

PRIX-FIXE DINNER
APPETIZERS

SOUP CUP chef | cream of potato

SALAD garden greens | caesar

STUFFED MUSHROOM OREGANATA
spinach, peppers, bacon, mozzarella

POPCORN SHRIMP

tossed in thai chili, cucumber wasabi drizzle

BAKED CLAMS lightly breaded,
lemon white wine garlic sauce

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

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

baked potato, creamed spinach & horseradish cream sauce

8 OZ BROILED LOBSTER TAIL + \$6

lemon, drawn butter, corn on the cob & fries

ALL OUR STEAKS
CAN SURF +\$

\$29ca

\$30.02cc

\$39ca

\$40.37cc

\$46ca

\$47.61cc

DESSERTS whipped cream

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

Ala mode +2

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

Häagen-Dazs

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

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

CHICKEN CAPRESE

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

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

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)

HOMEMADE BREAD PUDDING | HOMEMADE RICE PUDDING | LEMON SORBET

Ala mode +2



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

CHEF'S SOUP | CREAMY POTATO SOUP

SMALL GARDEN OR CAESAR SALAD

CORNEBEEF 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 & Even

No Sharing | On Premises Or Take Out

Paddy's
Loft
Restaurant • Pub • Catering