



PAT O'BRIEN'S TAVERN

Laughter is louder where the food is the best!

SEAFOOD

SEAFOOD RISOTTO "NEW" \$19.99

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

DEVILED CRAB STUFFED FLOUNDER "NEW" \$21.99

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

SCAMPI PASTA \$21.99

Five jumbo shrimp scampi served over angel hair pasta tossed with spinach, tomatoes, and artichokes in a beurre blanc sauce.

FISH & CHIPS \$17.99

Hand cut Icelandic cod dipped in housemade beer batter, lemon, the best homemade tartar sauce and French fries.

A POUND OF PERCH \$38.99

1 pound of our famous perch served with fresh lemon, the best homemade tartar sauce and French fries.

PERCH DINNER \$24.99

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

WALLEYE DINNER \$19.99

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

LOBSTER ARTICHOKE STUFFED SALMON . \$22.99

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

GROUPEL BELLA VISTA \$21.99

Pan fried grouper sauteed with shrimp, artichokes, mushroom and garlic in a white wine sauce. Served over rice pilaf.

PEACH BOURBON GRILLED SALMON . \$22.99

Fresh Atlantic salmon char grilled to perfection then topped with the chef's own peach bourbon glaze then dusted with roasted pistachio and served over rice pilaf.

"Best Perch in Town"

ENTREES

CHICKEN TUSCANY "NEW" \$19.99

Sauteed chicken, spinach, mushrooms, and sun-dried tomatoes in a parmesan cream sauce. Served over jumbo cheese ravioli.

BRISKET TACOS "NEW" \$16.99

Three tacos loaded with Pat's house smoked brisket, BBQ sauce, cilantro slaw, red onion, and jalapeños. Served with cilantro rice.

CHOP STEAK "NEW" \$15.99

10oz Freshly ground Angus beef grilled and smothered with mushrooms, sauteed onions, rosemary gravy, and flash fried onions. Served with garlic redskin mashed potatoes and with house vegetables.

QUINOA STUFFED ACORN SQUASH "VEGAN" "NEW" \$15.99

Oven roasted squash stuffed with Quinoa, apples, cranberries, walnuts, and veggies then drizzled with honey

CAJUN CHICKEN PASTA \$19.99

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

FETTUCINI ALFREDO "NEW" \$14.99

Tender fettucine pasta tossed in a rich and creamy alfredo sauce. Served with garlic bread.

Add Chicken **\$3.99**

Add Primavera **\$3.99**

Add Shrimp & Scallops **\$6.99**

SHEPHERD'S PIE \$14.99

Fresh ground beef cooked with sweet corn, baby peas, carrots, and smoked porter brown sauce topped with garlic redskin mashed potatoes.

BREADED CHICKEN PARMESAN \$18.99

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* \$27.99

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.

All dishes served with soup of the day, house salad, or coleslaw

Upgrade to clam chowder cup **\$1**, Bowl **\$2**
Upgrade to French Onion **\$2**

SANDWICHES

MONTE CRISTO "NEW" \$12.99

Texas toast bread layered with ham, turkey, Swiss and American cheese, and honey mustard. Batter-dipped then lightly grilled and coated with powdered sugar. Served with a side of maple syrup.

PRIME RIB PHILLY CHEESESTEAK "NEW" \$14.99

Shaved Prime rib, sauteed onions, mushrooms, bell peppers, and Cheddar cheese.sauce. Served on a hoagie roll.

THREE LITTLE PIGS "NEW" \$13.99

Dearborn ham, applewood smoked bacon, house-smoked pulled pork, Cheddar cheese, BBQ sauce, and flash fried onions. Served on a hoagie roll.

ULTIMATE PERCH SANDWICH \$13.99

Sauteed perch on fresh hand cut grilled Texas toast with shredded lettuce, American cheese, tomato, tartar sauce, and flashed fried onions.

REUBEN \$13.99

House made corned beef with piled high sauerkraut, Swiss, and POB sauce served on rye bread.

FRENCH DIP \$13.99

Simmered roast beef and Mozzarella on a soft hoagie roll served with side of au jus.

BIG TEXAS \$13.99

Chef's hickory smoked prime Texas brisket topped with jalapeños, BBQ, red onion and deep fried smoked Gouda served on a toasted hoagie bun.

CHICKEN RANCHER WRAP \$13.99

Fried chicken with tomatoes, lettuce, shredded cheese, bacon, and ranch dressing wrapped in a grilled pita.

THE CUBAN \$13.99

Smoked pulled pork, pit ham, Swiss cheese, pickles, and the chef's mustard sauce served on a ciabatta bun.

CHICKEN CAESAR WRAP \$12.99

Grilled chicken tossed with Caesar dressing, Parmesan cheese and romaine lettuce in a spinach lawash.

PAT'S CLUBHOUSE \$13.99

Triple decker stacked high with Dearborn ham, turkey, bacon, lettuce, tomato, mayo, American and Swiss cheese and served on texas toast.

All sandwiches and burgers served with house potato chips.

