

## Evening Specials

### Monday – Ladies Night

Enjoy \$3 glasses of wine or beer and \$3 desserts from the showcase with the purchase of any Entrée from the Dinner Menu.

### Tuesday – Kids Night

Kid's eat free - 4 p.m. to closing. Kids must be under the age of 12, with purchase of one adult entrée. Kid's meal must be of equal or lesser value.

Entertainment by Lulu the Clown!

Call (612) 861-7570 for more information.



### Wednesday

No Evening Special but please join us for lunch, dinner, drinks and desserts!

### Thursday – Kids Night

Kid's eat free - 4 p.m. to closing. Kids must be under the age of 12, with purchase of one adult entrée. Kid's meal must be of equal or lesser value.

### Friday – Full Service Dining

Seared or Grilled Salmon – (guest choice) served with summer vegetables scented with herbes de provence and a coulis of roasted red peppers and asparagus. \$17.95

Seared Sea Bass – Served atop an eggplant, Tomato and Fennel Compote with a Fresh Basil Pesto Sauce. \$19.95

Coconut Crusted Seared Scallops – Seared scallops crusted with coconut on top of pineapple risotto style and clam sauce. \$18.95

Tuna and Olive Tapenade – Served with Ratatouille, Jumbo Asparagus and a Basil Pesto. \$17.95



### Saturday – Full Service Dining

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 – Pistachio Encrusted Rack of Lamb Served with a Sauce, Accompanied by Eggplant Au Gratin and Jumbo Asparagus \$19.95

Coq au Vin – Cornish Game Hen in Red Wine Reduction with Mushrooms, Pancetta and Gratin Dauphinois. \$16.95

Duck a l'orange – Duck Breast a l'orange Served with Caramelized Walnut Risotto. \$17.95



### Sunday – Full Service Dining

\$6.00 Chocolate Souffle with Vanilla Sauce with purchase of 2 Adult Entrées from the Dinner Menu.

Sunday evenings you can purchase a bottle of wine for only \$10, with 2 adult dinner entrées.

## Beverages

<b>Soda</b>	\$2.00	<b>Mendota Springs</b>	\$1.90
		Plain	
<b>Juice</b>	\$2.45	Lemon	
Apple		Lime	
Orange		<b>Fresh Squeezed Juice</b>	\$2.95
CranApple Raspberry		Orange	
Grapefruit			
<b>Evian</b>	\$2.50		
<b>Dasani</b>	\$1.90		

**Azita's Berry Iced Tea** \$3.95  
Fresh Brewed! Seasonal Availability

**Patrick's Favorite Diabolo Flavored French Lemonade** \$4.25

Peach	Licorice	Blueberry	Lemon
Strawberry	Cherry	Raspberry	Blackberry
Crème de Mint	Pomegranate	Blood orange	Mango
			Banana

## Coffee Drinks

Also Available Decaffeinated Or Iced

Single Espresso	\$1.80	Small White Mocha	\$3.50
Double Espresso	\$2.25	Large White Mocha	\$3.95
Small Café Latte	\$2.85	Additional shot of Espresso	\$0.50
Large Café Latte	\$3.45	Small Coffee	\$1.70
Small Cappuccino	\$2.95	Large Coffee	\$1.95
Large Cappuccino	\$3.55	Tea	\$1.95
Flavor Shots	\$0.50	Small Hot Chocolate	\$2.75
Small Mocha	\$3.50	Large Hot Chocolate	\$3.05
Large Mocha	\$3.95	Small Iced Latte	\$2.75
		Large Iced Latte	\$3.50

**Add a little flavor to your coffee!**

French Vanilla	Butterscotch
Caramel	Raspberry
Almond	Sugar Free French Vanilla
Hazelnut	Sugar Free Caramel
Irish Crème	



# bakery menu at Southdale

Our ambition is to bring the finest in bakery goods, pastries and chocolate to the Twin Cities

Southdale Square  
2928 West 66th Street  
Sun-Wed 7a - 9p Thur-Sat 7a - 10p  
p: 612-861-7570  
f: 612-861-7583

at Bachman's  
6010 Lyndale Avenue  
Call for hours  
p: 612-861-9277  
f: 612-861-9276

*Patrick's*  
BAKERY & CAFE

Please visit our website  
[www.patricksbakerycafe.com](http://www.patricksbakerycafe.com)  
Click on the "What's New" section!

