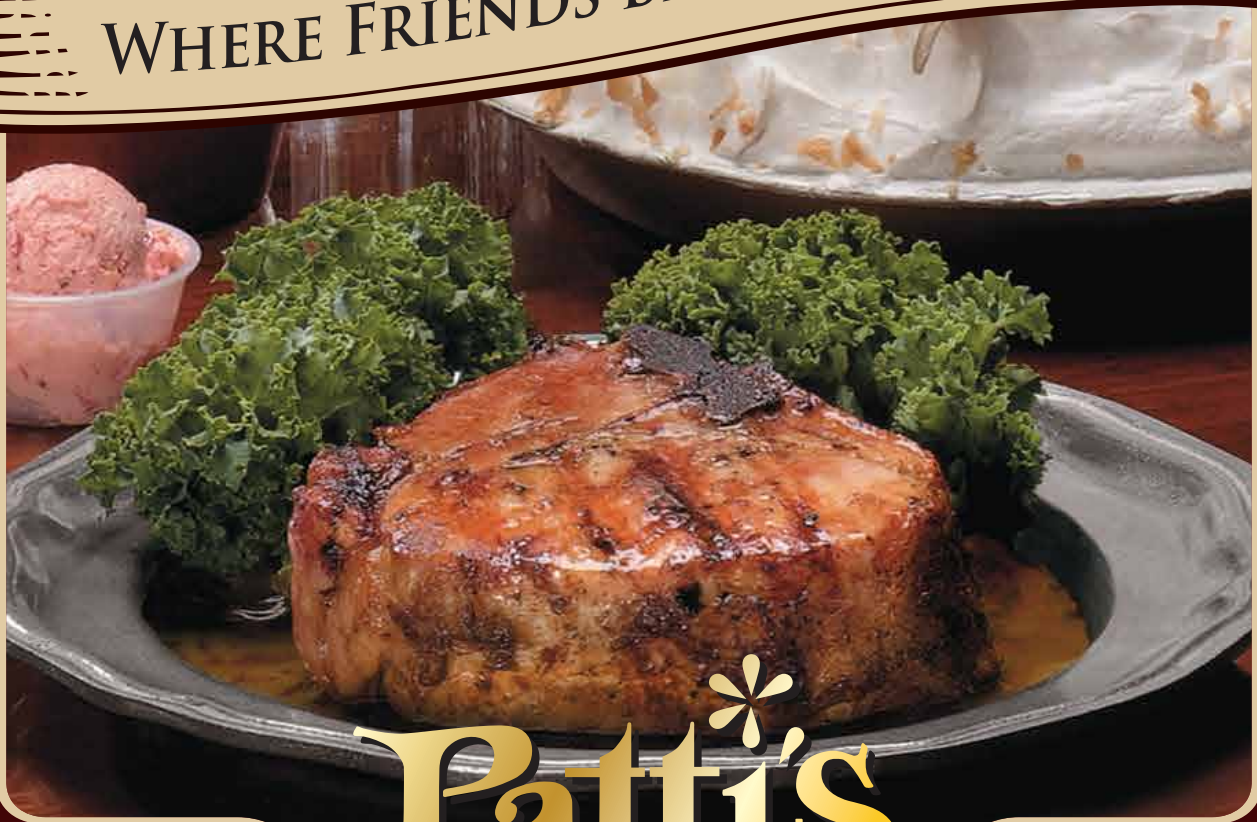


Since March 27, 1977



THAT SPECIAL PLACE
WHERE FRIENDS BRING FRIENDS



Patti's

Grand Rivers, Kentucky

SOUPS & SALADS

SPECIALTY SALADS, EXCLUDING SPINACH & HOUSE SALADS, SERVED WITH HOMEMADE FLOWER POT BREAD



CHICKEN SALAD

Fresh salad greens with tomatoes, cucumbers, black olives, eggs, and crumbled centercut applewood smoked bacon. Topped with tender strips of charbroiled or fried chicken rolled in our special flour seasonings and cheeses, diced green onions, freshly made croutons and choice of dressing. - \$15.39



