

Soup	
Served with bread and butter	
<b>Chili</b>	<b>\$5.00/\$7.00</b>
<b>French Onion Soup</b>	<b>\$7.00</b>
<b>Chef Soup Selection</b>	<b>\$7.00</b>
Seasonal	

Kids Menu	
<b>Mac &amp; Cheese</b>	<b>\$7.00</b>
<b>Chicken Strip served with French fries</b>	<b>\$7.00</b>
<b>Duo of Mini Burgers served with French fries</b>	<b>\$7.00</b>
<b>Turkey Croissant served with French fries</b>	<b>\$7.00</b>
<b>Fruit Cup</b>	<b>\$6.00</b>

Beverages	
<b>Soda</b>	<b>\$3.25</b>
Coke, Diet Coke, Sprite, Mello Yello, Minute Maid Lemonade, Fanta Orange, Fresh Brewed Iced Tea	
<b>Bottled Juice</b>	<b>\$3.25</b>
Apple, CranApple Raspberry, Orange	
<b>Fresh Squeezed Orange Juice</b>	<b>\$4.50</b>
<b>Dasani</b>	<b>\$3.25</b>
<b>Patrick’s Favorite Diabolo Flavored French Lemonade</b>	<b>\$7.00</b>
Cherry, Pomegranate, Blueberry, Strawberry, Raspberry, Blood Orange, Lemon, Blackberry, Mango, Banana, Peach	

Coffee Drinks	
<b>Single Espresso</b>	<b>\$2.80</b>
<b>Double Espresso</b>	<b>\$3.80</b>
<b>Small Café Latte</b>	<b>\$4.95</b>
<b>Large Café Latte</b>	<b>\$5.50</b>
<b>Small Cappuccino</b>	<b>\$4.95</b>
<b>Large Cappuccino</b>	<b>\$5.50</b>
<b>Small Mocha</b>	<b>\$4.95</b>
<b>Large Mocha</b>	<b>\$5.50</b>
<b>Small White Mocha</b>	<b>\$4.95</b>
<b>Large White Mocha</b>	<b>\$5.50</b>
<b>Small Coffee</b>	<b>\$3.30</b>
<b>Large Coffee</b>	<b>\$3.85</b>
<b>Tea</b>	<b>\$3.30</b>
<b>Brewed Iced Tea</b>	<b>\$3.85</b>
<b>Small Hot Chocolate</b>	<b>\$4.40</b>
<b>Large Hot Chocolate</b>	<b>\$5.50</b>
<b>Large Iced Latte</b>	<b>\$5.50</b>
<b>Cold Press Coffee (seasonal)</b>	<b>\$5.50</b>

<b>Additional shot of Espresso</b>	<b>\$.85</b>
<b>Add a little flavor to your coffee!</b>	<b>\$.85</b>
French Vanilla, Caramel, Almond, Hazelnut, Irish Creme, Butterscotch, Raspberry, Sugar Free French Vanilla, Sugar Free Caramel	

Wine	
<b>Vins Blanc</b>	
<b>Sauvignon Blanc</b> , Tour des Gendres, Bergerac, Bordeaux	<b>12 / 48</b>
<b>Chardonnay</b> , Joseph Drouhin, Macon Blanc, Burgundy	<b>12 / 48</b>
<b>Roussanne/Viognier</b> , Chateau L’Ermitage, Nimes, Rhone	<b>12 / 48</b>
<b>Chenin Blanc</b> , Racauderie, Vouvray, Loire	<b>12 / 48</b>
<b>Rose</b> , La Vieille Ferme	<b>12 / 48</b>
<b>Vins Rouge</b>	
<b>Merlot</b> , Tour de Mirambeau, Bordeaux	<b>12 / 48</b>
<b>Cabernet Franc</b> , Reserve des Vignerons, Saumur Rouge	<b>12 / 48</b>
<b>Pinot Noir</b> , Cono Sur, Colchagua Valley, Chili	<b>12 / 48</b>
<b>Grenache</b> , Courtois “La Source”, Cotes Du Rhone	<b>12 / 48</b>
<b>Syrah</b> , Chateau Ermitage, Rhone	<b>12 / 48</b>
<b>Malbec</b> , Euginie “Tradition”, Cahors, Gascony	<b>12 / 48</b>
<b>Sparkling</b>	
<b>Prosecco</b>	<b>\$12.00</b>
<b>Mimosa</b>	<b>\$12.00</b>