Add French Fries **\$2**

Add Sweet Potato Fries **\$3**

Add Onion Rings **\$4**

SIDES

FRENCH FRIES \$3.99

REDSKIN POTATO \$3.99

ONION RINGS \$5.99

GARLIC REDSKIN MASHED POTATO \$3.99

add gravy for **\$1**

SWEET POTATO FRIES \$5.99

COLESLAW \$3.99

RICE PILAF \$3.99

HOUSE POTATO CHIPS \$3.99

HOUSE VEGETABLE \$3.99

BAKED POTATO (After 4pm) \$3.99

Loaded with cheese and bacon..... **\$5.99**

EXTRA DRESSING30¢

EXTRA TARTAR75¢

SOUR CREAM75¢

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



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APPETIZERS

SMOKED SALMON DIP "NEW" \$11.99

House smoked Atlantic salmon, cream cheese, capers and dill. Served with fire-grilled pita points.

BEER BATTERED MUSHROOMS "NEW" . \$10.99

Fresh button mushrooms fried golden brown. Served with chipotle ranch.

BANG-BANG SHRIMP "NEW" \$12.99

Six crispy fried jumbo shrimp dusted in Pat's Cajun then drizzled in a sweet chili sauce.

KANSAS KRYPTONITE "NEW". \$10.99

Four jalapeños stuffed with house-smoked pulled pork and cream cheese then wrapped in bacon.

REUBEN EGG ROLLS \$10.99

Wigley's corned beef, sauerkraut, and Swiss cheese. Served with POB Sauce.

GOLDEN CHICKEN STRIPS \$11.99

Gold & crispy beer-battered chicken breast served with your choice of dipping sauce.

PAT'S JUMBO WINGS

Jumbo fresh wings that are cooked to perfection and tossed in choice of BBQ, Buffalo, Garlic Parmesan or Plain. Served with bleu cheese or ranch.

8 Wings \$13.99

CAJUN STEAK BITES* \$14.99

Marinated bites of tenderloin are pan seared and served with grilled pita points and a side of horsey sauce.

SMOKED GOUDA CHEESE STICKS \$9.99

House made smoked Gouda cheese sticks served with chipotle ranch .

SPINACH ARTICHOKE DIP \$11.99

Loaded with spinach, artichoke, and Parmesan cheese. Served with grilled pita points.

QUESADILLAS \$9.99

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**

Make it a Smokehouse **\$4.99**

CALAMARI FRITTI \$13.99

Sauteed kalamata olives, banana peppers, tomatoes, garlic & white wine sauce.

SPICY CATFISH BITES \$10.99

Sweet catfish dusted with Pat's spicy breading and deep fried. Served with the best homemade Cajun tartar sauce.

SALADS

MAURICE SALAD "NEW" \$15.99

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

CAESAR SALAD \$7.99 SIDE \$12.99 FULL

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

HOUSE SALAD \$4.99 SIDE \$10.99 FULL

Fresh mixed greens, tomatoes, cucumbers, and croutons.

WALNUT CHICKEN SALAD \$15.99

Fresh mixed greens, walnut crusted chicken, red onions, walnuts, dried cranberries, crumbled Bleu cheese, and raspberry vinaigrette.

CRISPY CHICKEN SALAD \$15.99

Fried chicken tenders, bacon, shredded Cheddar Jack cheese, croutons, grape tomatoes, and cucumbers over fresh greens.

ADD TO ANY SALAD:

Grilled chicken breast **\$3.99**

Salmon **\$8.99**

Walnut Chicken **\$6.99**

DRESSING CHOICES

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

SOUPS

CLAM CHOWDER

Cup \$5.99

Crock \$6.99

FRENCH ONION

Crock \$6.99

SOUP OF THE DAY

Cup \$4.99

Crock \$5.99

BURGERS

PATTY MELT * \$13.99

1/2 lb. burger, caramelized onions, and Swiss cheese served on grilled rye bread.

HELLFIRE* \$13.99

A blackened 1/2 lb. burger topped with Pepper Jack cheese, fried jalapeños, and habañoero mayo.

BBQ BACON BURGER* \$14.99

1/2 lb. burger topped with flashed fried onions, bacon, Cheddar cheese, and BBQ sauce.

1/2 LB. BURGER* \$11.99

1/2 lb. burger patty served with lettuce, tomato, onion & pickle.

SMASH BURGER* \$13.99

Two 1/4 lb. patties topped with American cheese, lettuce, tomato, onions and smash sauce.

A.M. BURGER* \$13.99

1/2 lb. burger topped with American cheese, fried egg, and bacon.

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 Jalapeños, Flashed Fried Onions or Fried Egg.

HOUSEMADE DESSERTS

DUTCH APPLE TART \$7.99

Served with a scoop of vanilla ice cream.

HOT FUDGE BROWNIE \$7.99

Served with a scoop of vanilla ice cream.

CRÈME BRULEE \$7.99

LITTLE LEPRECHAUNS \$7

12 years old and younger

Served with choice of house potato chips, French fries, or applesauce

CHICKEN STRIPS

COD SANDWICH

GRILLED CHEESE

HOMEMADE MAC-N-CHEESE

MINI CORNDOGS

ANGEL HAIR PASTA (BUTTER OR MARINARA)

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