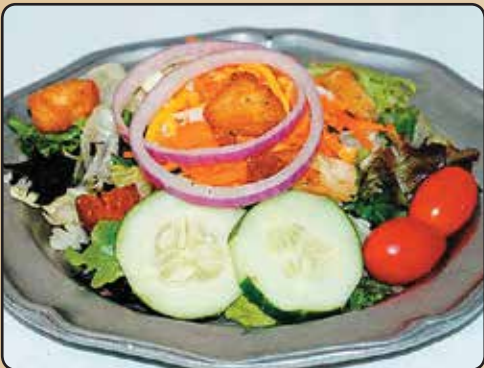
GRILLED CHICKEN SPINACH SALAD

Chicken charbroiled with a spicy citrus plum glaze and served on a beautiful bed of fresh spinach with strawberries, toasted almonds, raisins, and mandarin oranges. Our hot bacon dressing is the perfect accompaniment. - \$15.39



CHEF SALAD

Fresh salad greens with lots of fresh vegetables, piled high and topped with slices of Black Forest ham, mesquite smoked turkey, swiss and cheddar cheeses, eggs, tomatoes, crumbled centercut applewood smoked bacon and homemade croutons complete this wonderful salad. Comes with choice of dressing. - \$15.39



HOUSE SALAD

A generous tossed green garden delight with lots of fresh vegetables, diced eggs sprinkled with cheeses and croutons. - \$7.69



SPINACH SALAD

Fresh spinach leaves with carrots and diced green onions, topped with toasted almonds and mandarin oranges. Great w/our hot bacon dressing. - \$7.99

SOUP Cup - \$4.29 Bowl - \$5.49

MOM'S HOUSE DRESSING: Ranch, Thousand Island, Italian, French, Poppy Seed, Kentucky Curry, Blue Cheese, Honey Mustard, Hot bacon & Raspberry Vinaigrette.

PATTI'S BROWNS

SERVED WITH HOMEMADE FLOWER POT BREAD



KENTUCKY HOT BROWN

An open-faced sandwich made with our toasted homemade bread, layered with black forest ham, mesquite smoked turkey slices and tomato. Then smothered in our homemade cheese sauce, baked and served with a slice of hickory smoked centercut applewood smoked bacon and our homemade potato chips. - \$14.69



PATTI BROWN

An open-faced sandwich made with our toasted homemade bread, topped with a half pound charbroiled hamburger patty and sautéed mushrooms, then smothered in our homemade cheese sauce, baked and topped with Patti's potato chips. - \$14.99

OLDIES BUT GOODIES

SANDWICHES SERVED ONLY UNTIL 4:00P.M.

PATTI'S BURGER

A half-pound of custom blended ground steak charbroiled and seasoned with Patti's specialty house seasonings. Cooked to order then dressed with good things from the garden: lettuce, tomato, pickles, onions, mustard and ketchup too! Served with homemade chips and slaw. - \$12.99

Add: Cheese or Chili - \$.99

Add: Centercut applewood smoked bacon - \$1.79



RIBEYE STEAK SANDWICH

USDA Choice ribeye steak charbroiled and seasoned with Patti's special seasoning. Served on our homemade bun with good things from the garden: lettuce, tomato, and onions. Served with mayo, chips and cole slaw. - \$14.99

HOT HAM AND CHEESE

Thin slices of Black Forest ham piled high and topped with American cheese, our famous Patti's cheese sauce and a fresh slice of tomato. Served on our toasted bread with homemade chips and cole slaw. - \$10.49



GRILLED OR FRIED CHICKEN SANDWICH

Basted with our special house seasoning and sauce. Served with lettuce, tomato, onions, mayo on the side and homemade chips and cole slaw. - \$12.99

CATFISH SANDWICH

A filet rolled in our special flour and seasonings and fried to a golden brown. Served with lettuce, tomato, onions and tarter sauce on a homemade bun with chips, pickle spear and cole slaw. - \$11.99



DON'S GRILLED CHICKEN SANDWICH

Our original grilled chicken topped with mozzarella cheese, green onions and crumbled centercut applewood smoked bacon. Served with lettuce, tomato, onions, mayo on the side and homemade chips and cole slaw. - \$13.99



OLD FAVORITES!



