Welcome to Pat O'Brien's

Appetizers

Golden Chicken Strips \$10.99 Gold & crispy beer-battered chicken breast served with your choice of dip

Pat's Jumbo Wings \$9.99 Jumbo fresh wings that are cooked to perfection and tossed in choice of BBQ. Buffalo. Garlic Parmesan or Fire sauce. Served with blue cheese or ranch

\*Cajun Steak Bites \$13.99 Marinated bites of tenderloin are pan seared and served with grilled pita and a side of horsey sauce

### Smoked Gouda

\$8.99 **Cheese Sticks** House made smoked Gouda cheese sticks served with chipotle ranch

Spinach Aritchoke Dip \$10.99 Loaded with spinach, artichoke, and parmesan cheese. Accompanied by pita chips

\$8.99 Quesadillas A giant tortilla filled with a delicious blend of cheeses, lightly grilled. Served with lettuce, tomato, salsa and sour cream Add chicken, beef or spinach artichoke dip for additional \$2.99

# Chips and French

**Onion Dip** \$7.99 Fresh fried potato chips served with our home-made French onion dip

\$1<u>3.99</u> Calamari Fritti Fried and tossed with sauteed kalamata olives, banana peppers, tomatoes, garlic & white wine sauce

\$9.99 Spicy Catfish Bites Sweet catfish dusted with Pat's spicy breading and deep fried. Served with tide water tartar sauce

Ravioli Bocca \$12.99 Jumbo meat stuffed ravioli hand breaded and fried crispy, then tossed in garlic butter and parmesan cheese. Served with Pat's own marinara sauce

### Fire Cracker Fried Shrimp \$14.99

Jumbo shrimp double dipped in a spice breading then fried to perfection and tossed in our spicey honey sauce

# NEW"

Garlic and Herb Mussels\$14.99 Gently steamed with white wine and garlic butter and served with grilled bread and saffron mayo

# NEW"

Sashimi Sesame Tuna \$17.99 Ahi tuna crusted with sesame seed and seared to perfection served with unagi, spicy mayo, and wasabi sauces



Shepherd's Pie

Fresh ground beef cooked with sweet corn, baby peas, carrots, and smoked porter brown sauce Topped with garlic mashed redskins and melted cheese

### **Breaded Chicken Parmesan**

Tender crispy fried chicken breast covered in Pat's famous marinara and baked mozzarella and served with angel hair pasta pomodoro

### New York Strip Steak\*

12oz choice steak seasoned with our homemade pastrami spice and grilled to perfection. Garnished with flash fried onions and served with house vegetables and choice of potato

### Chicken Mozzacotta "NEW"

Tender chicken breast stuffed with three cheeses then breaded and sauteed served over angel hair pasta with Pat's marinara and sauteed mushrooms

# Blackberry BBQ Pork Filet Mignon "NEW"

Lightly smoked over hardwood then grilled to perfection with the chefs own blackberry BBQ sauce for the full summer vibe served with garlic mashed potatoes and grilled squash

### Jalapeño and Sweet Chili Grilled Chicken "NEW"

Tender chicken breast char grilled to perfection then roasted with roasted jalapeno and sweet chili glaze on a cedar plank served with roasted potatoes and grilled squash

Seafood

### Fish & Chips

Hand cut Icelandic cod dipped in house made beer batter with a mound of fries

### A Pound of Perch

1 pound of our famous perch served with lemon, tartar and French fries

### Perch Dinner

Best perch in town served with your choice of side, fresh lemon, and the best homemade tartar sauce

# Walleye Dinner

A large walleye filet dipped in our beer batter and fried to perfection. Served with fresh lemon, tartar, and French fries

# Lobster Artichoke Stuffed Salmon

Fresh Atlantic salmon stuffed with lobster artichoke dip. Set atop garlic redskin mashed potatoes and finished with dill cream sauce. Served with vegetables

# **Blackened Catfish New Orleans**

Sweet southern catfish dusted with Pat's Cajun spice and blackened in a cast iron pan with brown butter, then topped with roasted peppers, caramelized onions and smoked paprika cream, and served over dirty rice

# Grouper Bella Vista "NEW"

Pan fried grouper sauteed with shrimp, artichokes, mushroom and garlic in a white wine sauce

# Roadhouse Style Frog Legs "NEW"

Tender sweet frog legs double dipped and fried to perfection then tossed in roasted garlic butter and served with Pat's rice pilaf

# Peach Bourbon Grilled Salmon "NEW"

Fresh Atlantic salmon char grilled to perfection then topped with the chefs own peach bourbon glaze then dusted with roasted pistachio and served with rice pilaf

# Risotto McIntyre "NEW"

Tender sweet shrimp, scallops, lobster and mussels simmered in a lemon wine sauce and served in a nest of creamy risotto

# Seafood Risotto "NEW"

Shrimp, scallops, and lobster sauteed in roasted garlic butter then tossed with creamy garlic risotto

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

# \$14.99

Laughter is louder where

the food is the best!

