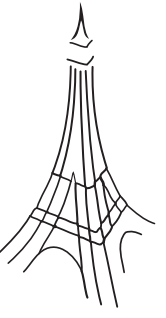


Patrick's
BAKERY & CAFE

DINNER MENU



Hot Appetizers

Escargot in Garlic Butter	\$10.50
French Onion Soup	\$5.80
Duo of Crab Cakes Crab Cakes with Bistro Remoulade on a bed of Spring Greens	\$8.95
Coquille St. Jacques Baby Scallops in their Shell with Mushroom Sauce baked "au gratin style". Served with Salad	\$9.95
Cream of Pumpkin Soup	\$6.00
Baked Brie Wrapped in a Butter Flaky Crust atop a Fresh Spring Mix complimented with Craisin Mango Coulis	\$8.95

Salads

Field of Greens Salad	\$4.00
Bistro Salad Shredded Chicken Breast with Bleu Cheese, Craisins®, Walnuts and Grape Tomatoes on a bed of Spring Greens. Served with Raspberry Vinaigrette	\$9.25
Salad Nicoise Fresh Tuna, Black Olives, Green Beans, Cucumbers, Potatoes, Hard-boiled Eggs and Cherry Tomatoes on a bed of Spring Greens. Served with Citrus Vinaigrette	\$12.25
Caesar Salad Fresh Romaine lettuce and shredded Parmesan Cheese. Served with Caesar Dressing	\$6.25
Beef Brisket Salad Beef Brisket, Sautéed Bacon, Onions, Potatoes, Cherry Tomatoes and Hard-boiled Eggs. Served with a Balsamic Vinaigrette dressing	\$9.45
Steak Salad Sliced Sirloin, Green Pepper, Roasted Red Pepper, Red Onions and Tomatoes on a bed of Spring Greens. Served with Sun Dried Tomato Vinaigrette	\$9.45


Poisson/Fish

Pan Seared Sea Bass Seared Sea Bass on bed of Winter Ratatouille Sundried Tomato Coulis with Balsamic Reduction and sauteed Baby Vegetables	\$19.95
Shrimp Eiffel Shrimp sauteed in Pancetta on top of Leek Tart and Balsamic Reduction	\$18.95
Seared or Grilled Salmon (guest choice) on a bed of Green Peas Risotto, Sabayon Leek	\$17.95
Scallops and Shrimp Sauteed Scallops and Shrimp in Garlic Mushroom Cream Sauce accompanied with Sweet Potato Puree.	\$18.95

Friday, Saturday & Sunday Only:

Mussels in Cream Sauce Mussels cooked in White Wine Cream Sauce with Shallots Parsley Garlic served with French Fries & Baguette.	\$17.00
Mussels Marinieres Mussels cooked in White Wine Sauce with Shallots Parsley Garlic served with French Fries & Baguette.	\$17.00

Viandes/Meats

Beef Bourguignon Beef Stew in Red Wine Sauce atop Fettuccine Pasta	\$16.95
Steak Frites  8 oz. New York Strip Steak served with Peppercorn Sauce and French Fries	\$18.95
Rack of Lamb Winter Vegetable Ratatouille, served with Au Jus and Cauliflower Gratin	\$19.95
Coq au Vin Cornish Game Hen in Red Wine Reduction with Mushrooms, Pancetta and Gratin Dauphinois	\$16.95
Duck Breast Roasted Mango in Maple Syrup, toasted Ginger Bread and Risotto	\$17.95

Patou™ Burgers



All Patou burgers are served on our baguette bread baked fresh every day

Forestier Burger Hamburger topped with Caramelized Onions, Mushrooms and bits of Bacon served with French Fries	\$9.95
Californian Burger Hamburger topped with Shredded Mozzarella and our special Californian Sauce served with French Fries	\$9.95
Merguez Burger Spicy Lamb Sausage served with French Fries	\$9.95
Barbecue Beef Brisket Burger Beef Brisket with Barbecue Sauce and Caramelized Onions served with French Fries	\$9.95
Chicken Burger Chicken Burger served with French Fries	\$9.95

Traditional Burgers

All hamburgers are served on a Traditional bun

Patrick's Burger Half Pound Hamburger topped with Sweet Onion Compote and Brie Cheese served with French Fries	\$12.00
Bistro Burger Half Pound Hamburger served with French Fries	\$8.95
Cheese Burger Half Pound Hamburger, choice of Cheeses served with French Fries	\$9.95
Chicken Burger Chicken Patty served with French Fries	\$9.95
French Fry Cone	\$5.00

Side Dish \$5.00

Gratin Dauphinois, Risotto, Sweet Potato Puree, Baby Vegetable, Cauliflower Gratin