Beer	
<b>Kronenbourg 1664</b>	<b>\$7.00</b>
<b>Newcastle</b>	<b>\$7.00</b>
<b>Samuel Adams Lager</b>	<b>\$7.00</b>
<b>Negra Modelo</b>	<b>\$7.00</b>
<b>Coors Light</b>	<b>\$7.00</b>

Evening Specials
<b>Monday &amp; Wednesday – Ladies Night</b>
Enjoy a \$3 glass of wine and \$3 desserts from the showcase with the purchase of any Entrée from the Dinner Menu.
<b>Tuesday – Kids Night</b>
Kid’s eat free - 5 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.
<b>Sunday</b>
Buy any two dinner entrées and receive a \$10 bottle of wine.

<b>Allergies</b> - our products contain or come in contact with nuts, wheat, gluten, eggs dairy and others.
<b>Gf</b> = Gluten free items may come in contact with gluten products
<b>- Raw or Undercooked</b> - 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.

A 3% Fee will be added to all credit card transactions in compliance with Minn. Stat. 325G.051.



# Breakfast Lunch Dinner Sunday Brunch Menu

## Southdale Square

<b>Southdale Square</b>	<b>Bachman’s</b>
2928 West 66th Street	6010 Lyndale Avenue
Sun-Thur 7a - 9p	Call for hours
Fri-Sat 7a - 10p	p: 612-861-9277
p: 612-861-7570	f: 612-861-9276
f: 612-861-7583	

<div>Breakfast</div> <div>M-Sat 7-11am Sun 7-3pm</div>	
• <b>Two Eggs, Any Style</b> 2 eggs cooked the way you like them served with hash browns, <i>your choice</i> of bacon or sausage and <i>your choice</i> of toast	<b>\$13.00</b>
* <b>Three Egg Omelet</b> Served with hash browns, <i>your choice</i> of bacon or sausage and <i>your choice</i> of toast	<b>\$14.00</b>
* <b>Build Your Own Omelet</b> <i>Your choice</i> of three: bacon, sausage, tomatoes, spinach, mushrooms, cheddar cheese, swiss cheese and served with hash browns, <i>your choice</i> of bacon or sausage and <i>your choice</i> of toast	<b>\$16.00</b>
* <b>Patrick’s Omelet Croissant</b> <i>Your choice</i> of three: bacon, sausage, tomatoes, spinach, mushrooms, cheddar cheese, swiss cheese and served with hash browns and <i>your choice</i> of bacon or sausage	<b>\$17.00</b>
• <b>Eggs Benedict</b> The original! Two poached eggs on English muffins with Canadian bacon, topped with our homemade hollandaise sauce and served with hash browns	<b>\$16.00</b>
• <b>Smoked Salmon Eggs Benedict</b> Two poached eggs on English muffins with smoked salmon, topped with our homemade hollandaise sauce and served with hash browns	<b>\$18.00</b>
• <b>Eggs Florentine</b> A classic! Two poached eggs on English muffins with creamy spinach topped with our homemade mornay sauce and served with hash browns	<b>\$16.00</b>
<b>French Toast</b> Patrick’s selection of bread dipped in batter, seared golden brown and served with maple syrup, and <i>your choice</i> of bacon or sausage	<b>\$14.00</b>
<b>Strawberry Yogurt Parfait</b> – Strawberry yogurt with granola and fresh berries	<b>\$11.00</b>
<b>Toast</b> – Two slices of white, wheat, or an english muffin with butter and jam	<b>\$4.00</b>
<b>Mimosa</b>	<b>\$12.00</b>

