

Carry-Out Menu
901-682-2853



Visit our Website for
Weekly Specials & Events
www.patricksmemphis.net



Appetizers

BBQ Nachos – 9.5
Pulled pork shoulder smoked in-house, piled high on crisp corn chips with mixed cheeses, tomatoes, lettuce and our house bbq sauce

Hot Wings – 8.25
Jumbo wings, cornmeal dusted & fried, then tossed in our SPICY secret recipe

Cheese Dip – 7
Served with homemade salsa and crisp corn chips

Fried Dill Pickles – 7.5
Kosher dill pickle chips hand-breaded & fried golden served with ranch or horseradish sauce

Sausage & Cheese Plate – 8.5
Cubed cheddar, Swiss, and pepperjack cheeses with grilled sausage, pickle spears and pepperocinis

Nachos – 8.75
Crisp corn chips topped with chili, spicy cheese sauce, lettuce, tomatoes, and mixed cheeses with jalapenos and sour cream on the side

Firecracker Corn Dip – 7.75
A zesty blend of sweet corn, cream cheese and jalapenos served with crisp corn chips

Fried Mozzarella Sticks – 7
Hand breaded and served with homemade marinara for dipping

Chicken Tenders – 8.5
Southern style with house or curly fries

Pizza Florentine – 8.5
A crisp flour tortilla topped with creamed spinach, artichokes, minced jalapenos, diced tomatoes, mixed cheeses and chives

Smoked Turkey Quesadilla – 8.5
House-smoked shaved turkey breast with red onions, mixed cheeses and bbq sauce in a toasted flour tortilla with Southwest ranch for dipping

Plate Lunches

Available daily til 10pm. Includes your choice of one meat, two veggies and roll or cornbread

Meats

Farm Raised Catfish – 12
(Fried, Grilled or Blackened)
Hamburger Steak – 9.25

Pork Chops – 10.75
(Grilled, Fried, or Smothered)
BBQ Pork Shoulder – 9

Country Fried Steak – 10
Chicken Fried Chicken – 10
Shaved Roast Beef w/ Au Jus – 10

Veggies

Turnip Greens
Kernel Corn
Spinach Casserole
Squash & Onions
Steamed Broccoli

Cole Slaw
Lima Beans
Mixed Fruit
Macaroni & Cheese

Mashed Potatoes
Fried Eggplant
Side Salad
Blackeyed Peas

Creamed Spinach
Sautéed Mushrooms
Potato Salad
Rice Pilaf

Three Veggie Plate – 5.80 • Four Veggie Plate – 7.70 • Single Veggie – 1.95

Daily Specials

Monday

Chicken & Dumplings – 9
Pot Roast – 10.5
Fried Okra • Boiled Cabbage

Thursday

Turkey & Dressing – 10
Chicken Pot Pie – 9.5
Skillet Cream Corn • Yams

Tuesday

Fried Chicken – 10
Stuffed Bell Pepper – 9.5
Green Beans • Boiled Cabbage

Friday

Salmon Croquettes – 9.5
Meatloaf – 9.5
Green Beans • Yams

Wednesday

Baked Chicken – 10
Liver & Onions – 10
Potato Casserole • Fried Okra

Saturday & Sunday

BCB Meatloaf – 10
Fried Okra • Baked Beans

Salads

Homemade Dressings- Ranch • Blue Cheese • 1000 Island • Italian Honey Mustard • Lo-Fat Tomato Vinaigrette

Fried Chicken Salad – 8.5

Chopped chicken tenders, mixed greens with tomatoes, cucumber, diced egg, and shredded cheeses

Grilled Chicken Salad – 8.75

Grilled marinated chicken atop mixed greens with tomatoes, cucumber, diced egg, and shredded cheeses

Cobb Salad – 8.25

Crisp greens topped with diced tomatoes, mixed cheeses, eggs, black olives, cucumber, fresh mushrooms, double smoked bacon and avocado slices

Chef Salad – 8.5

Mixed greens topped with diced ham and smoked turkey, shredded cheeses, tomatoes, and diced egg

BBQ Salad – 8.5

Slow-smoked pork shoulder atop mixed greens with tomatoes, cucumber, diced egg, and shredded cheeses

Caesar Salad – 5

Crisp romaine lettuce tossed with garlic croutons, parmesan cheese and house Caesar dressing

Add Chicken – 4 • Add Salmon – 6

All are available chargrilled or blackened

Soups

Cup – 4.25 • Bowl – 6

Soup of the Day

Ask your server for our daily Made-from-scratch soup

Vegetable Beef

Made from scratch with choice sirloin, fresh vegetables and homemade stock

Homemade Chili
Slow simmered with choice ground beef, kidney beans and southwest

Hand Carved Steaks Au Jus

All of our steaks and prime rib are hand cut from Sterling Silver USDA Choice beef. Our homemade Au Jus is made from scratch daily with real beef demi-glace made in-house and fresh herbs, spices and vegetables.

