**APPETIZERS**

**Fried Cheese Sticks**
Five Sticks of whole milk mozzarella cheese cut in house, dipped in our wonderful dark beer batter (Mom always said to use the dark beer as it imparts more flavor into the food), deep fried and served with our terrific sauce.

**Grilled Shrimp Skewer**
Charbroiled shrimp on a skewer with our wonderful house dressing.

**Deep Fried Dills**
A Southern tradition. Kosher dill pickle chips rolled in a seasoned cracker meal and fried to order. Served with a zesty house sauce.

**Patti’s Loaded Potato Chips**
Homemade chips smothered with chili, bacon, cheeses, diced tomatoes, green onions and red peppers. Served with sour cream.

**Creamy Shrimp Bake**
We broil shrimp together with our special blend of cheeses and chives, hickory smoked bacon, sun-dried tomatoes and fresh mushrooms until it’s rich and creamy and oh so good!

**Flowering Colossal Onion**
A gourmet delight suitable for up to four people. Beer batter dipped and fried to a golden brown with Patti’s special seasonings. Served with our terrific house sauces.

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**ENTRÉES**

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**Entrées are served with a choice of two sides.**

**Sides:**
- Cup of Soup
- Fresh Garden Salad
- Spinach Salad with hot bacon dressing
- Steamed Vegetables
- Baked Potato
- Steak Fries
- French Fries

Enjoy your baked potato loaded with our homemade cheese sauce, chives and hickory smoked bacon or sweet potato for an additional charge.

**Steaks**

Patti’s is very proud of the fact we always bring the finest to our guests. Our Braveheart line of aged Black Angus beef is selectively hand cut for you everyday. If you choose our finest Filet Mignon and desire it med-well or well-done, cooking time will be approximately 25-30 minutes due to thickness. If you would allow us, we will butterfly your Filet Mignon and the cooking time will be reduced.

**Prime Rib–Ribeye Steak**

Is the same cut of beef, only prepared in different ways.

**Pork Chops**

Pork Chop Seasoning and Sauces Available in the Gift Shop.

**Seafood**

Seafood is served with choice of a cup of soup or fresh garden salad or spinach salad with hot bacon dressing. Entrées include choice of baked potato or steak fries or steamed vegetables and fresh flower pot bread with whipped butter and strawberry butter.

Enjoy your baked potato loaded with our homemade cheese sauce, chives and bacon.

**Bacon Wrapped Filet**
Our classic 9 oz. bacon wrapped charbroiled filet is grilled to perfection with our special seasoning and sauce.

**Stuffed Filet Mignon**
Our classic 9 oz. filet is stuffed with our special blend of cheeses and chives. The filet is bacon-wrapped and charbroiled. It all melts together inside the filet as it cooks and creates a mouth-watering steak with supreme flavor in every bite!

**Beef Oscar**
Tender medallions of charbroiled filet along with three grilled jumbo shrimp, fresh grilled asparagus, sautéed mushrooms and a wonderfully rich, creamy béarnaise sauce drizzled over the top.

**Beef Kabobs**
Filet medallions smothered with fresh vegetables and pineapple charbroiled with our special seasoning and sauce. Great new dish!

**Prime Rib Loin**
Is slowly baked at low temperatures until tender and juicy then sliced to order and smothered with Patti’s special thick au jus. Exclusively served Friday and Saturday evenings after 5 p.m. (Limited quantities)

**Ribeye Loin**
Is hand cut and trimmed into 12 oz. steaks every day. Charbroiled to order with our Patti’s house seasoning and sauce. There isn’t a more flavorful steak around!

**Texas Steak**
Brings the best of both to your plate. The tenderness of prime rib and the smoky grilled flavor of a ribeye. It’s served medium well and well done only, as it is cooked twice. Once in the oven and then on the grill. Served with Patti’s thick au jus on the side. *Limited quantities daily

**Patti’s House Specialty 2’ PORK CHOP**
Charbroiled pork chop, seasoned as only Patti’s can, grilled over an open flame; our house specialty and a meaty must for most.

**1’ Pork Chop**
Our 1’ pork chop seasoned with our own blend of spices and seasoning then charbroiled. Truly a great dish!

