

#### PRIX-FIXE DINNER APPETIZERS



POPCORN SHRIMP

tossed in thai chili, cucumber wasabi drizzle

BAKED CLAMS lightly breaded,

lemon white wine garlic sauce

SOUP CUP chef | cream of potato SALAD garden greens | caesar

## STUFFED MUSHROOM OREGANATA

spinach, peppers, bacon, mozzarella

# ENTRÉES

## SAUTÉED SHRIMP & BROCCOLI

butter poached farfalle, roasted garlic & oil

#### BISTRO SALAD

chilled shrimp, romaine, shaved red onion, bacon, grape tomato, cucumber, French dressing

#### CHICKEN CAPRESE

beefsteak tomato, fresh mozzarella, roasted red peppers, mesclun mix, balsamic

#### MEDITERANEAN SALAD

lemon pepper tuna steak rare, cucumber, feta cheese, kalamata olives, chickpeas, banana peppers, grape tomato, romaine, herb dressing, stuffed grape leaves

## ATLANTIC SALMON FILET

citrus hollandaise sauce, whipped potato & grilled asparagus

## ROAST VERMONT TURKEY

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

## ALE BRAISED CORNED BEEF

cabbage, new potato & butter poached carrots

\$39ca \$40.37cc

#### ST LOUIS HONEY BBQ RIBS

potato wedges, corn on the cob, coleslaw

## STEAK FRITES

12 oz grilled ny strip steak, jameson whiskey sauce, crispy onions, seasoned fries

# NEW ZEALAND LAMB CHOPS ROSEMARINO

sauteed spinach, whipped potato & mint jelly



KINGS CUT ROAST PRIME RIB OF BEEF AU JUS 16 oz +\$7

ALL OUR STEAKS baked potato, creamed spinach & horseradish cream sauce

# 8 OZ BROILED LOBSTER TAIL + \$6

lemon, drawn butter, corn on the cob & fries

Ala mode +2

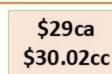
CAN SURF +\$

**DESSERTS** whipped cream



NEW YORK CHEESECAKE | WARM CHOCOLATE BROWNIE | CHEF'S BREAD PUDDING

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



# 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 potato, brown gravy, vegetables

SAUTÉED CHICKEN & BROCCOLI Butter poached farfalle, roasted garlic & oil

Served Daily Til 3pm HOMEMADE MEATLOAF Crispy onion straws, mashed potato, 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 potato, herb seasoned stuffing, chefs vegetables brown gravy & cranberry sauce

Sunday Brunch CHICKEN CAPRESE Beefsteak tomato, fresh mozzarella, roasted red peppers, mesclun mix, balsamic

PEI MUSSELS OVER LINGUINI W/CROSTINI Marinara, fra diavolo, garlic white wine

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

ALL OUR STEAKS CAN SURF + \$\$

Irish Breakfast

BAKED TURMERIC COD FILET ginger, shallots, lite cream, whipped potato & grilled asparagus

QUEEN CUT PRIME RIB OF BEEF 10/12 oz, Au Jus sweet potato mash, cream spinach, horseradish cream sauce

STEAK FRITES 12 oz grilled ny strip steak, jameson whiskey sauce, crispy onions, seasoned fries

#### THIRD COURSE (Choose 1)

Ala mode +2 HOMEMADE BREAD PUDDING | HOMEMADE RICE PUDDING | LEMON SORBET



Restaurant . Pub . Catering

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

CORNED BEEF ON RYE

CHEF'S SOUP | CREAMY POTATO SOUP

TURKEY BLT ON TOASTED HERO Chipotle Mayo

SMALL GARDEN OR CAESAR SALAD

**GRILLED CHEESE, TOMATO & BACON On Texas Toast** 

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