



Winter Menu, 2010

Raw Bar

Shrimp Cocktail
15

Jumbo Lump Crab Meat Cocktail
15

***Seafood Tower**
Oysters, Clams, Shrimp, Crab Meat
M/P

***Oysters**
By the Piece
2

***Clams**
By The Piece
1.50

Starters

Baked Clams
Lemon Garlic Sauce
12

Crab Dip
Artichokes, Parmesan
12

Fried Calamari
Spicy Mayo
12

Wings
Buffalo Sauce
12

Fried Zucchini & Lemon Chips
Horseradish Cream
10

Crispy Green Beans
Spicy Mustard
10

The Patio Salad
Mixed Greens, Tomatoes, Red Onion
8

Caesar Salad
Garlic Croutons, Shaved Parmesan
9

Iceberg Wedge
Bacon, Cherry Tomato, Bleu Cheese
9

Arugula Salad
Beets, Pistachio, Goat Cheese
12

Add: Chicken - 7 extra

Add: Steak or Grilled Shrimp - 9 extra

Light Fare

All Sandwiches Served with French Fries

***Patio 54 Burger**
Lettuce, Tomato, Red Onion, Pickle
13

Add: American, Cheddar, Swiss, Fresh Mozzarella, Sautéed Onions or Mushrooms - 1.50 extra **Add: Bacon - 2.00 extra**

Lobster Roll
Brown Butter, Celery Leaves, Lemon
21

French Dip

Sliced Tenderloin, Horseradish Cream Jus

18

Grilled Chicken Sandwich

Red Peppers, Fresh Mozzarella, Pesto

14

*Consuming raw or undercooked meats, fish, shellfish, or fresh eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Pasta

Orecchiette

With Chorizo, Winter Greens, Goat Cheese

23

Spaghetti Salad

Grilled Shrimp, Plum Tomatoes, Arugula

22

Israeli Couscous

Butternut Squash, Walnut Pesto, Pecorino

19

Entrees

Mussels Frites

Garlic, White Wine, Fresh Herbs

OR

Fennel, Thyme, Cream

19

Salmon

Zucchini, Almonds, Pecorino

25

Roast Chicken

Spaetzle, Roasted Mushrooms,

Truffle Jus

22

***Pork Chop**

Braised Cabbage, Spinach

22

***New Zealand Lamb Chop**

Radicchio, Balsamic, Feta

28

***Hanger Steak**

Horseradish Cream, Truffle Fries

25

***Petite Filet Mignon**

Hand Whipped Potatoes

27

*** 12oz. Filet Mignon**

Hand Whipped Potatoes

37

Sauces: *Gorgonzola Crust, Au Poivre, Béarnaise, Cabernet Demi Glace + \$2.00*

Price Fixe: Three Courses for \$25

Sunday thru Thursday All Night

Friday & Saturday until 6:30pm

New England Clam Chowder or Patio Salad

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**Pan Seared Brook Trout**

*Lemons, Capers & Parsley*

**Seasonal Lasagna**

**Chicken Paillard**

*Salsa Fresca, Mixed Greens*

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Apple Crisp **or** Rice Pudding

Sides

Sautéed Mushrooms & Onions – 6

Patio Hash Brown – 7

Spaetzle – 6

Hand Whipped Potatoes – 6

French Fries -6

Sautéed or Creamed Spinach - 6

Fried Onion Rings – 7

\$5.00 Split Plate Charge for Entrées
Special Requests at an additional charge of \$3.00
Prices subject to change based on market price.