**Apples Delight**
Pork loin bacon-wrapped filet, charbroiled and topped with glazed baked apples.

**Patti’s Pork Filet**
A bacon-wrapped pork loin filet, charbroiled and basted with our original house seasoning.

**Patti’s Tropical Pork**
Wonderful new flavors. A pork loin, bacon wrapped filet is charbroiled with a citrus plum glaze, then served over fresh grilled pineapple and topped with our new tropical relish (strawberries, mango, pineapple, red peppers and a hint of cilantro and lime).

**Ella Mae’s Chicken**
Ella Mae, a wonderful cook back in the 80’s, first came up with this dish. It keeps changing a little every few years, but keeps it’s basic great taste. For our 30 year celebration we changed it by adding freshly grilled asparagus over our grilled chicken breast. This is topped with slices of black forest ham curing off the grill and sautéed mushrooms. Then covered in our homemade cheese sauce. This really is a great chicken dish and it’s MY favorite.

**Don’s Chicken**
Another old timer, Don started this dish in the 90’s. Charbroiled chicken with shredded mozzarella cheese, diced green onions and crumbled bacon.
Patti’s Famous Grilled Chicken
Charbroiled boneless chicken basted and seasoned with our special seasoning and sauce. Simple, but oh so good!

Patti’s Tropical Chicken
Our charbroiled chicken is basted with a plum glaze, as it cooks, then served with fresh grilled pineapple and our fresh tropical relish (strawberries, mango, pineapple, red peppers and a hint of cilantro and lime).

Chicken Oscar
We start with our charbroiled chicken, then top it with three jumbo grilled shrimp, grilled asparagus, sautéed mushrooms and a wonderfully rich creamy béarnaise sauce drizzled over the top.

Catfish Fillets
House Specialty – served for years! The catfish fillets are rolled in our special flour and seasoning and deep fried, served with hush puppies.

Grilled Salmon
Our salmon filet is served with that great outdoors kind of taste, charbroiled over an open flame getting that smoky flavor cooked in. Served with our creamy dill sauce on the side.

Fried Shrimp
Our jumbo gulf shrimp, dipped in our wonderful dark beer batter (Mom always said to use a dark beer it creates a greater flavor) and fried to a golden brown. Served with hush puppies.

Shrimp Pasta
Shrimp blended together with our cheeses and chives mixture is first broiled then sautéed with our creamy alfredo sauce, mushrooms, hickory smoked bacon and sun-dried tomatoes. Served over a hot bed of linguine and topped with a sprinkling of grated Parmesan cheese.

Seafood Pasta
Shrimp, scallops and crab meat are sautéed together in our new creamy bruschetta sauce (tomatoes, herbs and virgin olive oil). Served over linguine. A very nice dish in the Italian sort of way.

Cajun Shrimp Diane
Here is one of Patti’s all time great dishes. We first served it at Patti’s on the Pier in the early 80’s. Today we sauté our shrimp with sun-dried tomatoes, fresh mushrooms and chives in a slightly spicy Cajun Diane sauce, served over a bed of linguine.

Grilled Chicken Liguine
A Patti’s wonderful grilled chicken breast, sautéed in our alfredo sauce with green onions, red peppers and snap peas. Served over a bed of linguine and topped with a sprinkling of grated Parmesan cheese and bacon.

Grilled Chicken Spinach Salad
Chicken charbroiled with a spicy citrus plum glaze and served on a beautiful bed of fresh spinach with strawberries, toasted almonds, cranberries, and mandarin oranges. Our new homemade habanero hot bacon dressing is the perfect accompaniment.

Fresh Vegetable Pasta
Fresh vegetables of the season, lightly sautéed in our alfredo sauce. Served over a bed of linguine and topped with a sprinkling of grated Parmesan cheese.

Fried Chicken Salad
Fresh salad greens with tomatoes, cucumbers, black olives, eggs, and crumbled bacon. Topped with tender strips of chicken breast that has been rolled in our special flour and seasonings and deep fried. Topped with shredded cheddar cheeses, chives, freshly made croutons and choice of dressing.