SOUP & SANDWICH

For a lite lunch, or to leave room for a slice of Patti's signature dessert! A half of a BLT or Turkey Club and a cup of the soup of the day and chips. - \$12.99

Substitute a house salad - \$1.99

BLT

We start with our homemade toast, lettuce & tomato and centercut applewood smoked bacon. Served with mayo and Patti's special hot and sweet mustard on the side with chips and cole slaw. - \$10.99

Add: Mesquite smoked turkey - \$1.79

Our sandwiches are served on freshly baked loaf bread or buns. We also serve homemade potato chips, which are a story in their own right. We once used store bought chips and ran out one day, so we tried to make some real quick by cutting our own—wrong! It was a mess. But the idea was in our heads, so we kept working and developed the chips we serve today. Enjoy!

Add a Patti's House Salad - \$7.69

Order a bag of chips to go - \$3.99

ENTRÉES

STEAKS

BEEF OSCAR

10 oz. Braveheart filet mignon hand cut daily charbroiled to order with grilled shrimp, fresh grilled asparagus and sautéed mushrooms with a wonderfully rich, creamy bearnaise sauce drizzled over the top.

\$ Market Price



TEXAS STEAK

Brings the best of both to your plate. The tenderness of prime rib and the smoky grilled flavor of a ribeye. It's served medium well and well done only, as it is cooked twice. Once in the oven and then on the grill. Served with Patti's thick au jus on the side. *Limited quantities daily - \$ Market Price



BACON WRAPPED FILET

10 oz. applewood smoked bacon-wrapped beef filet, charbroiled and basted with our original special seasoning and sauce. - \$ Market Price



THE PRIME RIBEYE LOIN

Is slowly baked at low temperatures until tender and juicy then sliced to order and smothered with Patti's special thick au jus. Exclusively served Friday and Saturday evenings after 5 p.m. (limited quantities) - \$ Market Price



THE RIBEYE LOIN

Is hand cut and trimmed into 12 oz. steaks every day. Charbroiled to order with our Patti's house seasoning and sauce. There isn't a more flavorful steak around! - \$ Market Price

Patti's is very proud of the fact we always bring the finest to our guests. Our Braveheart line of aged Black Angus beef is selectively hand cut for you everyday. If you choose our finest Filet Mignon and desire it med-well or well-done, cooking time will be approximately 25-30 minutes due to thickness. If you would allow us, we will butterfly your Filet Mignon and the cooking time will be reduced.

Prime Rib-Ribeye Steak is the same cut of beef, only prepared in different ways.



ENTRÉES

PATTI'S HOUSE SPECIALTY 2" PORK CHOP

Charbroiled pork chop, seasoned with Patti's famous seasonings, grilled over an open flame; our house specialty and a meaty must for most. - \$32.99

PORK CHOPS



PATTI'S TROPICAL PORK

Wonderful new flavors. A pork loin, centercut applewood smoked bacon-wrapped filet is charbroiled with a citrus plum glaze. Fresh pineapple, grilled with a citrus plum glaze, on top then topped with our new tropical relish. (strawberries, mango, pineapple, red peppers and a hint of cilantro and lime) - \$25.99

THE NATIONAL PORK PRODUCERS COUNCIL RECOMMENDS PORK TO BE SERVED PINK. THIS ALLOWS IT TO BE MORE JUICY AND TENDER.



APPLES DELIGHT

Pork loin centercut applewood smoked bacon-wrapped filet, charbroiled and topped with glazed baked apples. - \$24.99



1" PORK CHOP

Our 1" pork chop seasoned with our own blend of spices and seasoning then charbroiled. Truly a great dish! - \$21.99



PATTI'S PORK FILET

A pork loin centercut applewood smoked bacon-wrapped filet, charbroiled and basted with our original house seasoning. - \$23.99



Pork Chop Seasoning and Sauces available in the Gift Shop or at pattisboutiques.com

ENTRÉES ARE SERVED WITH A CHOICE OF TWO SIDES.