# Viennoiserie

**Traditional**

Croissant	\$1.95
Chocolate Croissant	\$2.75
Almond Croissant	\$2.75

**Specialties**

Raisin Cinnamon	\$2.75
Pretzel Danish	\$2.75
Apricot Soleil	\$2.75
Cherry Soleil	\$2.75
Raspberry Lemon Danish	\$2.75
Apple Cinnamon Danish	\$2.75
Blueberry Almond Danish	\$2.75
Pear Almond Danish	\$2.75
Apple Turnover	\$2.75
Cherry Turnover	\$2.75

**Brioche**

Plain	\$2.35
Topped	\$2.75
Small Coffee Cake	\$6.95
Large Coffee Cake	\$9.95

**Mini Danish**

Sold by the dozen	\$14.50
Raisin Cinnamon	
Vanilla Pretzel Danish	
Apricot Soleil	
Cherry Soleil	
Raspberry Lemon Danish	
Apple Cinnamon Danish	
Blueberry Almond Danish	
Pear Almond Danish	
Croissant	
Chocolate Croissant	
Almond Croissant	

Muffins	\$2.45
Muffin Loaf	\$7.95

**Kugelhopf**

Small	\$8.95
Large	\$18.95

## Bread

Handmade and Baked Fresh Daily

**Traditional Breads**

French Boule	\$4.95
Traditional French Baguette	\$2.50
Viennoise Baguette	\$2.85
Petite Pain	\$0.95
Seeded Petite Pain	\$0.95
Viennoise Roll	\$0.95

**Specialty Breads**

Sourdough	\$5.95
Walnut Raisin Bread	\$5.95
Olive Bread	\$5.95

## Dinner Rolls

Half Dozen	\$6.00
One Dozen	\$12.00

Green Olive	
Walnut Raisin	
Onion	
Petite Pain	

## Cookies

Specialty shapes available upon request

Butter	\$1.70	Honey Nut Peanut Butter	\$2.25
Chocolate Chip	\$2.00	Traditional French Meringue	\$2.00
Chocolate Chip w/ Walnuts & Raisins	\$2.00	Almond with Chocolate Ganache	\$2.50
Craisin® Oatmeal	\$2.00	Butter Cookie Bag	\$6.95

## Mini Cookies

One Dozen \$14.50

Butter		Honey Nut Peanut Butter	
Chocolate Chip		Almond Cookie	
Chocolate Chip w/ Walnuts & Raisins		French Meringue	
Craisin® Oatmeal			

## Pastry

Trilogy Cake	\$4.95	Napoleon	\$3.95
Classic Opera Cake	\$4.95	Strawberry Napoleon	\$4.95
Feullantine Praline Chocolate Cake	\$4.95	Fruit Tart	\$4.95
Le Pave Framboise	\$4.95	Lemon Meringue Tart	\$4.95
Passion Cake	\$4.95	Apple Chibouste Tart	\$4.95
Vanilla Chocolate Crème Brulee	\$4.95	Tiramisu	\$4.95
Patrick's Cheesecake	\$4.95		
Sarah Cake	\$4.95		
Ryan Cake	\$4.95		
Éclair	\$3.50		

## Mini Pastry

One Dozen \$24.00

Éclair		Lemon Meringue Tart	
Napoleon		Fruit Tart	
Strawberry Napoleon		Opera Cake	
Chocolate Tart		Chocolate Raspberry Cake	
Medium Cake	\$33.00	Traditional Sheet Cake	
Large Cake	\$39.00	¼ sheet	\$40.00
Medium Tart	\$29.00	½ sheet	\$75.00
Large Tart	\$33.00	Full sheet	\$150.00

Specialty Sheet Cake	
½ sheet	\$125.00
Full sheet	\$250.00

## Chocolate

Truffles	\$1.20	Marzipan Pumpkin	\$1.20
Praline		Chocolate Plaque	\$2.50
Raspberry		Macaroons	\$2.00
White Chocolate		Chocolate	
Dark Chocolate		Raspberry	
Medallions	\$2.50	Lemon	
Chocolate Almond		Pistachio	

## Specialty Entree

*Seared or Grilled Salmon* \$17.95  
(guest choice) served with summer vegetables scented with herbes de provence and a coulis of roasted red peppers and asparagus

*Seared Sea Bass* \$19.95  
Served atop a eggplant, Tomato and Fennel Compote with a Fresh Basil Pesto Sauce

*Coconut Crusted Seared Scallops* \$18.95  
Seared scallops crusted with coconut on top of pineapple risotto style and clam sauce

*Tuna and Olive Tapenade* \$17.95  
Served with Ratatouille, Jumbo Asparagus and a Basil Pesto

*Beef Bourguignon* \$16.95  
Beef Stew in Red Wine Sauce atop Fettuccine Pasta

*Steak Frites* \$18.95  
8 oz. New York Strip Steak served with Peppercorn Sauce and French Fries

*Rack of Lamb* \$19.95  
Pistachio Encrusted Rack of Lamb Served with a Sauce, Accompanied by Eggplant Au Gratin and Jumbo Asparagus

*Coq au Vin* \$16.95  
Cornish Game Hen in Red Wine Reduction with Mushrooms, Pancetta and Gratin Dauphinois

*Duck a l'orange* \$17.95  
Duck Breast a l'orange Served with Caramelized Walnut Risotto

### Friday - Saturday only

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

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

Sunday Brunch  
7am-2pm

Daily Soups	Cup \$3.80
Chili	Bowl \$5.80
French Onion Soup	
Soup du jour	
Gazpacho	\$8.00

Cornet of French Fries \$5.00