

Paddy's Hollow Restaurant & Pub

910-762-4354

Appetizers

Soup of the Day

Bowl 5.75 Cup 3.75

Jumbo Buffalo Wings (10)

Choice of Hot, BBQ, Teriyaki. 7.99 Double 14.99

Mozzarella Sticks

Deep fried Mozzarella Sticks served with Marinara Sauce. 6.99

Chicken Tenders

Served with Honey Mustard Sauce. 6.99

Crab Dip

Served with Garlic Bread. 6.99

Coconut Shrimp

Six hand breaded Shrimp. Served with a Sweet & Spicy sauce. 7.99

Sautéed Little Neck Clams

Steamed or Sautéed in Garlic Butter and White Wine and served with Garlic Bread. 9.99

Sampler Platter

Just a few of your favorites: Skins with Cheese, Poppers, Fried Cheese and Chicken Tenders. 8.24 Jumbo 18.99

Nachos

Fresh Fried Chips with Homemade Salsa, Black Olives, Melted Cheddar Jack Cheese, Spicy Guacamole, Sour Cream and Jalapeno Peppers. 7.24 (Add Jerk Chicken \$2.75)

Stuffed Skins

Stuffed with Cheese, Tomatoes and Bacon. 6.99

Boneless Wings (10)

Choice of Hot, BBQ, Teriyaki. 7.99 Double 14.99

Salads

Garden Salad

Fresh Lettuce Mix, Tomatoes, Cucumbers, Mushrooms, Onions and Croutons. 6.99

Caesar Salad

Romaine Lettuce, Croutons and Parmesan Cheese. Tossed in a Roma Caesar Dressing. 6.99
Add Chicken Breast 3.00

Wedge Salad

Wedge of Ice Burg Lettuce, diced Tomato and Bacon Bits. (Served with our Homemade Dressing loaded with Blue Cheese) 5.65

Southwestern Turkey Salad

Romaine Lettuce, Smoked Turkey, Fried Tortilla Strips, Salsa, Guacamole, Red Onions, Hard Boiled Egg and Mixed Cheeses. 8.55

Mandarin Orange Salad

Mixed Salad Greens topped with Fried Chicken Tenders or Fried Teriyaki Shrimp, Mandarin Orange sections, Fried Wonton Noodles, Cheddar Jack Cheese, Mushrooms, Tomatoes, Onions and Hard Boiled Egg. 8.65

Spicy Grilled Chicken Salad

Fresh Grilled Chicken Breast sliced and placed atop a bowl of Fresh Lettuce, Mushrooms, Hard Boiled Egg, Croutons, Cucumbers, Onions and Tomatoes, and then topped with Cheese. 8.49

Carolina Fried Shrimp Salad

Fried Shrimp with Chopped Pecans, Mushrooms and Hard Boiled Egg on top of Mixed Greens with all the other Garden "Fixins." 8.49

Blackened Tuna Salad

Fresh Sashimi Grade Yellow Fin Tuna over a Garden Salad with Mushrooms and Hard Boiled Egg. 8.99

Steak House Salad

Garden Salad served with sliced Steak and Hard Boiled Egg, topped with Blue Cheese Crumbles, Mushrooms and Onions. 9.99

House Salad 4.99

Choice of Dressings: Honey Mustard, Ranch, Fat Free Ranch, Blue Cheese, Sun-Dried Tomato Vinaigrette, Sesame Ginger, Balsamic & Olive Oil or Greek Vinaigrette with Feta and Black Olives.

Steaks & Ribs

At Paddy's Hollow, we choose to serve only the best. All of our Steaks are hand cut from only USDA Choice Premium Beef, aged for a minimum of 21 days and expertly seasoned and char grilled to perfection. Please choose your cut and your choice of one Side Dish. (Baked Potatoes available after 5 P.M.)

Rib-eye Steak

A center cut of Beef, hand trimmed and grilled to your specifications. 14 oz. 19.29 18oz. 21.39 22 oz. 23.59

Black & Blue Strip

A 12 oz. Center cut New York Strip, rubbed with Cracked Black Peppercorns, seared, then finished with crumbled Blue Cheese. 19.99

Traditional New York Strip

Tender and flavorful, this thick cut Strip is perfectly aged and marbled. 10 oz. 15.99 14 oz. 17.99 18 oz. 19.99

Center Cut Sirloin

This thick cut Sirloin is perfectly seasoned and full of flavor. 6 oz. 13.99 12 oz. 16.99

Baby Back Ribs – Full Rack

Delicious, fall off the bone Baby Backs. Wet or Dry. 17.99

Baby Back Ribs – Half Rack

Delicious, fall off the bone Baby Backs. Wet or Dry. 13.99

(Add a House Salad or Soup for only 1.99. Add Sautéed Onions and Peppers, Fried Onion Tangles or Sautéed Portabella Mushrooms for 1.99)

Temperature Guide:

