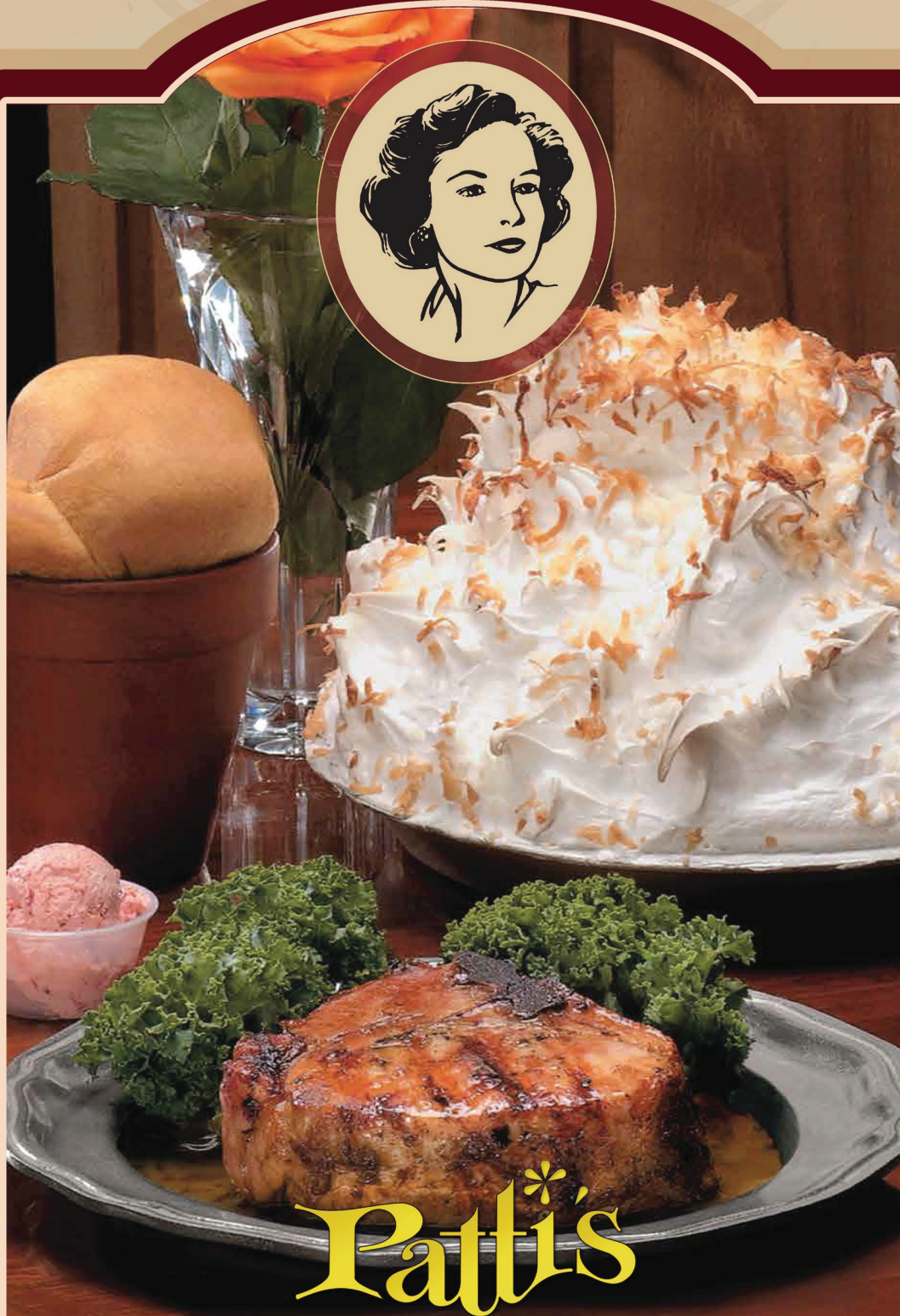




Patti's

THAT SPECIAL PLACE
WHERE FRIENDS BRING FRIENDS



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 came to Grand Rivers in 1975 because of flooding and stayed in the little fishing camp called Newcomb's Modern Cabins – a 6-unit cinderblock motel. He fell in love with the beauty of the Land Between the Lakes area of Western Kentucky. Mom visited and felt the same love of the area, this led to my parents selling their little Florida home. With their profits of \$4,000.00, they migrated to Kentucky to buy this rustic little dot on the map (six units with kitchenettes for \$19,000.00) which at that time, rented for \$11.55 a night.

