

# 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

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

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SOUP DU JOUR  
IRISH BAKED POTATO SOUP  
GARDEN SALAD  
CAESAR SALAD

CORNED 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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A 3.5% fee will be applied to all credit card transactions  
No Substitutions | Groups of 15 or Less | Excludes Holidays & Eves  
No Sharing | On Premises Only



# Paddy's Loft Restaurant & Pub



## First Course

Caesar Salad

Shredded Parmesan Cheese & Seasoned Croutons

Celtic Green Garden Salad

Mixed Greens, Cherry Tomato, Cucumber, Carrots,  
Red onion, Dried Cranberry

French Onion Soup

Mozzarella & Swiss Cheese

Soup du Jour

Chef's Creation

Irish Spring Roll

Corned Beef, Cabbage & Potato, Fried Golden

Jumbo Shrimp Cocktail + 6

Lemon Wedge, Cocktail Sauce

Cajun Pretzel Bites

Beer Cheese & Mustard Dipping Sauce

Cream of Potato Soup

Bacon & Scallions

## Second Course

Paddy's Seafood Pasta

Shrimp, Clams, Mussels, Calamari over Linguini Marinara | Fra Diavolo | Garlic & Oil

NY Strip Steak au Poivre 12 oz

Crispy Onion Straws, Baked Potato & Chef's Vegetables

Stuffed Rigatoni & Jumbo Shrimp

Carbonara Sauce

Chicken Francais

Egg Dipped, Flour Drenched, Sauteed Lemon Butter, White Wine Sauce, Mashed Potato & Veg

Almond Crusted Salmon Filet

Drizzled With A Maple Bourbon Glaze, Rice Pilaf & Chef Vegetables

Catch of the Day

Chefs Evening Special with 2 Sides

\$37.00

## Upgrade to One of Your Paddy's Favorites

New Zealand Lamb Chops

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, Chimichurri Sauce

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

Häagen-Dazs Ice Cream, (chocolate or vanilla)

Ala Mode (add \$2)

Evening Specials From the Pub, Beers, Wine & Seasonal Cocktails

Serving Our Traditional Irish Coffees & After Dinner Drinks

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Long Island Restaurant Week

