



Paddy's Loft Restaurant & Pub



First Course

Caesar Salad
Shredded Parmesan Cheese & Seasoned Croutons
Celtic Green Garden Salad
Mixed Greens, Cherry Tomato, Cucumber, Carrots
Irish Spring Roll
Corned Beef, Cabbage & Potato, Fried Golden
Stuffed Mushroom Caps + 3
Crabmeat, Breadcrumbs, Mozzarella, Chardonnay
& Lemon Sauce

Cream of Potato Soup
Bacon & Scallions
Soup du Jour
Chef's Creation
French Onion Soup
Mozzarella & Swiss Cheese
Jumbo Shrimp Cocktail + 6
Lemon Wedge, Cocktail Sauce

Second Course

NY Strip Steak au Poivre 12 oz
Crispy Onion Straws, Baked Potato & Chef's Vegetable
Shrimp Scampi Over Spaghetti
Tricolor Cherry Tomato, Cream, Parmesan Cheese, Roasted Garlic & Basil
Berkshire Pork Chop
Sautée Mushrooms & Onions, Jack Daniels Sauce, Mashed Potato & Vegetable
Almond Crusted Salmon Filet
Maple Bourbon Glaze, Rice Pilaf & Chef Vegetable
Catch of the Day
Chefs Evening Special with 2 Sides

\$37.00

Upgrade to One of Your Paddy's Favorites

Paddy's Seafood Pasta
Shrimp, Clams, Mussels, Calamari over Linguini Marinara | Fra Diavolo | Garlic & Oil
New Zealand Lamb Chops +4
Herb Crusted, Rosemary Garlic Dijon, Port Wine Demi Glace, Sautéed Spinach, Whipped Mashed Potato,
Marinated Black Angus Skirt Steak 12 oz
Whipped Mashed Potato & Asparagus, Crispy Onion Straws
Crabmeat Encrusted Broiled Brazilian 6 Oz Lobster Tail
Baked Potato & Chef Vegetables, Drawn Butter

\$44.00

*All our Steaks can Surf - Add Jumbo Shrimp Or Broiled 6 oz Lobster Tail For Additional Charge

Third Course

Warm Homemade Apple Pie, With Whipped Cream
Warm Chocolate Brownie, Hershey's Chocolate Sauce with Whipped Cream
New York Style Cheesecake, Raspberry Glaze, Whipped Cream
Homemade Blueberry Bread Pudding, Warm With Raspberry Sauce & Whipped Cream

Evening Specials From the Pub, Beers, Wine & Seasonal Cocktails
Serving Our Traditional Irish Coffees & After Dinner Drinks

Ala Mode (add \$2)

** A 3.5% fee will be applied to all credit card transactions | ATM Located in lobby

Consumption of undercooked meat, poultry, eggs, seafood may increase the risk of food borne illness.

*Advise your server of any dietary needs or allergies

Long Island Restaurant Week

Paddy's Loft

Prix-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)

HOT ROAST BEEF PLATTER

Mashed Potatoes, demi glaze brown gravy, vegetables

PENNE A LA VODKA

Pink Vodka Sauce, Shallots, Pancetta | Add Chicken 6 | Add Jumbo Shrimp 12

HOMEMADE MEATLOAF PLATTER

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

CHICKEN FRANCESE

Sautéed in Lemon Butter Chardonnay, Mashed Potatoes, Vegetables

FISH TACOS

3 pcs Fried or Broiled Codfish, Greens Black Bean Corn Salsa, Sriracha Mayo, French Fries

CATCH OF THE DAY +5 *Ask your Server

VERMONT ROASTED TURKEY LUNCH

Mashed Potatoes, Herb Seasoned Stuffing, Chefs Vegetables
Brown Gravy & Cranberry Sauce

IRISH BREAKFAST

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

THIRD COURSE (Choose One)

HOMEMADE BREAD PUDDING

HOMEMADE RICE PUDDING | WARM CHOCOLATE BROWNIE

SOUP OR SALAD & ½ SANDWICH SPECIAL \$13

SOUP DU JOUR

IRISH BAKED POTATO SOUP

GARDEN SALAD

CAESAR SALAD

CORNERED BEEF ON RYE +2

FRENCH DIP ON GARLIC HERO

CHICKEN BLT ON TOASTED HERO Chipotle Mayo

GRILLED CHEESE ON TEXAS TOAST With Tomato & Bacon

VIRGINIA HAM & SWISS CHEESE MELT Whole Wheat

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No Substitutions | Groups of 15 or Less | Excludes Holidays & Eves

No Sharing | On Premises Only

**Paddy's
Loft**
Restaurant • Pub • Catering