Chef Salad
Fresh salad greens with lots of fresh vegetables, piled high and topped with slices of Black Forest ham, mesquite smoked turkey, swiss and cheddar cheeses, eggs, tomatoes, crumbled bacon and homemade croutons complete this wonderful salad. Comes with choice of dressing.

Aloha Chicken Salad
Fresh Hawaiian Gold pineapple with fresh fruit of the season, along with a grilled chicken breast atop fresh, crisp greens. Served with our homemade citrus cream sauce for dipping.

Spinach Salad
Fresh spinach leaves with carrots and chives, topped with toasted almonds and mandarin oranges. Great with our hot bacon dressing.

House Salad
A generous tossed green garden delight with lots of fresh vegetables sprinkled with cheeses and croutons.

Patti’s Oldies But Goodies

Our Sandwiches are served on freshly baked loaf bread or buns. We also serve homemade potato chips, which are a story in their own right. We once used store bought chips and ran out one day, so we tried to make some real quick by cutting our own— wrong! It was a mess. But the idea was in our heads, so we kept working and developed the chips we serve today. Enjoy! (Add a Patti’s House Salad or Potato Chips by the bag)

Kentucky Hot Brown
An open-faced sandwich made with our toasted homemade bread, layered with black forest ham and mesquite smoked turkey slices and tomato. Then smothered in our homemade cheese sauce, baked and served with a slice of hickory smoked bacon and our potato chips.

Patti Brown
An open-faced sandwich made with our toasted homemade bread, topped with a half pound charbroiled hamburger patty and sautéed mushrooms, then smothered in our homemade cheese sauce, baked and topped with Patti’s potato chips.
Catfish Sandwich
A filet rolled in our special flour and seasoning and fried to a golden brown. Served with lettuce, tomato, pickles, onions and tartar sauce on a homemade bun with chips and cole slaw.

Ribeye Steak Sandwich
USDA Choice ribeye steak charbroiled and seasoned with Patti’s special seasoning. Served on our homemade bun with good things from the garden: lettuce, tomato, and onions. Comes with mayo, chips and cole slaw.

Desserts
All of Patti’s pies are prepared daily. After finishing your main course, enjoy your servers recitation of our dessert list. Too full for a whole slice of pie? 75¢ charge for splitting pie slices, we use a separate plate, add more ice cream, whipped cream and a cherry.

Take home a Patti’s 9” Pie from Yesterday’s gift shop. Patti’s Pies available in gift shops are sold without topping. If you would like topping for your favorite pie, please ask and we’ll be glad to help you. Ice Cream Pie or Coconut Cake can be pre-ordered from our bakery.

Original Grilled Chicken Sandwich
Basted with our special house seasonings and sauce. Served with lettuce, tomato, onion, mayo on the side and homemade chips and cole slaw.

Boo Boo Pie
A rare time when Mother tried to use someone else’s recipe and it failed. She gave the mistake to us kids to eat and she went back to the drawing board to redo this pie. She proudly brought out the second pie which was the way it was supposed to be, but we liked the mistake better. This meant Mother had to figure out what she had done wrong and we boys had to figure out a name for this pie: and so, “Boo Boo” pie came to be. It’s a rich brownie type pie with a goosy, coconut macaroon filling topped with whipped cream and a cherry.

Black Forest Ham Sandwich
Thin slices of a magnificently flavored ham, piled high and topped with smoked gouda cheese. Served with lettuce, tomato, onions, mayo, and Patti’s special sweet—n—hot mustard on the side and homemade chips and cole slaw.

Kentucky Chocolate Pecan Pie
An old Kentucky tradition and very rich. It is pecan pieces joined with semi-sweet chocolate chips in a flaky pie shell.

Don’s Grilled Chicken Sandwich
Our original grilled chicken topped with mozzarella cheese, green onions and crumbled bacon. Served with lettuce, tomato, onions, mayo on the side and homemade chips and cole slaw.

Bill’s Boatsinker Pie
Named for my dad, it’s a rich, dark double fudge pie topped with coffee ice cream, piled high with whipped cream, “drizzled” with chocolate syrup & topped with a cherry.

Fried Chicken Sandwich
Dipped in our special house batter and seasoned flour, then fried to a golden brown. Served with lettuce, tomato, onions, mayo on the side and homemade chips and cole slaw.