Sides:

- Cup of Soup
- Fresh Garden Salad
- Spinach Salad with hot bacon dressing
- Cole Slaw
- French Fries
- Baked Potato
- Mashed Potatoes

- Baked Cinnamon Apples
- Green Beans

Substitutions:

- Asparagus \$4.99
- Broccoli \$4.99
- Loaded Baked Potato* \$3.99
- Sweet Potato \$1.99

*Loaded baked potato is loaded with our homemade cheese sauce, diced green onions and centercut applewood smoked bacon.

For 4 years Patti's was named National Pork Producers Restaurant of the Year for the state of Kentucky.

PATTI'S 1880'S PORK FACTS:

59.47 Tons of Pork Annually! 138,620 Chops Annually!
2654 Chops Per Week!

\$2 CHARGE FOR SPLITTING ALL ENTRÉES



A As with all establishments, there is a true homegrown family history at its core – seems one thing just leads to another. So it goes with our Patti's 1880's Settlement.

Our family traveled all over the country and abroad.

Dad lost his, our home and practically all possessions after the 1971 earthquake in Los Angeles that broke our Granada Hills home in half. There was an unfortunate stint with an unscrupulous insurance company in Germany. But now, back on home soil, in 1973, Grandmother Tullar picked mom, dad and their three suitcases up at the Greyhound Bus Station on her three wheel tricycle, bought them an \$8,500 house and Mom and Dad took jobs on the floor of a trailer assembly plant. Life was beginning anew. Mom later became a school cafeteria worker. After a while Dad was able, with the help of a friend, to secure a position with the SBA's disaster division verifying citizens' physical losses for federal relief funding after national disasters. Life was improving.

Dad came to Grand Rivers in 1975 because of flooding and stayed in the little fishing camp called Newcomb's Modern Cabins – a 6 unit cinder block motel. He fell in love with the beauty of the Land Between the Lakes area of Western Kentucky. My parents sold their little Florida home and brought the \$4,000.00 profits to Kentucky to buy this rustic little dot on the map (six units with kitchenettes for \$19,000.00) which rented for \$11.55 a night.

Mom ran the little motel. Dad worked on the road for the federal government sending money home. Mom wanted to upgrade the look of the place so she started using western cedar as it was cheap then and that's where our look originated. Mom added a living room and a bathroom with a claw foot tub in 1976. Late that year I received a call. She wanted to open "Hamburger Patti's Ice Cream Parlor". Dad wanted me to leave graduate school, leave my life and a new home in Los Angeles to start a questionable enterprise with my mother. I responded, "thank-you... but no thank-you."

A few weeks later Dad tries to sweeten the deal with, "I'll give you 50% of the business you're able to build after 5 years." Again my response was, "Dad you are offering me 50% of a non-existent hamburger and ice cream parlor in a town that only has 350 residents and the town needs alot

of attention. I don't think so!"

Well the rest is history. Dad was persistent and so back in 1977, Mike and I sold our Los Angeles home and moved to Kentucky to help Mom pursue her dream and vision. Dad, Mike and I continued to work other jobs to help support our venture, and a few years later, the restaurant seemed to take on a life of its own.

Our living room mentioned above was our first and only dining room with only 20 seats that first year. We were forever knocking out motel walls and adding rooms to accommodate the growing business.

In 1990 we built a new kitchen and added another restaurant at the end. We named it "Mr. Bill's" after dad. It started out with specialties of its own like Baby Back Ribs, only to evolve into additional dining rooms for Patti's. Gardens grew and menus evolved. Gift shops became an integral part of the operation. Decorations became ever more elaborate. We became a big family in now a town of 353 residents.

On February 5, 2018 our restaurant was devastated by a fire. Fortunately it was early morning and few employees had arrived. On August 2, 2018 we held a ground breaking ceremony to start anew. During the absence of the restaurant, we built an ice cream parlor, remodeled a coffee shop to serve sandwiches and pies, bought a food truck and began serving our most requested menu items under a large tent.

Between these new ventures and the gift stores in the settlement, we were able to persevere.

Today we look back and know that Mom, who passed away in 1997, and Dad, who we lost in 2000, are happy looking down on us.

The memories live on and today Mike and I with our amazing staff carry on Mom's vision of friends and guests stopping by for a meal at her table. Mom was a gracious lady who loved her friends and family more than anything. She would beam with pride that you now enjoy all that she started. I was blessed growing up with her and her guidance. So we welcome you all to her home and to her table.

