

Paddy's Loft

PRIX-FIXE LUNCH MENU \$24 | \$24.84 cc

Offered 11.30am – 3.30pm Mon – Sat

FIRST COURSE (Choose One)

GARDEN SALAD | CAESAR SALAD | IRISH BAKED POTATO SOUP | CHEF'S SOUP DU JOUR

SECOND COURSE (Choose One)

HOT ROAST BEEF PLATTER

Mashed potatoes, brown gravy, vegetables

SAUTÉED CHICKEN & BROCCOLI

Butter poached farfalle, roasted garlic & oil

HOMEMADE MEATLOAF

Crispy onion straws, mashed potatoes, veggies & traditional homemade gravy

CHICKEN FRANCESE

Sautéed in lemon butter chardonnay, mashed potatoes, vegetables

GAELIC BURGER

Topped with cheddar cheese, irish rasher, sauteed onions, coleslaw, pickle & french fries

ROASTED VERMONT TURKEY +4

Mashed potatoes, herb seasoned stuffing, chefs vegetables
brown gravy & cranberry sauce

CHICKEN PARMIGIANA

Tomato sauce & melted mozzarella over linguini

PEI MUSSELS OVER LINGUINI W/CROSTINI

Marinara, fra diavolo, garlic white wine

Irish Breakfast
Served Daily 'Til 3pm

Sunday Brunch
11am 'Til 3pm

UPGRADE TO YOUR PADDY'S FAVORITE + \$12 | \$12.42 cc

BROILED 6 OZ LOBSTER TAIL, Drawn butter & lemon, & 2 sides

QUEEN CUT PRIME RIB OF BEEF 10oz, Au Jus, mashed potato & broccoli

STEAK FRITES grilled ny strip steak, jameson whiskey sauce, crispy onions, seasoned fries

Ala mode +2

THIRD COURSE (Choose 1)

HOMEMADE BREAD PUDDING | HOMEMADE RICE PUDDING | LEMON SORBET

SOUP OR SALAD & ½ SANDWICH SPECIAL \$15 | \$15.53 cc

CHEF'S SOUP | CREAMY POTATO SOUP

SMALL GARDEN OR CAESAR SALAD

CORNED BEEF ON RYE

TURKEY BLT ON TOASTED HERO Chipotle Mayo

GRILLED CHEESE, TOMATO & BACON On Texas Toast

No Substitutions | Groups of 15 or Less | Excludes Holidays & Eves
No Sharing | On Premises Or Take Out

Paddy's
Loft
Restaurant • Pub • Catering



Prix-Fixe Dinner Menu

APPETIZERS

SOUP CUP CHEF | CREAM OF POTATO

SALAD GARDEN GREEN | CAESAR

BAKED CLAMS lightly breaded, lemon
white wine garlic sauce

POPCORN SHRIMP

thai chili & cucumber wasabi drizzle

IRISH SPRING ROLL corned beef, cabbage,
potato, fried golden, mustard

ENTRÉES

SAUTÉED CHICKEN & BROCCOLI

butter poached farfalle, roasted garlic & oil

\$29

CHICKEN CORDON BLEU

panko crusted, ham & swiss, supreme sauce, wild rice

\$34

ROAST VERMONT TURKEY

mashed potato, home made stuffing, sautéed vegetable medley,
cranberry sauce & gravy

STEAK FRITES 12 OZ

Grilled NY strip steak, Jameson whiskey sauce, crispy onions, seasoned fries

PANKO CRUSTED BERKSHIRE PORK CHOP

whipped potato, grilled asparagus, roasted cipollini onion, rye mustard drizzle apple puree

POTATO CRUSTED SALMON FILET DIJONAISE

whipped potato & grilled asparagus

\$39

BRAISED SHORT RIB OF BEEF BOURGUIGNON

buttered egg noodles & baby carrots

ALE BRAISED CORNED BEEF

sautéed cabbage, new potato & butter poached carrots

BROILED 6 OZ LOBSTER TAIL

lemon drawn butter, 2 sides

NEW ZEALAND LAMB CHOPS ROSEMARINO

sautéed spinach, whipped potato & mint jelly

\$46

KINGS CUT ROAST PRIME RIB OF BEEF 16 OZ +\$6

au jus, sweet potato mash, creamed spinach & horseradish cream sauce

ROAST LONG ISLAND DUCK A L'ORANGE

grilled asparagus & wild rice

FILET MINGON 8 OZ +\$10

peppercorn sauce, baked potato, broccoli crowns

DESSERTS (WHIPPED CREAM)

Ala mode +2



APPLE PIE | NEW YORK CHEESECAKE | WARM BROWNIE | CHEFS BREAD PUDDING

*complete dinner menu also available | prefix menu served 7 nights | excluding holidays

ALL OUR STEAKS
CAN SURF