<div>Quiches</div> <div>Served warm accompanied with a side salad</div>	
<b>Quiche</b> Quiche Lorraine Spinach Sausage Asparagus and Tomato Chicken with Feta and Tomato Bacon Leek and Goat Cheese	<b>\$15.00</b> <b>\$15.00</b> <b>\$15.00</b> <b>\$15.00</b> <b>\$15.00</b> <b>\$15.00</b> <b>\$15.00</b>

<div>Sandwiches</div> <div>Served warm with a side salad</div>	
<b>Classic Lobster Roll</b> Chilled lobster dressed with lemon, tarragon, celery, and mayonnaise, all mounded on a griddled milk bread and served with french fries	<b>\$23.00</b>
<b>Tomato Mozzarella Sandwich</b> Olive bread with garlic pesto, fresh buffalo mozzarella and fresh sliced tomatoes	<b>\$12.50</b>
<b>Turkey Sandwich</b> Bacon cheese bread with cranberry relish, sliced turkey, swiss cheese, lettuce and tomato	<b>\$12.50</b>
<b>Roast Beef Sandwich</b> Roast beef, onion bread, bistro sauce, roasted red pepper and american swiss cheese	<b>\$12.50</b>
<b>Smoked Pulled Chicken Sandwich</b> Ciabatta bread with red onion, pepperjack cheese and arugula with chipotle mayo	<b>\$12.50</b>
<b>Ham and Cheese Croissant Sandwich</b> Flaky croissant filled with sliced ham and dijon mustard topped with béchamel sauce and shredded mozzarella	<b>\$12.50</b>
<b>Chicken Ranch Wrap</b> Flour tortilla filled with chicken breast, creamy ranch sauce, lettuce and tomato	<b>\$12.50</b>
<b>Patrick’s Vegetarian Sandwich</b> Wheat bread with feta cream cheese spread, grilled portabella mushrooms marinated in balsamic vinaigrette, roasted red peppers, red onion, and tomatoes	<b>\$12.50</b>
<b>Croque Monsieur</b> White bread with ham, bechamel sauce and shredded mozzarella	<b>\$16.00</b>
• <b>Croque Madame</b> White bread with ham, bechamel sauce and shredded mozzarella and topped with an over easy egg	<b>\$17.00</b>
<b>Bouchee a la Reine</b> Flaky puff pastry filled with chicken, chives, mushrooms and dumplings in a creamy sauce	<b>\$17.00</b>
<b>Walleye Sandwich</b> A hand breaded walleye filet on a bun topped with lettuce and tomato served with a homemade tartar sauce and french fries	<b>\$20.00</b>
<b>Brie Grilled Cheese on a Baguette</b> Melted Brie cheese, fig preserve, and fresh arugula nestled between a buttery baguette	<b>\$15.00</b>
<b>Chicken Salad Croissant Sandwich</b> Chicken, mayo, onion, celery, and tarragon	<b>\$15.00</b>