8oz Bacon Wrapped Filet.....	22
12oz Queen Cut Ribeye.....	18.5
16oz King Cut Ribeye.....	24
12oz New York Strip.....	22.5
One-Pound Bone-In Cowboy Ribeye.....	28

Slow-Roasted Prime Rib

Dry spice marinated and slow-cooked daily

10oz Queen Cut – 16.5 14oz King Cut – 21.5

All steaks are served with your choice of side or veggie with a house or Caesar salad

Entrees

Apple-Bourbon Pork Tenderloin – 16

Hickory smoked pork tenderloin finished on the chargrill with our apple-bourbon glaze. Served over rice pilaf

Roast Chicken Florentine – 12

Chicken breast marinated in olive oil, garlic & fresh herbs. Oven roasted and served over wilted garlic baby spinach and topped with basil cream sauce

Herb Grilled Salmon – 14.5

An 8oz fillet of Atlantic Salmon chargrilled with our herbed Chef's butter

Marinated Grilled Chicken – 10.5

Fresh 6oz chicken breast marinated and chargrilled. Served over rice pilaf

Roast Salmon Florentine – 17

An 8oz salmon fillet marinated in olive oil, garlic & fresh herbs. Oven roasted and served over wilted garlic baby spinach and topped with basil cream sauce

Blackened Chicken Pasta – 15

Tender penne pasta tossed with pan-blackened chicken breast, mushrooms, roasted red peppers and a warm Cajun cream sauce. Served with toasted French bread

Creole Smothered Catfish – 15

A half pound fillet of farm raised catfish pan-blackened, served over rice pilaf and topped with fresh herb beurre blanc

Fish and Chips – 11

A generous portion of North Atlantic cod dipped in our homemade beer batter and fried golden. Served with house fries and malt vinegar upon request

Knob Creek Smokers Championship Ribs

Half Rack – 14 Full Rack – 23.5

****Available Saturday and Sunday Only****

Loinback ribs slow smoked over mesquite hardwood, served with baked beans and slaw

All entrees are served with your choice of side or veggie with a house or Caesar salad unless otherwise specified

Soon to be Famous Burgers

All burgers are served with lettuce, tomato, onion & pickle on the side and your choice of house or curly seasoned fries.

Add Onion Rings - .75 • Cheese - .50 • Bacon - .95 • Sautéed Onions - .50 • Fried Egg - 1

Substitute a Spicy Black Bean or Turkey patty on any burger - .75

Patrick's Burger – 7.10

6oz of choice ground beef hand-pattied, seasoned with our house burger seasoning, flat-grilled to order and served on our soon-to-be-famous sweet sourdough bun

The Brie Burger – 8.25

Our 6oz hand-pattied burger stuffed with rich Brie, fresh green onions and garlic. Served on our soon-to-be-famous sweet sourdough bun

The Luther – 8.65

Decadent beyond belief!
Our choice burger topped with American cheese and a fried egg served on a toasted GLAZED DONUT bun!

The One-Eyed Jack – 8.55

My favorite burger ever!!
Our burger topped with a fried egg and American cheese

TexMex Burger – 8.15

Our hand-pattied choice burger topped with chili, shredded cheddar and jack cheeses and sliced jalapenos served on our soon-to-be-famous sweet sourdough bun

Hawaiian Burger – 8

Hawaiian marinated choice ground beef, flat-grilled to order and topped with grilled golden pineapple and red onion. Served on our soon-to-be-famous sweet sourdough bun

Sandwiches

All sandwiches include your choice of regular or curly fries. Add Onion Rings - .75

Sandwich add-ons: Cheese - .50 • Bacon - .95 • Sautéed Onions - .50 • Fried Egg - 1

The Mempho – 9.75

Elvis would have loved this!

A slab of our rich, creamy mac'n'cheese grilled on white pullman bread with Swiss cheese, caramelized onions and pulled pork with our house bbq sauce on the side

BBQ Yardbird Sandwich – 8.75

Chargrilled chicken breast with bbq dry rub and house bbq sauce topped with grilled onions and smoked cheddar cheese on a toasted sourdough hoagie

Club Sandwich – 8.75

Ham, smoked turkey, bacon, Swiss and cheddar layered on toasted wheat bread with lettuce and tomato

Marinated Grilled Chicken – 7.5

Served on our soon-to-be-famous sweet sourdough bun
With lettuce, tomato, onion & pickle on the side

Prime Rib French Dip – 10

Shaved slow-roasted prime rib with sautéed onions and melted Swiss on a toasted hoagie with au jus for dipping

Tenderloin Steak Sandwich – 13

Memphis' best steak sandwich!!

6oz of Sterling Silver tenderloin grilled to perfection with grilled tomatoes & onions, topped with melted pepperjack on a toasted sourdough hoagie

Muffaletta Panini – 10

A N'awlins classic. Thinly sliced salami, mortadella, ham, & Provolone cheese with homemade olive spread toasted in our Panini press.

Cuban Press – 9

Slow-smoked pork shoulder, shaved ham, dill pickle slices, mustard and Swiss pressed in a Cuban bun

Reuben – 8.75

Certified Angus corned beef piled high on toasted rye with sauerkraut and melted Swiss with 1000 island on the side

BBQ Pork Shoulder Sandwich – 7.75

Served with house bbq sauce and slaw on the side