Over the next several years, Mom ran the little motel and dad worked on the road for the federal government; sending money home. With time, Mom upgraded the motel using western cedar, as it was cheap then, this is where our look originated. In 1976, Mom added a living room and a bathroom with a clawfoot tub. Later that year I received a call from mom telling me she wanted to open "Hamburger Patti's Ice Cream Parlor." Dad wanted me to leave graduate school, my life, and a new home in Los Angeles to start a questionable enterprise with him and mom, I responded, "thank you but no thank you." A few weeks later Dad reached out to me to sweeten the deal. He said, "I'll give you 50% of the business that you are able to build within the next 5 years." Again, my response was, "Dad, you are offering me a 50% of a non-existent hamburger and ice cream parlor in a town that needs lots of attention and only has 350 residents. I don't think so!"

Well, the rest is history. Dad was persistent and so 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 over the next two years, 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, it was named "Mr. Bills" 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 a town of now 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 had a groundbreaking 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 shops in the Settlement, we were able to persevere.

Today we look back and know that Mom, who passed away in 1997, and Dad, lost in 2000, are happily looking down on us. The memories live on today as guests stop by for a meal at Mom's table. She was a gracious lady who loved her friends and family more than anything. We welcome you all to her home and to her table. Thank you so much for being a part of our story.

*Chip &
Michael Lee*

Owners & Founders





CELEBRATE WITH US!



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.



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 marinara sauce. –\$11.99



GRILLED SHRIMP SKEWER

Charbroiled shrimp on a skewer served over a bed of rice with cocktail sauce. – \$11.99



SAMPLER SUPREME

Taste the real flavors of Patti's. Loaded Potato Chips, Cheese Sticks, Fried Dills and Chicken Tenders. –\$19.99

Served with 3 house sauces:

- Patti's Homemade BBQ Sauce
- Parmesan Peppercorn
- Marinara



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 sauce. –\$11.99

A 3% Non-Cash Adjustment Will Be Applied to All Non-Cash Payments.

SOUPS & SALADS

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



CHICKEN SALAD

Fresh salad greens with tomatoes, cucumbers, black olives, and crumbled centercut applewood smoked bacon. Topped with tender strips of charbroiled chicken, or fried chicken rolled in our specially seasoned flour, as well as cheeses, diced green onions, freshly made croutons and choice of dressing. – \$19.99



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, craisins, mandarin oranges, and carrots. Our hot bacon dressing is the perfect accompaniment. – \$19.99



CHEF SALAD

Fresh salad greens piled high with lots of vegetables and topped with black forest ham, mesquite smoked turkey, shredded cheese blend, tomatoes, and crumbled centercut applewood smoked bacon. Homemade croutons complete this flavorful salad. – \$19.99



HOUSE SALAD

A generous tossed salad with lots of fresh vegetables, sprinkled with cheeses and croutons. – \$7.99



SPINACH SALAD

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

Soup Cup – \$4.99 Bowl – \$7.99

MOM'S HOUSE DRESSINGS: 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 home-made cheese sauce, baked and served with a slice of centercut applewood smoked bacon and our homemade potato chips. – \$15.99



PATTI BROWN

An open-faced sandwich made with our toasted homemade bread, topped with a half-pound premium black angus beef burger, fresh, never frozen, cooked to order charbroiled hamburger patty and sautéed mushrooms, then smothered in our homemade cheese sauce, baked and topped with Patti's potato chips. – \$16.99

\$2 CHARGE FOR SPLITTING ALL ENTRÉES AND SANDWICHES

We split and serve as two meals for your convenience.

OLDIES BUT GOODIES

SANDWICHES SERVED AFTER 4:00P.M. WILL HAVE AN ADDITIONAL \$2 CHARGE

PATTI'S BURGER

A half-pound premium black angus, fresh, never frozen beef burger, charbroiled and seasoned with Patti's house seasoning. Cooked to order then dressed with lettuce, tomato, pickles, onions, mustard and ketchup too! Served with homemade chips and slaw. – \$15.99

Add: Cheese or Chili – \$.99

Add: Centercut Applewood Smoked Bacon – \$1.99



RIBEYE STEAK SANDWICH

USDA choice 8 oz. ribeye steak charbroiled and seasoned with Patti's house seasoning. Served on our homemade bun with lettuce, tomato, and onions. Served with mayo, chips and coleslaw. – \$ 23.99 Limited quantities

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 coleslaw. – \$ 15.99

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 BLT and a cup of the soup of the day and chips. – \$14.99