<div>Salad / Cold Appetizers</div> <div>Served with bread and butter. Service begins at 11am</div>	
<b>Warm Goat Cheese and Roasted Beet Salad</b> Roasted beet salad with warm goat cheese fritters and arugula. Served with raspberry vinaigrette	<b>\$16.00</b>
<b>Caesar Salad</b> Fresh romaine lettuce and shredded Parmesan cheese. Served with caesar dressing	<b>\$12.00</b>
<b>Caprese Salad</b> Sliced tomatoes with fresh mozzarella, balsamic reduction, olive oil and fresh basil	<b>\$13.00</b>
<b>Bistro Salad</b> Shredded chicken breast with bleu cheese, Craisins®, walnuts and grape tomatoes on a bed of spring greens. Served with raspberry vinaigrette	<b>\$17.00</b>
<b>Chopped Salad</b> Romaine lettuce, tomatoes, corn, scallions, chopped eggs, banana peppers, avocado and bleu cheese crumbles. Mixed in a green goddess dressing	<b>\$17.00</b>
<b>Beef Brisket Salad</b> Beef brisket, sautéed bacon, onions, potatoes, cherry tomatoes and hard-boiled eggs. Served with a balsamic vinaigrette dressing	<b>\$18.00</b>
• <b>Salad Nicoise</b> Fresh tuna, black olives, green beans, cucumbers, potatoes, hard-boiled eggs and cherry tomatoes on a bed of spring greens. Served with citrus vinaigrette	<b>\$20.00</b>
• <b>Steak Salad</b> Sliced sirloin, green pepper, roasted red pepper, red onions and tomatoes on a bed of spring greens. Served with sun dried tomato vinaigrette	<b>\$20.00</b>
• <b>Tuna Tartare</b> Sushi grade ahi tuna, diced avocado, shallots, cornichons, capers, sundried tomato dressing, micro greens, toast points	<b>\$20.00</b>
• <b>Sea Breeze Salad</b> Diced avocado, diced tomatoes, crab meat, chopped eggs, topped with sauteed shrimp and served atop a baby spring mix salad with a citrus vinaigrette	<b>\$20.00</b>

BYO Salad Choice of romaine or spring salad mix and 1 dressing from below. <b>\$8</b>			
<div>SALAD ADD ON'S</div> <div>Add any items of your choice from our list for an additional price.</div>	<b>DRESSING</b> Balsamic Vinaigrette Citrus Vinaigrette Green Goddess Italian Raspberry Vinaigrette Ranch Sun dried tomato Vinaigrette	<b>MEAT / FISH</b> Applewood bacon <b>\$4</b> Chicken breast <b>\$5</b> Aged choice chuck tender <b>\$8</b> Beef Brisket <b>\$5</b> Salmon (6oz) <b>\$8</b> Shrimp (3) <b>\$8</b>	<b>VEGGIES \$1</b> Wild mushrooms Portabella mushrooms Avocado Caramelized onions Corn Green pepper Raw onion Red pepper Cornichon Green olives Black olives Banana pepper
	<b>CHEESE / EGGS \$1</b> Fresh mozzarella Parmesan Feta Blue cheese crumbles Hard boiled eggs		

<div>Hamburgers</div> <div>All hamburgers are fresh locally ground 100% Angus beef and served on a brioche bun</div>	
• <b>Bistro Burger</b> Fresh locally ground half pound hamburger served with French fries	<b>\$15.00</b>
<b>Chicken Burger</b> Chicken patty served with French fries	<b>\$16.00</b>
• <b>Cheese Burger</b> Fresh locally ground half pound hamburger, choice of cheeses served with French fries	<b>\$17.00</b>
• <b>Patrick’s Burger</b> Fresh locally ground half pound hamburger topped with sweet onion compote and Brie cheese served with French fries	<b>\$18.00</b>
BURGER ADD ON'S Add any items of your choice from our list for an additional price.	
<b>SAUCES</b> Mayo White peppercorn sauce Mustard Ketchup Bistro sauce Peppercorn sauce BBQ	<b>PROTEIN</b> •Applewood bacon <b>\$4</b> 4oz Patty <b>\$5</b> 7oz Patty <b>\$8.50</b> Chicken Breast <b>\$5</b> Salmon <b>\$8</b> Shrimp <b>\$8</b>
<b>VEGGIES \$1</b> Wild mushrooms Portabella mushrooms Avocado Caramelized onions Lettuce Raw onion Roasted red pepper Cornichon Tomato Sweet onion compote	<b>CHEESE/EGGS \$1</b> Fresh mozzarella Shredded mozzarella Brie American Swiss Cheddar Pepper jack Blue cheese crumbles Eggs over easy

