

Baltimore County Restaurant Week at Patrick's Restaurant

8.13.10 thru 8.20.10 Dinner Menu (after 4 pm)

a culinary dinner experience including appetizer, salad, entree and dessert

■ Appetizer ~ choice of one

*Med Fried Red Tomatoes, Shrimp in Spanish Garlic Sauce,
Stuffed Mushroom Caps or Clams Casino*

■ Salad to refresh the palate ~ choice of one

Caesar, Iceberg Wedge or Garden Salad

■ Our Chef's Specialty Entrée ~ choice of one & served with two sides

Chessy Surf & Turf - a succulent Angus petite filet béarnaise paired with our colossal crab cake

Shrimp Louisa~ jumbo gulf shrimp stuffed with our famous lump crab imperial

Don Pepe Tournedos ~ medallions of filet finished with a wild mushroom sherry Demi-glace

Chicken Chesapeake ~ stuffed with imperial and served with an Alfredo sauce over linguini

Veal Marsala ~ tender scaloppini, pan seared with a wild mushroom Marsala Demi-glace

■ Sweet Ending ~ choice of one

Triple Chocolate Mousse cup, Florida Key Lime Pie, Spanish Pinenut roll or Vanilla bean crème Brulee

\$35.10 per guest

Baltimore County Restaurant Week at Patrick's Restaurant

8.13.10 thru 8.20.10 Lunch Menu (until 3pm)

a culinary dinner experience including soup or salad, entree and dessert

■ Soup or Salad ~ choice of one

Cream of Crab, Maryland Crab Vegetable, Caesar, Iceberg Wedge or Garden Salad

■ Our Chef's Specialty Entrée ~ choice of one

*Blackened Cobb - Grilled Angus filet paired with a Cobb salad ~ bacon, avocado, iceberg, egg, onion,
tomato & our own Chipotle Ranch on the side!*

Stuffed Flounder~ tender fillet stuffed with our famous lump crab imperial with 2 sides

Chicken Mt. Washington ~ Boneless breast gratinee & a crab, mushroom lemon sauce with 2 sides

Maryland Club ~ broiled crab cake & shrimp salad on Focaccia roll with lettuce & tomato with UTZ

■ Sweet Ending ~ choice of one

Triple Chocolate Mousse cup, Apple Pie ala mode, Spanish Pinenut roll or Brownie Sundae

\$20.10 per guest