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Patocka's Gastropub

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DINNER  
MENU

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Shareables

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<b>Shrimp Mozambique</b> 17 Famous Portuguese dish, Argentina Red Shrimp in spicy Mozambique sauce served with sweet bread.	<b>Crispy Prosciutto Wrapped Sea Scallops</b> 18 Honey horseradish glazed crispy prosciutto wrapped sea scallops.
<b>Charred Spanish Octopus</b> 19 With grilled artichoke, tomato, capers, Spanish olives, chimichurri and smoked paprika aioli.	<b>Artisan Cheese Board with Bread + Smoked Truffle Butter</b> 23 Small batch cheeses, nuts, dried fruit, grilled peasant bread and smoked truffle butter.
<b>Tuna Tartare</b> 17 Sesame seasoned tuna tartare, cucumber, avocado, crispy wonton, wasabi and tamari honey reduction.	<b>Honey Garlic Chili Pork Belly Bites</b> 13 Crispy honey garlic chili glazed sous vide pork belly bites.
<b>Ovation Lamb Lollipops</b> 19 Two twin XL lamb chops grilled to perfection, lemon mint chimichurri. <i>*Ovation free range 100% grass fed New Zealand lamb.</i>	<b>Escargot</b> 17 Helix escargots, garlic, parsley, hazelnuts, sun dried tomato, shallot, chardonnay, American grana.
<b>Local Wild Mushroom Dip</b> 16 Local oyster, crimini, shiitake and lions mane mushrooms in asiago gorgonzola sauce with crositinis. <i>Vegan Style +1</i>	<b>Fried Green Tomatoes</b> 15 Hand breaded crispy fried green tomatoes with chipotle ranchero sauce.

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Soups + Salads

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<b>Patocka's French Onion Au Gratin</b> 9
<b>Soup Du Jour</b> 7
<b>Lobster Bisque</b> 13
<b>House Salad</b> 9 <i>Mixed greens, roasted sunflower seeds, fresh seasonal fruit</i>
<b>Caesar Salad</b> 11 <i>Romaine lettuce, parmesan cheese, house made caesar dressing, topped with croutons</i>

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House Made Dressings

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<b>Citrus Vinaigrette (V)(GF)</b>
<b>Maple Balsamic (V)(GF)</b>
<b>Balsamic (GF)</b>
<b>Ranch (GF)</b>
<b>Blue Cheese (GF)</b>
<b>Blue Cheese Crumbles (GF) +1</b>

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\*Prices are subject to change.  
\*20% gratuity will be added to parties of 6 or more.  
\*A \$5 split charge will be applied.



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## Steaks + Chops

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All entrees include vegetable du jour and the choice of a soup or house salad. +2 for French Onion, Caesar Salad, or +3 for Lobster Bisque.

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**Walker's Filet Mignon** 49  
8 ounce center cut grilled to perfection. \*GF

**USDA Prime Ribeye Steak** 48  
Sixteen ounce grilled to perfection.

**USDA Prime New York Strip Steak** 39  
Fourteen ounce grilled to perfection.

### Preparations

Lobstered (smother your steak with 4 ounces of butter poached lobster) add \$13

Gorgonzola add \$6

Wild mushrooms and truffle butter add \$9

(5) Wild caught Argentinian Red Shrimp scampi add \$15

(3) Pan seared jumbo sea scallops add \$18

Greek stuffed add \$7

### Sauces

Horseradish Cream \$3

Housemade Chimichurri \$3

Chili Bearnaise \$4

Roasted Garlic Red Wine Demi Glaze \$5

**Prime Dry Age Pork Chop** 33  
Fourteen ounce with bourbon chipotle butter or chimichurri and smoked paprika aioli.

**Ovation Rack of Lamb** 42  
**12oz XL 4 Bone Rack of Lamb**  
Pistachio encrusted Ovation New Zealand lamb rack, dijon aioli and chimichurri.  
\*Ovation free range 100% grass fed New Zealand Lamb

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## Seafood

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**Pan Seared Scallops** 39  
Fresh pan seared brown butter Sea Scallops, chorizo and sweet corn risotto. (GF)

**Crab Cakes** 34  
Twin crab cakes, chili bearnaise and vegetable of the day.

**Sweet Chili Grilled Salmon** 33  
Organic Norwegian Salmon, sweet chili sauce, stir fry vegetables.

**Truffled Salmon** 34  
Pan seared Organic Norwegian Salmon, wild mushrooms, truffle, asparagus and balsamic fig reduction.

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## Poultry

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**Greek Chicken** 28  
Grilled Chicken, spinach, roasted onion, feta cheese, lemon oregano butter with vegetable du jour.

**Chicken Cordon Bleu** 29  
Crispy breaded chicken breast, hand carved pit ham, Swiss cheese, mornay cheese sauce with vegetable du jour.

**Pan Seared Duck Breast with Black Cherry Pan Sauce** 34  
Crispy pan seared duck breast, black cherry pan sauce, with asparagus.

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## Pastas + Bowls

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**Steak + Shrimp Pasta** 33  
Pan seared beef tenderloin tips, Argentina Red Shrimp, sun dried tomatoes, asparagus, asiago cream sauce, rigatoni and gorgonzola and pistachio crumbles.

**Wild Mushroom Risotto** 27  
Seasonal sautéed wild mushrooms and classic parmesan risotto.  
add (5) Argentinian Red Shrimp \$15 / add Chicken \$6 / add Steak \$13 / add (3) Jumbo Sea Scallops \$18

**Vegan Crispy Sweet Chili Tofu Buddha Bowl** 25  
Crispy sweet chili tofu, quinoa, garbanzo beans, kale, edamame, stir fry vegetables. (GF)(V)

**Patocka's Macaroni + Cheese Flight** 27  
Choose three of our original beer cheese macaroni and cheese for the price of one.  
**Blackened Chicken, Lobster, Pork Belly, Steak, Truffle Mushroom, Bacon, Red Shrimp, Chorizo**

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## Handhelds

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**Black Label Burger** 22  
10 ounce fresh ground Black Angus Brisket burger, local NY sharp cheddar cheese, crispy pork belly, bacon jam and arugula, on grilled brioche with fresh cut fries and house made pickles. \*GF Bun available upon request.

**Lobstered Burger** 27  
10 ounce fresh ground Black Angus Brisket burger, poached lobster, cheese fondue and arugula, on grilled brioche with fresh cut fries and house made pickles.

**Black Bean Burger** 23  
Black bean plant based burger, guacamole, arugula, tomato, and vegan chipotle ranch on grilled bun with choice of side or house salad.

**Chicken + Chorizo Street Tacos** 23  
3 soft tacos with pulled chicken, chorizo, house made salsa, jack cheese, red onion and cilantro served with corn jalapeño fried rice.

**Birria Tacos** 25  
3 corn tortillas stuffed with our slow braised chili beef, jack cheese, green onions and cilantro served with Birria dipping sauce, queso and corn jalapeño fried rice.

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## Additional Sides

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**Red Skin Garlic Mashed Potatoes** 6

**Wilted Garlic Spinach** 6

**Risotto Parmigiano** 7

**Fingerling Sweet Potatoes w/ Honey Butter** 6

**Asparagus** 7

**Truffle Fries** 8

**Sweet Potato Fries w/ Truffle Honey** 7

**Kimchi Fried Rice** 6

**Rice and Quinoa** 6