· All dishes served with choice of soup,

salad, or coleslaw ·

\$16.99

\$27.99

### \$19.99

\$21.99

\$21.99

# \$16.99

# Market Price

# Market Price

# \$18.99

# \$21.99

### \$18.99

# \$21.99

# \$18.99

\$19.99

\$19.99

\$21.99

Salads

# **Caesar Salad**

Fresh romaine lettuce served with grated parmesan and garlic croutons. Tossed in caesar dressing

# \$6.99 Side \$10.99 Full

**House Salad** 

Fresh mixed greens, carrots, tomatoes, cucumbers, and croutons

\$4.99 Side \$7.99 Full

# Walnut Chicken Salad

Fresh mixed greens, walnut crusted chicken, red onions, walnuts, crumbled blue cheese, and raspberry vinagrette

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### \$13.99

Chi Chi

Fresh spring greens, olives, cherry tomatoes, cheddar jack cheese, grilled chorizo sausage and corn chips served with ranch dressing

\$14.99

# Washington's Best

Fresh spring greens, apples, candied walnuts, mandarin oranges, blue cheese crumbles, and smoked bacon served with poppy seed dressing

\$14.99 Crispy Chicken Salad

### Fried chicken tenders, bacon, shredded cheddar jack cheese, croutons, grape tomatoes, and cucumbers over fresh greens

\$13.99

Add to any salad:

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Grilled chicken breast \$3.99 Salmon \$5.99

Soups

**Clam Chowder** \$4.99 Crock . . . . . . . .

**French Onion** 

# Soup Of The Day

Cup.	 	. \$3.99	
Bowl		<b>\$4.99</b>	



French Fries	\$3.99
Baked Potato (After 4pm)	\$3.99
Redskin Potato	\$3.99
Onion Rings	\$3.99
Garlic Mashed Potato	\$3.99
Sweet Potato Fries	\$3.99
Coleslaw	\$3.99
Rice Pilaf	\$3.99
Chips	\$3.99
Vegetables	\$3.90



# Sandwiches

Ultimate Perch Sandwich Sautéed perch on fresh hand cut grilled French bread with shredded lettuce, American cheese, tomato, tartar sauce, and flashed fried onions		
Reuben House made corned beef with piled high sauerkraut, Swiss, and POB sauce	\$12.99	
French Dip Simmered roast beef and mozzarella on a soft hoagie roll with au jus	\$13.99	
<b>Big Texas</b> 1/2 lb. of the chef's hickory smoked prime Texas brisket topped with roasted jalapéno BBQ, red onion and deep fried smoked provolone served with mesquite dusted chips served on a broiled garlic baguette	\$12.99	
<b>Chicken Rancher Wrap</b> Fried chicken with tomatoes, lettuce, shredded cheese, bacon, and ranch dressing wrapped in a pita	\$11.99	
Chicken Parmesan Breaded chicken breast topped with Pat's famous marinara sauce and baked mozzarell served on garlic hoagie roll	<b>\$13.99</b> a	
Bruben Sandwich 1/2 lb. smoked brisket piled high with aged cheddar, poppy seed, chopped kale slaw, ar whisper of Pat's BBQ sauce, served with mesquite chips and a pickle	<b>\$13.99</b> d a	
<b>The Cuban</b> Smoked pulled pork, pit ham, swiss cheese, pickles, and the chef's mustard sauce, served with house made chips	\$13.99	
Chicken Caesar Wrap Grilled chicken tossed with Caesar dressing and romaine lettuce in a spinach lawash	\$9.99	
<b>The Prime Time "NEW"</b> Pat's famous prime rib shaved thin and stacked with mushrooms and swiss cheese ther topped with flash fried onions and mustard mayo sauce	<b>\$13.99</b>	
<b>The Slim Tim "NEW"</b> A Pat O'Brien's legend with pit ham, swiss cheese, lettuce, tomato, and Pat's tartar saud on a toasted sesame hoagie	<b>\$12.99</b> æ	
California Chicken Club "NEW" Grilled chicken piled high with bacon, lettuce, tomato, avocado and pesto mayo on a bri	<b>\$14.99</b> oche bun	
Burgers		
Hellfire* A blackened 1/2 lb. burger topped with pepper jack, fried jalapeños, and habañero mayo	\$12.99	
BBQ Bacon Burger* 1/2 lb. burger topped with flashed fried onions, bacon, Cheddar cheese, and BBQ sauce	<b>\$12.99</b>	
<b>1/2 Ib. Burger*</b> 1/2 lb. burger patty served with lettuce, tomato, onion & pickle	\$10.99	
Smokehouse Burger* 1/2 lb. ground chuck chargrilled to perfection and topped with sharp cheddar, sweet and tangy coleslaw, Pat's BBQ sauce, house smoked brisket, and flash fried onions	\$13.99	
Jameson Whisky Burger* "NEW" 1/2 lb. burger topped with smoked sausage, Cheddar cheese, flash fried onions, and Jameson whisky sauce	\$13.99	

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All sandwiches and burgers are served with chips. Add French Fries \$2 Add Sweet Potato Fries \$3

# Add to any burger .... \$1 ea.

American Cheese, Mozzarella Cheese, Pepper Jack Cheese, Swiss Cheese, Cheddar Cheese, Cheddar Jack Cheese, Sautéed Onions, Sautéed Mushrooms, Bleu Cheese, Bacon, Flashed Fried Jalapénos, Flashed Fried Onions or Fried Egg

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