

Hot Appetizers

Escargot in Garlic Butter Half dozen burgundy escargots in garlic butter served with a warm baguette	\$12.00
Trio of Crab Cakes Crab cakes with bistro remoulade on a bed of spring greens with a French baguette crouton	\$14.00
Sea Scallops Pan seared scallops on potato cakes with crab meat, truffle peelings and hollandaise with fennel salad	\$16.00
Baked Brie Wrapped in a butter flaky crust atop a fresh spring mix complimented with Craisins® mango coulis	\$12.00
Chef Soup Selection Seasonal	\$6.00
French Onion Soup Gratine	\$6.00

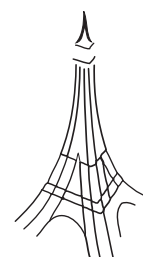
Salads / Cold Appetizers

Served with bread and butter

Caesar Salad Fresh romaine lettuce and shredded Parmesan cheese. Served with caesar dressing	\$10.00
Caprese Salad Sliced tomatoes with fresh mozzarella, balsamic reduction, olive oil and fresh basil	\$12.00
Bistro Salad Shredded chicken breast with bleu cheese, Craisins®, walnuts and grape tomatoes on a bed of spring greens. Served with raspberry vinaigrette	\$14.00
Warm Goat Cheese and Roasted Beet Salad Roasted beet salad with warm goat cheese fritters and arugula. Served with raspberry vinaigrette	\$14.00
Chopped Salad Romaine lettuce, tomatoes, corn, scallions, chopped eggs, banana peppers, avocado and bleu cheese crumbles. Mixed in a green goddess dressing	\$15.00
• Beef Brisket Salad Beef brisket, sautéed bacon, onions, potatoes, cherry tomatoes and hard-boiled eggs. Served with balsamic vinaigrette	\$16.00
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	\$17.00
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	\$17.00
Tuna Tartare Sushi grade ahi tuna, diced avocado, shallots, cornichons, capers, sundried tomato dressing, micro greens, toast points	\$18.00

• Pasta & Poisson/Fish

Shrimp Scampi Shrimp, heirloom tomatoes, fresh basil, shallots, garlic & white wine served on angel hair pasta	\$22.00
Lobster Mac and Cheese Served with truffle oil and topped with toasted Panko crumble	\$24.00
• Lobster Risotto Served with a creamy white wine mushroom sauce	\$29.00
• Salmon Seared or Grilled (guest choice) on a bed of green pea risotto, sabayon leek	\$25.00
• Walleye Pan seared walleye with a wild rice blend, almond butter and seasonal vegetables	\$24.00
Walleye Sandwich A hand breaded walleye filet on a bun topped with lettuce and tomato served with a homemade tartar sauce and french fries	\$18.00
Sea Breeze Salad Diced avocado, diced tomatoes, crab meat, chopped eggs, topped with sauteed shrimp and served atop a baby spring mix salad with a citrus vinaigrette	\$18.00
Mussels in Cream Sauce <i>Served Friday - Sunday only</i> Mussels cooked in white wine cream sauce with shallots parsley garlic served with French fries & baguette	\$22.00
Mussels Marinieres <i>Served Friday - Sunday only</i> Mussels cooked in white wine sauce with shallots parsley garlic served with French fries & baguette	\$22.00
SeaBass Served with fresh ratatouille and sundried tomato Coulis	\$29.00



Viandes/Meat

Beef Bourguignon	\$23.00
Beef stew in red wine sauce made with bacon, caramelized pearl onions and mushroom atop fettuccine pasta	
• Steak Frites	\$28.00
8 oz. New York strip steak served with peppercorn sauce and french fries. Served with a side salad	
• Rack of Lamb	\$30.00
Mustard encrusted rack of lamb served with au jus, cauliflower gratin and a sweet potato puree	
Coq au Vin	\$26.00
Cornish game hen in red wine reduction with mushrooms, pancetta and gratin dauphinois	
• Duck a l'orange	\$28.00
Duck breast served with a caramelized walnut risotto in an orange sauce	
• Filet Mignon	\$32.00
Filet mignon served with a savory potato cake, baby vegetables and a red wine mushroom sauce	
Braised Short Ribs	\$26.00
Beef short ribs, roasted garlic mashed potatoes & sautéed seasonal baby vegetables	
Side Dishes Gratin dauphinois, sweet potato puree, risotto, cauliflower gratin, garlic mashed potatoes	\$5.00

Patou™ Burgers

All Patou burgers are fresh locally ground 100% Angus beef and served on our baguette bread baked fresh every day

• Traditional Burger	\$14.00
Fresh locally ground hamburger with choice of condiments	
Chicken Burger	\$14.00
Chicken burger topped with lettuce, tomato and mayo served with French fries	
• Forestier Burger	\$16.00
Fresh locally ground hamburger topped with caramelized onions, mushrooms, ketchup and bits of bacon served with French fries	
• Californian Burger	\$16.00
Fresh locally ground hamburger topped with shredded mozzarella and our special Californian sauce, lettuce, tomato, cornichon and served with French fries	
• Barbecue Beef Brisket Burger	\$16.00
Beef brisket with barbecue sauce and caramelized onions and bacon served with French fries	
• Merguez Burger	\$16.00
Spicy lamb sausage topped with ketchup and served with French fries	
• Steak Burger	\$16.00
Sliced steak with a white peppercorn sauce, onions and Swiss cheese served with French fries	



Traditional Burgers

Gluten free burger buns available upon request for an additional \$2

All hamburgers are fresh locally ground 100% Angus beef and served on a brioche bun

• Bistro Burger Fresh locally ground half pound hamburger served with French fries	\$14.00
Chicken Burger Chicken patty served with French fries	\$14.00
• Cheese Burger Fresh locally ground half pound hamburger, choice of cheeses served with French fries	\$14.00
• Patrick's Burger Fresh locally ground half pound hamburger topped with sweet onion compote, and brie cheese served with French fries	\$16.00

BURGER ADD ON'S Add any items of your choice from our list for an additional price.

SAUCES

Mayo
White peppercorn sauce
Mustard
Ketchup
Bistro sauce
Peppercorn sauce
BBQ

MEAT

Applewood bacon \$3
• Double Patty \$3

VEGGIES .75¢

Wild mushrooms
Portabella mushrooms
Avocado
Caramelized onions
Lettuce
Raw onion
Roasted red pepper
Cornichon
Tomato
Sweet onion compote

CHEESE/EGGS \$1

Fresh mozzarella
Shredded mozzarella
Brie
American
Swiss
Cheddar
Pepper jack
Blue cheese crumbles
• Eggs over easy

Kids Menu

Mac & Cheese	\$6.00
Chicken Strip served with French fries	\$6.00
Duo of Mini Burgers served with French fries	\$6.00
Turkey Croissant served with French fries	\$6.00
Fruit Cup	\$3.00

Allergies - our products contain or come in contact with nuts, wheat, gluten, eggs dairy and others.

• **Raw or Undercooked** - Some of these foods are served (or can be served) raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.

= Gluten free items may come in contact with gluten products

Turn Me