Substitute a house salad – \$2.99



GRILLED OR FRIED CHICKEN SANDWICH

Basted with our Patti house seasoning and sauce. Served with lettuce, tomato, onions, mayo on the side and homemade chips and coleslaw. – \$15.99



MESQUITE TURKEY BLT

We start with our homemade toast, lettuce & tomato, centercut applewood smoked bacon, and mesquite turkey breast. Served with mayo and Patti's special hot and sweet mustard on the side with chips and coleslaw. – \$16.99

Regular BLT – \$13.99

Add Flowerpot Bread with Strawberry Butter and Whipped Butter – \$3.99

Add a Patti's House Salad – \$7.99

Order a bag of chips to go – \$5.99

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!

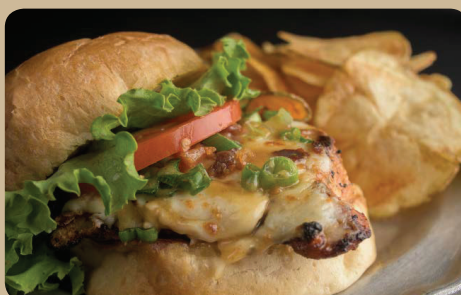


FISH SANDWICH

A whitefish fillet rolled in our specially seasoned flour and fried to a golden brown. Served with lettuce, tomato, and onions on a homemade bun with tartar sauce, chips, pickle spear and coleslaw on the side. –\$15.99

DON'S GRILLED CHICKEN SANDWICH

Our original grilled chicken topped with mozzarella cheese, green onions, crumbled centercut applewood smoked bacon, and Patti's sauce. Served with lettuce, tomato, onions, mayo on the side, homemade chips and coleslaw. – \$ 16.99

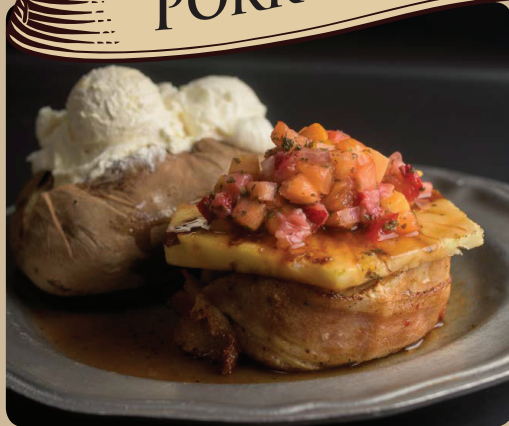


PORK ENTRÉES

SERVED WITH TWO SIDES AND HOMEMADE FLOWER POT BREAD

PATTI'S HOUSE SPECIALTY 2" PORK CHOP

16 oz. Center cut pork, charbroiled and seasoned with Patti's house seasoning and sauce, grilled over an open flame: our house specialty. - \$35.99



PATTI'S TROPICAL PORK

*SHOWN WITH PREMIUM SIDE

A pork tenderloin wrapped in applewood smoked bacon. Topped with a grilled pineapple, citrus plum glaze (spicy) and homemade tropical relish (strawberries, mango, pineapple, red peppers and a hint of cilantro and lime). - \$28.99

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



*SHOWN WITH PREMIUM SIDE

APPLES DELIGHT

Pork loin wrapped in applewood smoked bacon. Charbroiled and topped with glazed baked apples. - \$28.99



*SHOWN WITH PREMIUM SIDE

1" PORK CHOP

Just a smaller version of our house specialty. Charbroiled and seasoned with Patti's house sauce and seasoning. - \$27.99



*SHOWN WITH PREMIUM SIDE

PATTI'S PORK FILET

A pork loin wrapped in applewood smoked bacon, charbroiled and basted with Patti's house sauce and seasoning. - \$24.99



PORK CUTLET

Hand cut pork, tenderized and coated with our specially seasoned flour and deep fried to perfection. - \$23.99



Pork Chop Seasoning and Sauces available in the Gift Shop or at pattis1880s.com

Sides:

- Cup of Soup
- Fresh Garden Salad
- Spinach Salad with Hot Bacon Dressing
- Coleslaw
- French Fries
- Homestyle Fries
- Baked Potato
- Mashed Potatoes
- Green Beans
- Potato Chips

Premium Sides:

- Asparagus +\$3.99
- Broccoli +\$3.99
- Loaded Baked Potato* +\$3.99
- Loaded Mashed Potato* +\$3.99
- Sweet Potato ... +\$2.99
- Baked Cinnamon Apples..... +\$2.99

*Loaded Baked Potato and Loaded Mashed Potato are loaded with our homemade cheese sauce, diced green onions and centercut applewood smoked bacon.

