAD ..... FULL \$11.99 ... SIDE \$7.99

Fresh mixed greens topped with grape tomatoes, cucumbers, and herbed croutons. Served with your choice of dressing on the side

#### ADD TO ANY SALAD:

- Grilled chicken ..... \$3.99
- Grilled salmon ..... \$8.99
- Walnut chicken ..... \$6.99
- 2 crispy chicken strips ..... \$4.99

#### DRESSING CHOICES ..... EXTRA 50¢

Bleu Cheese, Caesar, Chipotle Ranch, Creamy Garlic, Honey Mustard, Italian, Maurice, Oil & Vinegar, Ranch, Raspberry Vinaigrette, Thousand Island

## SEAFOOD ENTREES

### "NEW" \*SWEET CHILI SALMON BOWL ... \$19.99

8 oz. Atlantic salmon fillet, char-grilled with a sweet chili sauce. Served over cilantro lime rice and house vegetables. Garnished with sautéed peppers and onions

### "NEW" CRISPY MICHIGAN WHITEFISH ... \$21.99

Lake Superior whitefish, beer-battered and coated in seasoned bread crumbs, then fried golden brown. Served with your choice of side

### \*PEACH BOURBON GRILLED SALMON .. \$22.99

Fresh Atlantic salmon fillet, char-grilled and topped with Chef's own peach bourbon glaze then dusted with roasted pistachio. Served over a bed of rice pilaf

### DEVILED CRAB STUFFED FLOUNDER .. \$21.99

Oven roasted flounder stuffed with deviled crab then topped with a lemon butter sauce. Served over garlic redskin mashed potatoes and with house vegetables

### "NEW" CHIPOTLE CHICKEN BOWL ..... \$17.99

Grilled chicken breast, sautéed peppers and onions, corn, and Cheddar Jack cheese served over cilantro lime rice. Garnished with black beans and a Mexican crema

### "NEW" \*ST. CLAIR STEAK BITES ..... \$22.99

Tenderloin tips seared medium, served over garlic redskin mashed potatoes and sautéed asparagus. Topped with flash-fried onions and cowboy butter

### "NEW" \*RIBEYE ..... \$27.99

12 oz. hand cut steak seasoned with our house-made pastrami spice and grilled to perfection. Topped with flash-fried onions and cowboy butter. Served with garlic redskin mashed potatoes and sautéed asparagus

### FRIED SHRIMP DINNER ..... \$18.99

Ten beer-battered jumbo shrimp lightly fried. Served with cocktail sauce and your choice of side

### WALLEYE DINNER ..... \$19.99

A large walleye fillet dipped in our house made beer-batter and fried to perfection. Served with French fries, fresh lemon, and the best house-made tartar sauce

### FISH & CHIPS ..... \$17.99

Hand-cut Icelandic cod dipped in our house made beer-batter and fried to perfection. Served with French fries, fresh lemon, and the best house-made tartar sauce

### GROUPER BELLA VISTA ..... \$21.99

Pan-fried grouper sautéed with shrimp, artichokes, mushrooms, and garlic in a white wine sauce. Served over rice pilaf

## SIGNATURE ENTREES

### SMOKED BRISKET MAC & CHEESE ..... \$18.99

House-smoked brisket and jalapeños tossed with penne pasta in a three-cheese cream sauce. Topped with flash-fried onions then drizzled with BBQ sauce

### CAJUN CHICKEN PASTA ..... \$19.99

Tender chicken breast sautéed with peppers, onions, garlic, mushrooms, and penne pasta tossed in a cajun cream sauce. Served with a side of garlic bread

### BREADED CHICKEN PARMESAN ..... \$18.99

Tender, crispy fried chicken breast covered in marinara sauce and baked Mozzarella cheese. Served with angel hair pomodoro

### SHEPHERD'S PIE ..... \$14.99

Fresh ground beef cooked with sweet corn, baby peas, and carrots. Topped with garlic redskin mashed potatoes, melted Cheddar Jack cheese, and a classic brown sauce

## "Best Perch in Town"

### A POUND OF PERCH ..... \$38.99

One pound of our famous perch, lightly fried. Served with French fries, fresh lemon, and the best house-made tartar sauce

### PERCH DINNER ..... \$24.99

Best perch in town lightly fried. Served with your choice of side, fresh lemon, and the best house-made tartar sauce

All entrees are served with either soup of the day, house salad, or coleslaw

Upgrade: Cup of Clam Chowder \$1 Bowl \$2

Upgrade: Bowl of French Onion \$2

### QUINOA STUFFED ACORN SQUASH .... \$15.99

[VEGAN] Oven roasted squash stuffed with quinoa, apples, cranberries, walnuts, and root vegetables then drizzled with blue agave and dusted with roasted pistachio

### FETTUCINI ALFREDO ..... \$15.99

Tender fettuccini pasta tossed in a rich and creamy Alfredo sauce. Served with a side of garlic bread

- Add grilled chicken ..... \$3.99
- Add primavera ..... \$3.99
- Add shrimp & scallops ..... \$6.99

All entrees are served with either soup of the day, house salad, or coleslaw

Upgrade: Cup of Clam Chowder \$1 Bowl \$2

Upgrade: Bowl of French Onion \$2

## SIDES

FRENCH FRIES ..... \$4.99	HOUSE VEGETABLES ..... \$3.99
ONION RINGS ..... \$5.99	RICE PILAF ..... \$3.99
TATOR TOTS ..... \$4.99	BAKED POTATO (After 4PM) ..... \$3.99
HOUSE POTATO CHIPS ..... \$3.99	Load it with shredded Cheddar Jack cheese and crumbled bacon \$2
REDSKIN POTATOES ..... \$3.99	- Side of Sour Cream .75¢
COLESLAW ..... \$3.99	GARLIC REDSKIN MASHED POTATOES ..... \$3.99
	- Add Classic Brown Sauce \$1

## DESSERTS

HOT FUDGE BROWNIE ..... \$7.99
House-baked Chirardelli brownie topped with hot fudge, a scoop of vanilla ice cream and whipped cream
CRÈME BRÛLÉE ..... \$7.99
A rich, velvety custard base topped with a crisp layer of hardened caramelized sugar
"NEW" GRILLED CARROT CAKE ..... \$10.99
A generous slice of warm, grilled carrot cake with cream cheese frosting, topped with vanilla ice cream and caramel drizzle

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