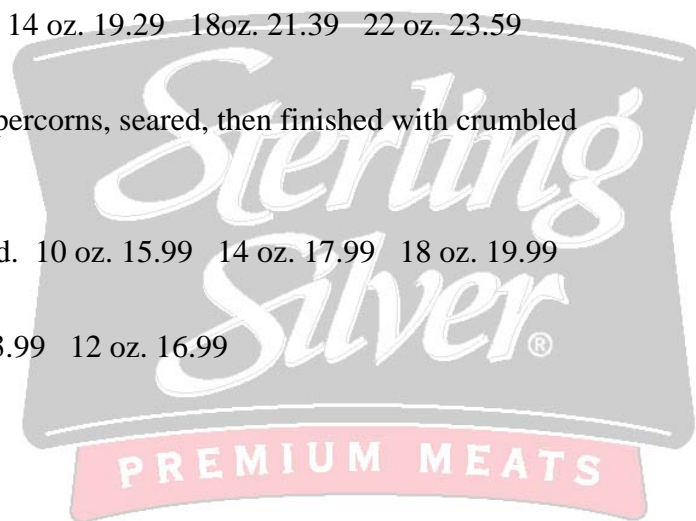
Rare: Cool Red Center

Medium Rare: Warm Red Center

Medium: Hot Pink Center

Medium Well: Slight Pink Center

Well Done: Cooked Throughout



Combination Platters

All Combination Platters are served with Seasoned French Fries.

Ribs & Shrimp

½ Rack of our fall off the bone Baby Back Ribs and Fried Shrimp. 15.99

Steak & Shrimp

A 6 oz. portion of our center cut Sirloin, seasoned and grilled to your taste, and served with Fried Shrimp. 16.99

Ribs & Steak

½ Rack of our fall off the bone Ribs, coupled with a 6 oz. center cut Sirloin Steak. 18.99

Ribs, Chicken & Sausage

½ Rack of our fall off the bone Baby Backs, combined with a BBQ Chicken Breast and grilled Southwestern Sausage. 16.99

Ribs, Steak & Shrimp

½ Rack of our Baby Backs, combined with a 6 oz. center cut Sirloin and a generous portion of Fried Shrimp. 19.99

Pasta

Add a House Salad for \$1.99.

Pasta Jambalaya

Chicken Breast, Shrimp and Cajun Sausage sautéed with Bell Peppers, Spinach and Onions in Red Bell Pepper Butter, served over Penne Pasta tossed in a Garlic Herb Sauce. 16.99

Garlic Shrimp & Pasta

Shrimp sautéed in Butter, Garlic and Chardonnay, served over Fettuccini Pasta and topped with chopped Plum Tomatoes and freshly grated Parmesan Cheese. 12.99

Fettuccini Alfredo

Shrimp or Blackened Chicken served over Fettuccini Pasta and tossed in our own signature Alfredo Sauce with a side of Garlic Bread. 12.99

Baked Ziti

Ziti Pasta and Ricotta Cheese lightly tossed in our Homemade Marinara Sauce and topped with Mozzarella Cheese. Served with Garlic Bread. 8.49 Add Chicken for \$2.00.

Seafood

Grilled Atlantic Salmon

Cold Water Salmon, char grilled and basted with a seasoned Garlic Butter. Served with your choice of Side. 13.99

Grilled Atlantic Salmon with Shrimp Fettuccini

Shrimp and Fettuccini tossed in a Mushroom Dill Alfredo Sauce and topped with a piece of char grilled Atlantic Salmon. 16.99

Grilled Tuna

Sashimi Grade Yellow Fin Tuna basted with our Homemade Ginger Teriyaki Sauce and garnished with chopped Green Onions. Served with your choice of Side. 14.99

Fish & Chips

Golden fried Farm Raised Catfish served with French Fries, Coleslaw and your choice of Tartar or Cocktail Sauce. 10.99

Fried Shrimp Platter (1/2 lb.)

Freshly battered and golden fried. Served with French Fries, Coleslaw and your choice of Tartar or Cocktail Sauce. 10.99 (1 lb. 15.49)

Crab Cake Platter

Two Cajun Style Lump Crab Cakes, golden fried and served with French Fries, Coleslaw and a side or Remoulade Sauce. 16.99

Combinations Available. Inquire with your Server.

Chicken

Chicken Portabella

Twin Chicken Breasts seasoned and grilled with Sautéed Portabella Mushrooms, all covered with a Cream Sauce with a Hint of Mustard and Tarragon and topped with Green Onion. Served with One Side. 12.99

BBQ Chicken

Twin Grilled Chicken Breasts, covered with BBQ Sauce, Cheddar Jack Cheese, chopped Bacon and Green Onions. Served with One Side Item. 12.99

Grilled Smothered Chicken

8 Ounces of Grilled Chicken covered with Sautéed Onions, Bell Peppers and Mushrooms and Topped with Cheddar Jack Cheese. Served with One Side. 13.99

Chicken Tenders Platter

Four of our juicy breaded Tenders, served with French Fries, Slaw and our tangy Honey Mustard. 9.99

Flat Breads

Our Flatbreads are served Pizza Style and topped with Pesto, Mozzarella Cheese and your choice of toppings. (Add a House Salad for 1.99)

Grilled Portabella Mushrooms, Oven Roasted Tomatoes and Scallions 8.49

Grilled Chicken, Oven Roasted Tomatoes and Scallions 8.49

Grilled Southwestern Sausage with Scallions 8.49

Oven Roasted Tomatoes 7.49

Burgers

All Paddy's Burgers are hand crafted from 100% USDA Black Angus Ground Chuck.