Thank you so much for being part of our story!

*Chip &
Michael Lee*

Owners & Founders





CELEBRATE WITH US!

1977 - PATTI'S FIRST MENU



While you are here celebrate the positive things life has to offer - good food, local history, simpler times, beautiful gardens, a day on the lake, a lazy afternoon with relaxed comfortable conversation and friendly smiling faces.

SANDWICHES	
WE OFFER YOUR CHOICES OF WHEAT, RYE, WHITE, OR SESAME SEED BUN. OUR SANDWICHES SERVED WITH PICKLES & POTATO CHIPS.	
PATTI'S — 1/4 lb. 100% ground chuck charbroiled hamburger served on a SESAME SEED BUN.	1.25
With Cheese	\$1.35
BILL'S JR. BURGER — 3 oz. charbroiled 100% ground chuck	.95
With Cheese	1.05
GRAND MA'S — charbroiled hamburger simmered in our savory bar-b-que sauce.	1.65
MICHELLE'S — open faced broiled Swiss Cheese, Onion, Tomato, and Garlic Butter with HAM	1.85
STEVE'S — 1/4 lb. charbroiled ground beef with melted cheese, grilled onions, and served on Grilled Rye Toast.	1.55
SLICED HAM — with Mustard, Lettuce, and Mixed Tomatoes	1.75
Soles or American Cheese	1.85
SLICED TURKEY — with Lettuce, and Mayonnaise.	1.75
Soles or American Cheese	1.85
SLICED ROAST BEEF — with Lettuce, Tomato, and Mayonnaise.	1.85
Soles or American Cheese	1.95
GRILLED CHEESE70	
PEANUT BUTTER & JELLY70	
MIKE'S CORN DOG (Piping Hot) .55	
CHIP'S Conroy Island Dogs with Delicious Sauce (Foot Long) 1.50	
TERRY'S Regular Foot Long Hot Dog (Your Choice Of Condiments) 1.00	
FRENCH FRIES60	
ONION RINGS75	
OUR CONDIMENTS	
SWISS CHEESE	AMERICAN CHEESE
TOMATOES	LETTUCE
PICKLES	RELISH
MUSTARD	MAYONNAISE
CATSUP	ONIONS



APPETIZERS



FRIED CHEESE STICKS

Five sticks of low-moisture part skim milk mozzarella cheese cut in house, dipped in our wonderful dark beer batter (Mom always said to use the dark beer as it imparts more flavor into the food), deep fried and served with our terrific sauce. - \$9.99



DEEP FRIED DILLS

A Southern tradition. Kosher dill pickle chips rolled in a seasoned cracker meal and fried to order the old fashioned way. Served with a zesty house sauce. - \$8.99



FLOWERING COLOSSAL ONION

A gourmet delight suitable for up to four people. Beer batter dipped and fried to a golden brown with Patti's special seasonings. Served with our terrific house sauces. - \$9.99



GRILLED SHRIMP SKEWER

Charbroiled shrimp on a skewer with our wonderful house dressing. - \$10.89

SAMPLER SUPREME

Taste the real flavors of Patti's. Loaded Potato Chips, Cheese Sticks, Fried Dills and Chicken Tenders. - \$13.99



ENTRÉES

CATFISH FILLETS

House Specialty – served for years! The catfish fillets are rolled in our special flour and seasoning and deep fried, served with hush puppies. – \$19.99

SEAFOOD & PASTA



GRILLED SALMON

Our salmon fillet is charbroiled over an open flame and served with our creamy dill sauce on the side. – \$26.99

FRIED SHRIMP

Our jumbo gulf shrimp, dipped in our wonderful dark beer batter (Mom always said to use a dark beer it creates a greater flavor) and fried to a golden brown. Served with hushpuppies. – \$22.99



CAJUN SHRIMP ALFREDO

Shrimp or Chicken sautéed in our new Patti's Cajun Seasonings, then covered with our homemade alfredo sauce. Served over linguine and topped with fresh shredded Parmesan cheese. – \$22.99

CHICKEN OR SHRIMP LINGUINE

A Patti's wonderful grilled chicken breast or shrimp, sautéed in our alfredo sauce with green onions, red peppers and snap peas. Served over a bed of linguine and topped with a sprinkling of grated Parmesan cheese and centercut applewood smoked bacon. – \$22.99



Pasta is served with choice of one side.