<div>Exclusive Patou™ line Hamburgers</div> <div>All Patou burgers are fresh locally ground 100% Angus beef and served on our baguette bread baked fresh every day. Served with choice of condiments: ketchup, mustard, mayonnaise</div>	
• <b>Traditional Burger</b> Fresh locally ground hamburger with choice of condiments	<b>\$16.00</b>
<b>Chicken Burger</b> Chicken patty topped with lettuce, tomato and mayo served with French fries	<b>\$16.00</b>
• <b>Forestier Burger</b> Fresh locally ground hamburger topped with caramelized onions, mushrooms, ketchup and bits of bacon served with French fries	<b>\$18.00</b>
• <b>Californian Burger</b> Fresh locally ground hamburger topped with shredded mozzarella and our special Californian sauce, lettuce, tomato, cornichon and served with French fries	<b>\$18.00</b>
<b>Barbecue Beef Brisket Burger</b> Barbecue sauce and caramelized onions and bacon served with French fries	<b>\$19.00</b>
• <b>Merguez Burger</b> Spicy lamb sausage topped with ketchup and served with French fries	<b>\$19.00</b>
• <b>Steak Burger</b> Sliced steak with a white peppercorn sauce, onions and Swiss cheese served with French fries	<b>\$19.00</b>

<div>Specialty Entree’s after 5pm</div>	
• <b>Shrimp Scampi</b> Shrimp, heirloom tomatoes, fresh basil, shallots, garlic & white wine served on angel hair pasta	<b>\$25.00</b>
<b>Lobster Mac and Cheese</b> Served with truffle oil and topped with toasted Panko crumble	<b>\$27.00</b>
<b>Lobster Risotto</b> Served with a creamy white wine mushroom sauce	<b>\$32.00</b>
• <b>Salmon Seared or Grilled</b> (guest choice) on a bed of green pea risotto, sabayon leek	<b>\$28.00</b>
• <b>Walleye</b> Pan seared walleye with a wild rice blend, almond butter and seasonal vegetables	<b>\$28.00</b>
• <b>Mussels in Cream Sauce Served Friday - Sunday only</b> Mussels cooked in white wine cream sauce with shallots parsley garlic served with French fries & baguette	<b>\$24.00</b>
<b>Mussels Marinieres Served Friday - Sunday only</b> Mussels cooked in white wine sauce with shallots parsley garlic served with French fries & baguette	<b>\$24.00</b>
<b>Beef Bourguignon</b> Beef stew in red wine sauce made with bacon, caramelized pearl onions and mushroom atop fettuccine pasta	<b>\$26.00</b>
• <b>Steak Frites</b>  10 oz. New York strip steak served with peppercorn sauce and french fries. Served with a side salad	<b>\$35.00</b>
• <b>Rack of Lamb</b> Mustard encrusted rack of lamb served with au jus, cauliflower gratin and a sweet potato puree	<b>\$35.00</b>
• <b>Coq au Vin</b> Cornish game hen in red wine reduction with mushrooms, pancetta and gratin dauphinois	<b>\$32.00</b>
<b>Duck a l’orange</b> Duck breast served with a caramelized walnut risotto in an orange sauce	<b>\$32.00</b>
• <b>Filet Mignon</b> Filet mignon served with a savory potato cake, baby vegetables and a red wine mushroom sauce	<b>\$36.00</b>
• <b>Braised Short Ribs</b> 8 oz. Beef short ribs, roasted garlic mashed potatoes & sautéed seasonal baby vegetables	<b>\$30.00</b>
• <b>Seabass</b> Fresh ratatouille served with sundried tomato	<b>\$32.00</b>
<b>Side Dishes</b> Gratin dauphinois, sweet potato puree, risotto, cauliflower gratin, garlic mashed potatoes	<b>\$6.00</b>