Paddy Burger

7 oz. hand pattied Burger served on a Corn Dusted Kaiser Bun with Lettuce, Tomato, Pickle Chips and your choice of Side. 7.49 (Add Cheese for \$.50)

Double Cheeseburger 9.69

BBQ Bacon Cheddar Burger

Paddy Burger topped with BBQ Sauce, Applewood Smoked Bacon and Cheddar Cheese, with your choice of Side. 8.49

Blue Cheese Burger

Paddy Burger dusted with Cajun Seasoning and topped with Crumbled Blue Cheese. 8.49 (Add Bacon for \$.50)

Surf and Turf Burger

Paddy Cheeseburger piled high with golden fried Shrimp and finished with a Cajun Remoulade Sauce. 9.99

Spicy Grilled Turkey Burger

Hand pattied Ground Turkey, char grilled and served on a Corn Dusted Kaiser Bun with Lettuce, Tomato, Red Onion, Guacamole, Cheese and your choice of Side. 8.49

Burger Steak Platter 7 oz.

Grilled Black Angus Beef covered in Sautéed Mushrooms and Onions and topped with a Roasted Garlic Merlot Sauce. Served with French Fries and Coleslaw. 9.99 12 oz. 12.99

Sandwiches

Spicy Cajun Chicken

Grilled Breast of Chicken seasoned Cajun Style and topped with Swiss Cheese, Lettuce, Tomato and Pickle Chips. Served with your choice of Side. 7.99 (Add Sautéed Mushrooms or Bacon for \$.50)

Grilled Open Face Rib-eye

A slice of our Rib-eye, grilled to your liking over toasted Wheat Bread and covered with Sautéed Mushrooms and Onions with a Roasted Garlic Merlot Sauce. Served with one Side. 9.99

French Dip Roast Beef Aujus

Tender Slices of Roast Beef with Swiss Cheese and Horseradish Sauce on a warm French Roll, with a side of Aujus for dipping and your choice of one Side. 7.99 (Add Sautéed Mushrooms for \$.75)

Portabella Sandwich

Slices of Portabella breaded and fried on a toasted French Roll with Pesto and topped with melted Mozzarella Cheese, with your choice of Side. 7.99

Corned Beef on Rye

Lean Corned Beef served hot with melted Swiss Cheese on toasted Marble Rye, with Lettuce, Tomato and your choice of Side. 7.99

Crab Melt

One Cajun Style Lump Crab Cake, smothered in melted Cheddar Cheese and topped with a slice of fresh Tomato. Served on a toasted English Muffin with your choice of Side. 9.99

Shrimp Po-Boy

A Southern Classic. Golden Fried Shrimp on a French Roll, topped with melted Cheddar Cheese and served with Lettuce, Tomato, Cole Slaw, Cocktail Sauce and your choice of Side. 8.49

Smoked Turkey Breast

Thinly sliced and piled high. Topped with melted Cheddar Cheese, Applewood Smoked Bacon, Lettuce and Tomato on a warm French Roll with your choice of Side. 7.99

Crab Cake Sandwich

One Cajun Style Lump Crab Cake, lightly fried and served on an Oat Topped Wheat Roll with Remoulade Sauce. Served with your choice of one Side. 8.99

Side Dishes

Garlic Mashed Potatoes, Steamed Veggies, Seasoned French Fries, Fried Okra, Potato Salad, Cole Slaw, Mac-n-Cheese, Onion Tangles, Steak House Creamed Spinach, and Baked Potato (Served After 5)

We Fry with 0% Trans Fat.

An 18% Gratuity will be added to Parties of 6 or more.



Signature Menu Brand Story

Beef Brand Story

Both the history and future of Sterling Silver® Premium Meats are built on one key principle...a passion and dedication to Make Life Taste Better™.

Sterling Silver® Premium Beef has a reputation for the highest standard of quality. The legendary taste of Sterling Silver Premium Beef began in Sterling, Colorado on the ranch lands of the high plains in the heart of cattle country. Sterling Silver Premium Beef is, and always has been, hand-selected. It is government certified by the United States Department of Agriculture (USDA) for its superior marbling, giving the beef its rich flavor and juiciness. Each cut of Sterling Silver Premium Beef is aged a minimum of 21 days, carefully trimmed and prepared to mouth-watering perfection for a truly memorable dining experience.