



# DINNER PRIX FIXE MENU

## 3 COURSE MEAL



### APPETIZERS

#### FRIED CALAMARI

MARINARA | SWEET THAI CHILI | BUFFALO SAUCE | FRA DIAVOLO

#### IRISH SPRING ROLL

CORNED BEEF, CABBAGE & POTATO, DRUNKEN MUSTARD

#### CAESAR SALAD

SHREDDED PARMESAN CHEESE & SEASONED CROUTONS

#### WEDGE SALAD

RED ONION, BACON BITS, CRUMBLLED BLEU CHEESE, TOMATO & BLEU CHEESE DRESSING

#### FRENCH ONION SOUP

MOZZARELLA & SWISS CHEESE

#### CREAM OF POTATO SOUP

BACON & SCALLIONS

#### SOUP DU JOUR

CHEF'S CREATION

### \$37 PRIX FIXE ENTREES

#### CORNED BEEF & CABBAGE

LEAN CUTS, BOILED RED POTATOES & CARROTS

#### HOMEMADE MEATLOAF WITH CRISPY ONION STRAWS

MASHED POTATO, CHEF'S VEGETABLES & TRADITIONAL BROWN GRAVY

#### CATCH OF THE DAY

• PLEASE ASK YOUR SERVER

#### CHICKEN PARMESAN

CUTLET WITH MARINARA SAUCE, MELTED MOZZARELLA OVER LINGUINI

#### BONE-IN FRENCH CUT BERKSHIRE PORK CHOP

GRILLED, MUSHROOMS ONIONS & PEPPERS, SWEET POTATO MASH & GLAZED CARROTS

#### BROILED BRAZILIAN 6 OZ LOBSTER TAIL +\$5

BAKED POTATO & VEGETABLE OF THE DAY, DRAWN BUTTER (CAN ADD STEAK + \$\$)

### \$44 PRIX FIXE ENTREES

#### LINGUINE FRUTTI DI MARE

SHRIMP, MUSSELS, CLAMS, CALAMARI | MARINARA | FRA DIABLO | GARLIC & OIL

#### SESAME CRUSTED YELLOWFIN TUNA

THAI CHILI, CUCUMBER WASABI & MANDARIN ORANGE SESAME GINGER SAUCE, SPINACH RISOTTO

#### MARINATED ANGUS SKIRT STEAK

12 OZ HAND CUT, CHIMICHURRI SAUCE, BAKED POTATO, GRILLED ASPARAGUS

### UPGRADE TO ONE OF OUR PADDY'S FAVORITES

#### NEW ZEALAND LAMB CHOPS + \$5

HERB CRUSTED, ROSEMARY GARLIC DIJON, PORT WINE DEMI GLAZE WITH SPINACH MASHED POTATO

#### CENTER CUT ANGUS FILET MIGNON + \$7

8 OZ GRILLED TO PERFECTION BAKED POTATO & GRILLED ASPARAGUS

### DESSERT

HOMEMADE RICE PUDDING, CINNAMON DUSTING

WARM CHOCOLATE BROWNIE, HERSHEY'S CHOCOLATE SAUCE, WHIPPED CREAM

NEW YORK STYLE CHEESECAKE, RASPBERRY GLAZE

WHISTLE STOP PUMPKIN PIE, WHIPPED CREAM

**ALA MODE (ADD \$2)**

NO SUBSTITUTIONS | GROUPS OF 15 OR LESS | EXCLUDES HOLIDAYS & EVES | NO SHARING | ON PREMISE ONLY  
PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES | REGULAR LUNCH & DINNER MENU AVAILABLE

Cead Mile Failte



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Cead Mile Failte

# Paddy's Loft

## Preix-Fixe Lunch Menu \$22

### FIRST COURSE (Choose One)

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

### SECOND COURSE (Choose One)

#### FRENCH DIP SANDWICH

Roast Beef, Mozzarella Cheese on Garlic Hero with French Fries

#### PENNE A LA VODKA

Pink Vodka Sauce, Shallots, Pancetta | Add Chicken 5 ~ Add Shrimp 9

#### HOMEMADE MEATLOAF PLATTER

Crispy Onion Straws, Mashed Potatoes, Veggies & Traditional Homemade Gravy

#### CHICKEN FRANCESE

Sautéed in Lemon Butter Chardonnay, Mashed Potatoes, Vegetables

#### PEI MUSSELS OVER LINGUINI +2

Marinara, Fra Diavolo, Roasted Garlic & EVOO or Ala Vodka

#### CATCH OF THE DAY + 5

\*Ask your Server

#### IRISH BREAKFAST

Bangers Rashers & Eggs, Black & White Pudding.  
Grilled Tomato, Fries, Batchelors Beans

### THIRD COURSE (Choose One)

HOMEMADE BREAD PUDDING

HOMEMADE RICE PUDDING | WARM CHOCOLATE BROWNIE

## SOUP OR SALAD & ½ SANDWICH SPECIAL \$13

SOUP DU JOUR  
IRISH POTATO SOUP  
GARDEN SALAD  
CAESAR SALAD

CORNER BEEF ON RYE  
FRENCH DIP ON GARLIC HERO  
CHICKEN BLT ON TOASTED HERO, Chipotle Mayo  
GRILLED CHEESE ON TEXAS TOAST With Tomato & Bacon  
VIRGINIAN HAM & MELTED SWISS CHEESE, WHOLE WHEAT

No Substitutions // Groups of 15 or Less // Excludes  
Holidays & Eves  
No Sharing // On Premises Only