

# PATSY'S

## AMERICAN

### GLUTEN SENSITIVE LUNCH MENU

These menu options are based on the most current ingredient information from our suppliers. During normal operations involving shared cooking and preparation areas the possibility exists for food items containing gluten to come into contact with other food products. We are unable to guarantee that any menu items can be completely gluten free. Please let us know the level of your gluten sensitivity and a manager will consult with you to ensure your exceptional dining experience.

#### RAW BAR

- Fresh Oysters\***...on the half shell w/ blood orange mignonette...1/2 dz...18
- Oyster Shooter\***...Tito's handmade vodka, horseradish, cocktail sauce & a fresh oyster...10
- Local Midneck Clams\***...harvested from Chincoteague, VA...mildly salty & sweet...1/2 dz...10
- Shrimp Cocktail**...6 jumbo shrimp, fresh lemon & cocktail sauce...12
- Seafood Platter\***...6 oysters, 6 midneck clams, 3 jumbo shrimp, smoked mussels & blood orange mignonette...37
- Seafood Tower\***...12 oysters, 6 clams, 6 shrimp, smoked mussels & 1/2 Maine lobster served with blood orange mignonette & Grand Marnier aioli...79
- The Triple Decker\***...18 oysters, 9 clams, 9 shrimp, mussels, tuna tartare & a one pound Maine lobster...served with blood orange mignonette & Grand Marnier aioli...128

#### STARTERS & SALADS

- Patsy's Favorite Hickory Smoked Salmon\***...almond crackers & remoulade sauce...12
- Field Greens**...grape tomatoes, sun dried cranberries, dates, pine nuts & champagne vinaigrette...blue cheese or Laura Chenel goat cheese, add \$1...7
- Chop House Salad**...mixed greens, fresh corn off the cob, tomato, scallions, Cabot aged white cheddar & buttermilk herb dressing...8
- Baby Gem Lettuce**...apple, avocado & sunflower seeds with green goddess dressing...9
- Goat Cheese & Spiced Pecans**...field greens, sun dried cranberries, dates, tomatoes & champagne vinaigrette...9
- Roast Chicken Salad**...field greens, fresh corn off the cob, tomato, pine nuts, sun dried cranberries, dates, Laura Chenel goat cheese & champagne vinaigrette...16
- Charleston Salad with Spiced Pecans**...roasted chicken on mixed greens, avocado, fresh corn, grape tomatoes, sun dried cranberries & buttermilk herb...blue cheese, add \$1...17
- Waldorf Steak Salad\***...grilled filet tips, blue cheese, walnuts, apples, celery, dried cranberries, field greens & champagne vinaigrette...while it lasts...18
- Lobster Club Salad**...lobster salad from a fresh Maine lobster w. field greens, red grape tomatoes, avocado, fresh corn, bacon, soft cooked egg & champagne vinaigrette...market

#### NAKED SANDWICHES...Gluten free bread available, add \$1

- Veggie Burger**...brown rice, rainbow quinoa, black beans & beets with chipotle mayo, tomato, havarti, guacamole & hand cut fries...13
- Smoked BBQ Pork**...on cole slaw with fresh, hand cut fries...while it lasts...13
- Cheddar Cheeseburger\***...CAB®, Tillamook, ketchup, pickles, Dijon mayo & hand cut fries...14
- Hickory BBQ Burger\***...CAB®, Tillamook cheddar, Havarti, hickory BBQ sauce & fries...14
- Bacon Cheeseburger\***...Certified Angus Beef®, pecanwood smoked bacon, American cheese, wicked sauce & fresh, hand cut fries...15

\*This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness...Written information is available upon request regarding these items.

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## AMERICAN

### GLUTEN SENSITIVE LUNCH MENU

#### FRESH SEAFOOD, CHICKEN & PASTA

**Hickory Grilled Fresh Fish**...the best available, hand cut in house daily...market

**Penne Primavera**...asparagus, mushrooms, tomato & basil, olive oil, garlic & Reggiano parmesan...17, add chicken...\$3, add shrimp...\$4, add both...\$6

**Wood Grilled Chicken Breast**...with lemon rosemary sauce, mashed potatoes & grilled asparagus...16

**Louisiana Pasta**...with chicken, andouille sausage, tomato, scallions & penne pasta in a spicy creole cream sauce...18, add shrimp...\$4

#### BEEF & RIBS

**Steak Frites\***...hickory grilled, marinated CAB® hanger steak...with hand cut fries...22

**BBQ Baby Back Ribs**...with fresh, hand cut fries & traditional cole slaw...22

**Wood Grilled Filet Mignon\***...cremini mushrooms & mashed potatoes...8 oz...27, 6 oz...23

**5 Star® Reserve Rib Eye Steak\***...roasted cremini mushrooms & mashed potatoes...29

**KIDS UNDER 12**...milk, fountain soda, juice or lemonade

Gluten free bread available, add \$1

**Cheeseburger**...served with choice of fries, unsweetened applesauce or carrots...6

#### SIDES

**Fresh, Hand Cut Fries**...4 | **Fresh Asparagus**...4 | **Mashed Potatoes**...4

**Seasonal Vegetable**...4 | **Sweet Potato Fries**...4 | **Creamy Cole Slaw**...4

**Crispy Brussels Sprouts w. Bacon & Spiced Pecans**...5

#### DESSERTS

**Hot Fudge Sundae**...vanilla ice cream & candied pecans...7

**Warm Flourless Chocolate Waffle**...with vanilla ice cream...8

All Food is Available To Go Except Raw Bar Items.

Please let us know the level of your gluten sensitivity and a manager will consult with you to ensure your exceptional dining experience. Our staff and loved ones also have varying degrees of gluten sensitivity.

We will continue to modify recipes to expand the items on this menu.

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