Seafood is served with choice of two sides, fresh flower pot bread with whipped butter and strawberry butter.

ENTRÉES



ELLA MAE'S CHICKEN

Ella Mae, a wonderful cook back in the 80's, first came up with this dish. It keeps changing a little every few years, but keeps it's basic great taste. For our 30 year celebration we changed it by adding freshly grilled asparagus over our grilled chicken breast. This is topped with slices of Black Forest ham coming off the grill and sautéed mushrooms. Then covered in our homemade cheese sauce. - \$23.99



CHICKEN OSCAR

We start with our charbroiled chicken, then top it with four jumbo grilled shrimp, grilled asparagus, sautéed mushrooms and a wonderfully rich creamy béarnaise sauce drizzled over the top. - \$24.99



PATTI'S TROPICAL CHICKEN

A chicken breast charbroiled with a citrus plum glaze. Fresh pineapple, grilled with a citrus plum glaze, on top then topped with our new tropical relish. (strawberries, mango, pineapple, red peppers and a hint of cilantro and lime) - \$23.99



DON'S CHICKEN

Another old timer, Don started this dish in the 90's. Charbroiled chicken with shredded mozzarella cheese, diced green onions and crumbled centercut applewood smoked bacon. - \$21.99



PATTI'S FAMOUS GRILLED CHICKEN

Charbroiled boneless chicken basted and seasoned with our special seasoning and sauce. Simple, but oh so good! - \$19.99

ENTRÉES ARE SERVED WITH A CHOICE OF TWO SIDES.

Sides:

- Cup of Soup
- Fresh Garden Salad
- Spinach Salad with hot bacon dressing
- Cole Slaw
- French Fries
- Baked Potato
- Mashed Potatoes
- Baked Cinnamon Apples
- Green Beans

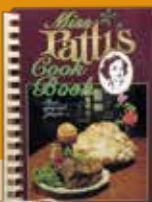
Substitutions:

- Asparagus \$4.99
- Broccoli \$4.99
- Loaded Baked Potato* \$3.99
- Sweet Potato \$1.99

*Loaded baked potato is loaded with our homemade cheese sauce, diced green onions and centercut applewood



Treat your family & friends to the wonders of Patti's Gift Cards! Available in the Gift Shop or at pattisboutiques.com. Also available "Miss Patti's Cook Book".



Pork Chop Seasoning and Sauces available in the Gift Shop or at pattisboutiques.com



\$2 CHARGE FOR SPLITTING ALL ENTRÉES

DESSERTS



BILL'S BOATSINKER PIE
Named for my dad, it's a rich, dark double fudge pie topped with coffee ice cream, piled high with whipped cream, covered with chocolate syrup & topped with a cherry. - \$8.99



CHESS PIE
This is another Kentucky tradition. It is a buttery sugar, egg & cornmeal blend baked to a golden custardy texture. It came to be after a lady started to make a pecan pie and ran out of pecans. The next door neighbor came over and saw this strange looking pie and asked what kind of pie it was. The lady replied, "It's just pie." With our Kentucky accents it became "chess pie" - a mistake everyone decided to keep. - \$7.29



MERINGUE PIES
Six to eight inches of "mile high" meringue pies: Coconut, Lemon or Chocolate. - \$7.59

PIES, CAKES & MORE

PEANUT BUTTER CHESS SINKER PIE

This wonderful creamy pie tastes like a famous Peanut Butter Candy Bar! It is a chess pie with a rich peanut butter taste topped with coffee ice cream, piled high with whipped cream and covered with caramel and chocolate syrup. - \$8.49



MINT SINKER PIE

It's a rich, dark double fudge pie topped with mint chocolate ice cream, piled high with whipped cream, covered with creme de menthe & chocolate syrup, & topped with a cherry. - \$8.99



MISSISSIPPI MUD PIE
A frozen ice cream pie which has a chocolate cookie crumb crust with double layers of fudge & coffee ice cream, chocolate syrup and a cherry. - \$7.59