\$2 CHARGE FOR SPLITTING ALL ENTRÉES AND SANDWICHES

We split and serve as two meals for your convenience.

CHICKEN ENTRÉES

SERVED WITH TWO SIDES AND HOMEMADE FLOWER POT BREAD



ELLA MAE'S CHICKEN

Ella Mae, a wonderful cook back in the 80's, first came up with this dish. A charbroiled chicken breast topped with grilled asparagus, grilled black forest ham, sautéed mushrooms. Then covered in our homemade cheese sauce. – \$26.99

CHICKEN



CHICKEN OSCAR

We start with our charbroiled chicken, then top it with four jumbo grilled shrimp, grilled asparagus, sautéed mushrooms, and drizzled with our wonderfully rich & creamy béarnaise sauce. – \$28.99



DON'S CHICKEN

Another old timer, Don started this dish in the 90's. Charbroiled chicken with shredded mozzarella cheese, diced green onions, crumbled centercut applewood smoked bacon, and Patti's sauce. – \$24.99



PATTI'S TROPICAL CHICKEN

A chicken breast charbroiled with a citrus plum glaze (spicy). Fresh pineapple, grilled with a citrus plum glaze, then topped with our tropical relish (strawberries, mango, pineapple, red peppers and a hint of cilantro and lime). – \$27.99

Sides:

- Cup of Soup
- Fresh Garden Salad
- Spinach Salad with Hot Bacon Dressing
- Coleslaw
- French Fries
- Homestyle Fries
- Baked Potato
- Mashed Potatoes
- Potato Chips
- Green Beans

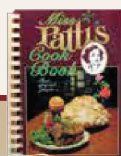
Premium Sides:

- Asparagus+\$3.99
- Broccoli+\$3.99
- Loaded Baked Potato*+\$3.99
- Loaded Mashed Potato* ..+\$3.99
- Sweet Potato+\$2.99
- Baked Cinnamon Apples.+\$2.99

*Loaded Baked Potato and Loaded Mashed Potato are loaded with our homemade cheese sauce, diced green onions, and centercut applewood bacon.



Treat your family & friends to the wonders of Patti's Gift Cards! Available in the Gift Shop or at pattis1880s.com. Also available "Miss Patti's Cook Book".



*SHOWN WITH PREMIUM SIDE

PATTI'S FAMOUS GRILLED CHICKEN

Charbroiled boneless chicken basted and seasoned with our special seasoning and sauce. Simple, but oh so good! – \$20.99

Pork Chop Seasoning and Sauces available in the Gift Shop or at pattis1880s.com



\$2 CHARGE FOR SPLITTING ALL ENTRÉES AND SANDWICHES

We split and serve as two meals for your convenience

SEAFOOD ENTRÉES

SERVED WITH TWO SIDES AND HOMEMADE FLOWER POT BREAD

FISH FILLETS

House Specialty – served for years! These whitefish fillets are rolled in our specially seasoned flour and deep fried, served with hushpuppies. –\$24.99



*SHOWN WITH PREMIUM SIDE



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. –\$24.99



*SHOWN WITH PREMIUM SIDE

GRILLED SALMON

Our salmon fillet is char-broiled over an open flame. Served over a bed of rice pilaf with a side of our homemade creamy dill sauce. –\$33.99

PASTA ENTRÉES

SERVED WITH HOMEMADE FLOWER POT BREAD

CAJUN SHRIMP OR CAJUN CHICKEN ALFREDO

Shrimp or chicken sautéed in our house Patti's cajun seasonings, then covered with our homemade alfredo sauce. Served over linguine and topped with fresh shredded parmesan cheese.

Chicken – \$28.99 Shrimp – \$29.99

CHICKEN OR SHRIMP LINGUINE

A choice of 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 grated parmesan cheese and centercut applewood smoked bacon. Chicken – \$28.99 Shrimp – \$29.99



BEEF ENTRÉES

SERVED WITH TWO SIDES AND HOMEMADE FLOWER POT BREAD

STEAKS

BEEF OSCAR

10 oz. Filet mignon 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



*SHOWN WITH PREMIUM SIDE

THE RIBEYE LOIN

16oz. Ribeye that is cut and trimmed daily, charbroiled to order with our Patti's house seasoning and sauce. There isn't a more flavorful steak around! – \$ Market Price