Turtle Pie
Mom created a frozen pie starting with graham cracker crumbs layered with vanilla, chocolate and mint chocolate chip ice cream. Topped with caramel, fudge and pecans, then whipped cream and a cherry.

M Photography

Meringue Pies
Six to eight inches of "mile high" meringue pies: Coconut, Lemon or Chocolate.

Sawdust Pie
Coconut, graham cracker crumbs and pecans in an egg batter and baked with a flaky pie shell. We top this with sliced bananas, whipped cream and more sliced bananas. This pie got its name because the kids say it looks like baked sawdust. It was mother’s first published recipe (Bon Appetit, May 1983).

Mint Sinker Pie
It’s a rich, dark double fudge pie topped with mint chocolate ice cream, piled high with whipped cream, “drizzled” with creme de menthe & chocolate syrup, & topped with a cherry.

Grilled Chicken Portabella Sandwich
Starts with a wonderful grilled chicken breast atop a tender and juicy marinated grilled portobello mushroom. Topped with melted Swiss cheese on our homemade bun. This is a favorite, with a great flavor combination. Served with chips and cole slaw.

Mississippi Mud Pie
A frozen ice cream pie which has a chocolate cookie crust with double layers of fudge & coffee ice cream, chocolate syrup and a cherry.

Patti’s Chili Cheeseburger
Our half pound charcoal broil burger topped with our homemade chili, cheddar cheese, onions, lettuce, tomato and pickles. Served with chips and cole slaw.

Turkey Club
We start with our homemade roast, lettuce & tomato, hickory smoked bacon and mesquite smoked turkey. Served with mayo and Patti’s special hot and sweet mustard on the side with chips and cole slaw.

M Photography

Soup & Sandwich
For a lite lunch, or to leave room for a slice of Patti’s signature desserts! A half of a BLT or Turkey Club and a cup of the soup of the day and chips.

Anthony’s Artichoke Chicken Spinach Wrap
One of our all time best sellers from our daily specials. Grilled chicken, fresh spinach and tomato, rolled up in a spinach tortilla with Anthony’s artichoke spread. Great tasting and served with chips and cole slaw.

John Y. Brown – Butterscotch Pecan Pie
When Governor Brown came to visit, Mother quickly came up with this original recipe for this extra rich pecan pie with butterscotch chips. It’s so rich it makes your teeth chatter-like talking about John Y’s wealth.
**Dutch Peach Pie**
A delightful mixture of custard & peaches, finished with a pecan strudel topping “drizzled” with caramel. We suggest it a la mode.

**Ice Cream**
Single or Double Scoop

**Accompaniments & Beverages**

**Accompaniments**
- Flower Pot Bread
- Fresh Grilled Asparagus
- Baked Potato
- Steak Fries
- French Fries
- Onion Rings
- Cole Slaw
- Patti’s Loaded Baked Potato – topped with our homemade cheese sauce, bacon and green onions.

**Beverages**
- Iced Tea
- Sweet Tea
- Hot Tea
- Soft Drinks (RC Products)
- Lemonade
- Milk
- Patti’s House Blend Coffee
- Fresh Brewed Decaf Coffee (no charge for refills)

**Chess Pie**
This is another Kentucky tradition. It is a buttry sugar, egg & cornmeal blend baked to a golden custardy texture. It came to be after a lady started to make a pecan pie and ran out of pecans. The next door neighbor came over and saw this strange looking pie and asked what kind of pie it was. The lady replied, “It’s just pie.” With our Kentucky accents it became “chess pie” – a mistake everyone decided to keep.

**Old Fashioned Butter Crumb Apple Pie**
A careful mixture of sliced apples, brown sugar & cinnamon baked in a flaky pie shell & finished with a butter crumb topping “drizzled” w/ caramel. Great when heated with American cheese or a la mode.

**Coconut Cake**
Mom’s three-layer, three-day coconut cake, moist and oh so delicious!

**Sundaes**
A double scoop of ice cream with choice of chocolate syrup, hot fudge or caramel, topped with almonds, whipped cream and a cherry.

**Small Sundae**
Just for the kids. A single scoop of ice cream with chocolate syrup, whipped cream and a cherry.