TURTLE PIE

Mom created a frozen pie starting with graham cracker crumbs layered with vanilla, chocolate and mint chocolate chip ice cream. Topped with caramel, fudge and pecans, then whipped cream and a cherry. - \$7.49



SAWDUST PIE

Coconut, graham cracker crumbs and pecans in an egg batter and baked with a flaky pie shell. We top this with sliced bananas, whipped cream and more sliced bananas. This pie got its name because the kids say it looks like baked sawdust. It was mother's first published recipe. (Bon Appetit, May 1983) - \$7.59

\$1 CHARGE FOR SPLITTING PIE PIECES
Because we add more ice cream, whipped cream, a cherry and use a separate plate.

DESSERTS



JOHN Y. BROWN - BUTTERSCOTCH PECAN PIE

When Governor Brown came to visit, Mother quickly came up with this original recipe for this extra rich pecan pie with butterscotch chips. It's so rich it makes your teeth chatter-like talking about John Y's wealth. - \$7.59



COCONUT CAKE

Mom's three-layer, coconut cake, moist and oh so delicious! Take 3 days to make - \$7.99



OLD FASHIONED BUTTER CRUMB APPLE PIE

A careful mixture of sliced apples, brown sugar & cinnamon baked in a flakey pie shell & finished with a butter crumb topping covered w/ caramel. - \$7.59
Great when heated with American cheese or a la mode.



KENTUCKY CHOCOLATE PECAN PIE

An old Kentucky tradition and very rich. It is pecan pieces joined with semi-sweet chocolate chips in a flakey pie shell. - \$7.59



SUNDAE

A double scoop of ice cream with choice of chocolate syrup, hot fudge or caramel, topped with almonds, whipped cream and a cherry. - \$6.99

ICE CREAM

Add: Pie A La Mode - \$2.59

Single Scoop - \$2.99

Double Scoop - \$4.99

We sell several of our 9" pies and Coconut Cake in our baker department. (limited items daily)

All of our pies can be pre-ordered with a 24 hour notice. Our three-layer, three-day coconut cake in fact does take 3 days to make, so it will need a four day notice.

Patti's Pies available in gift shops are sold without toppings. If you would like topping for your favorite pie please ask and we'll be glad to help.

Available in gift shops:

- ☉ Loaf Bread
- ☉ Strawberry Butter (12oz)
- ☉ Pork Chop Sauce (13oz)
- ☉ Pork Chop Seasoning (13oz)
- ☉ Patti's BBQ Sauce (13.5oz)
- ☉ Patti's homemade Chips

In respect to our Bakers, any outside bakery item is discouraged. If a customer desires to bring something in, there will be a flat fee of \$30.00, regardless of the item. Thank you for your understanding.

— ACCOMPANIMENTS —

Broccoli	\$4.99	Baked Apples	\$3.99
Flower Pot Bread	\$2.99	Cole Slaw	\$3.99
Grilled Asparagus	\$6.59	Loaded Potato*	\$5.49
Green Beans	\$3.99	Sweet Potato.	\$4.99
Mashed Potatoes	\$3.99		
Baked Potato	\$3.99		
French Fries	\$3.99		

*Patti's Loaded Baked Potato - topped with our homemade cheese sauce, centercut applewood smoked bacon and green onions.

— BEVERAGES —

Iced Tea	\$2.59	Milk	\$2.59
Sweet Tea	\$2.59	Chocolate Milk	\$2.79

(No charge for refills excluding Milk)



Hot Tea	\$2.59
Soft Drinks (Pepsi Products) . . .	\$2.59
Patti's House Blend Coffee . . .	\$2.59
Fresh Brewed Decaf Coffee . . .	\$2.59

(Our Coffee is fresh ground prior to brewing.)

1% GRAND RIVERS TOURISM TAX ADDED. 5% LIQUOR REGULATORY FEE ADDED TO ALCOHOL RELATED BEVERAGES. OUR RESTAURANT AND GIFT SHOPS ARE NON-SMOKING.



Where Friends Bring Friends

Patt's
THAT SPECIAL PLACE

CELEBRATE WITH US!

Vena Bradley

Brighton

spartina
449