*SHOWN WITH PREMIUM SIDE

BACON WRAPPED FILET

10 oz. Filet mignon wrapped in applewood smoked bacon, charbroiled to order with our Patti's seasoning and sauce. – \$ Market Price



THE PRIME RIBEYE LOIN

12oz of Ribeye slowly baked at low temperatures until tender and juicy then sliced to order and smothered with au jus. Exclusively served Friday and Saturday evenings after 5 p.m. (Limited quantities) – Market Price



HALPERNS'

PURVEYORS OF STEAK & SEAFOOD

We partner with Halperns' to bring you the industry's finest beef. Hand selected for superior marbling and precision-cut by master butchers, every steak is aged to perfection to ensure world-class flavor and tenderness in every bite. 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.

DESSERTS



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. – \$11.99

PIES, CAKES & MORE

MERINGUE PIE

Coconut, lemon, and chocolate pies topped with 6 to 8 inches of "Mile High Meringue" – \$9.99



CHESS PIE

This is another Kentucky tradition. It is a butter, sugar, egg and 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. – \$8.99



BILL'S BOATSINKER PIE

Named for my dad, it's a rich, dark double fudge brownie pie topped with coffee ice cream, piled high with whipped cream, covered with chocolate syrup & topped with a cherry. – \$11.99



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, whipped cream, and a cherry. – \$9.99



MINT SINKER PIE

It's a rich, dark double fudge brownie pie topped with mint chocolate ice cream, piled high with whipped cream, covered with creme de menthe & chocolate syrup, & topped with a cherry. – \$11.99



SAWDUST PIE

Coconut, graham cracker crumbs and pecans in an egg batter and baked in a flakey 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) – \$10.99



TURTLE PIE

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. – \$9.99

\$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 CHIP 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. – \$9.99



COCONUT CAKE

Three layers of moist vanilla cake with layers of coconut icing and piled with coconut shavings. Served chilled. –\$9.99



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 with caramel, whipped cream, and a cherry. – \$8.99

–Great when heated with American cheese or a la mode.



KENTUCKY CHOCOLATE PECAN PIE

Crushed pecans with chocolate chips melted into it baked into a flaky pie shell. Topped with whipped cream and a cherry. – \$9.99



SUNDAE

A double scoop of ice cream with choice of chocolate syrup, hot fudge or caramel, topped with almonds, whipped cream and a cherry. – \$8.99

ICE CREAM

Pie A La Mode – \$2.99

Single Scoop – \$3.99

Double Scoop – \$5.99

ACCOMPANIMENTS

Broccoli	\$5.99
Flower Pot Bread.	\$3.99
Grilled Asparagus	\$6.99
Green Beans	\$3.99
Mashed Potatoes	\$3.99
Baked Potato	\$3.99
French Fries	\$3.99
Homestyle Fries	\$3.99
Potato Chips.	\$3.99

Baked Apples	\$4.99
Coleslaw	\$3.99
Loaded Baked Potato*.	\$5.99
Loaded Mashed Potato*.	\$5.99
Sweet Potato.	\$4.99

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

BEVERAGES

Iced Tea	\$2.99
Sweet Tea	\$2.99
Soft Drinks (Pepsi Products). . .	\$3.99
Patti's House Blend Coffee . . .	\$2.99
Fresh Brewed Decaf Coffee. . .	\$2.99
(Our Coffee is fresh ground prior to brewing.)	

Milk	\$3.29
Chocolate Milk	\$3.99
(No charge for refills excluding milk)	

3% GRAND RIVERS TOURISM TAX ADDED. 5% LIQUOR REGULATORY FEE ADDED TO ALCOHOL RELATED BEVERAGES.

OUR RESTAURANT AND SETTLEMENT ARE SMOKE & VAPE FREE.

AN 20% GRATUITY WILL BE AUTOMATICALLY ADDED FOR PARTIES OF 8 OR MORE.

We sell several of our 9" pies including meringues in Yesterday's gift shop. (limited items daily)

All of our pies can be pre-ordered with a 24-hour notice.

Patti's pies available in Yesterday's are sold without toppings.

Available in Yesterday's:

- Loaf Bread
- Strawberry Butter
- Various 9" Pies
- Meringues
- Patti's Sauce
- Patti's Seasoning
- Patti's Salad Dressings (By Request)

With respect to our bakers, any outside bakery item is discouraged. If a guest desires to bring something in, there will be a flat fee of \$20.00, regardless of the item. Thank you for your understanding.

Where Friends Bring Friends

