

PAPPAS

RESTAURANT & SPORTS BAR



Welcome to Baltimore County Restaurant Week 2018
Enjoy our three-course lunch for \$23.18 (Dine-In Only)

First Course

Winter Salad

Baby spinach and arugula greens topped with bleu cheese crumbles, red onions, tomatoes and roasted assorted nuts, then tossed in our housemade vinaigrette

Red Curried Mussels

Mussels steamed in garlic, ginger, cilantro, basil, coconut oil and fresh tomato

Fried Shrimp

Golden-fried Gulf shrimp crusted in oriental seasoned bread coating

Pappas' Famous Crab Cake Platter

8 ounces of Baltimore's favorite crab cake – and Oprah's Favorite, too! This hearty and delicious crab cake not only delights the palate, but has won over 20 awards and accolades, including Baltimore Magazine "Best Crab Cakes" – Served with two sides

Second Course

*Beverage not included

Blackened Salmon

Fresh Atlantic salmon filet, coated with a spicy blend, pan-seared and served over sautéed spinach and almonds in a garlic lime butter with one other side.

Chicken & Shrimp Mediterranean

Prepared with garden peppers, onion, black olives herbs and a fresh tomato sauce, served with 2 sides

Stuffed Rainbow Trout Almondine

Rainbow Trout topped with our famous crab imperial in a lemon, butter almondine sauce. Served with 2 sides.

NY Strip

Ten ounces of 100% Certified Angus Beef grilled with wild mushrooms & onions, served with two sides

Third Course

Pappas' Housemade Rice Pudding, Wild Berry Sorbet, Ice Cream, or a slice of Pie (add \$2 for specialty cake)



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First Course

Winter Salad

Baby spinach and arugula greens topped with bleu cheese crumbles, red onions, tomatoes and roasted assorted nuts, then tossed in our housemade vinaigrette

Housemade Meatball Casserole

Two family recipe meatballs baked in a blend of cheeses and Marinara sauce

Shrimp Cocktail

Three jumbo Gulf shrimp served chilled in our tangy cocktail sauce

The "Colossal Courage" Crab Cake

10 ounces of Baltimore's favorite crab cake – and Oprah's Favorite, too! This hearty and delicious crab cake not only delights the palate, but a portion of the proceeds from the "Colossal Courage Crab Cake" goes to the Ed Block Courage Award Foundation! Served with two sides

Second Course

**Beverage not included*

Blackened Rockfish

Fresh catch! Delicate rock fish, pan-seared and served atop sautéed spinach in a lime, garlic butter sauce, with one other side

Lobster Ravioli

Delicate pockets of pasta stuffed with lobster and cheese in a pesto sauce. Served with Garden Salad and Garlic Bread.

Rib-Eye Steak

12 ounce, 100% Certified Angus Beef, grilled to perfection, topped with wild mushrooms and onions – complete with two side dishes

Seafood Pescatore

Large gulf shrimp, scallops and mussels in our delicate light sauce prepared with garlic, oregano, onion and red pepper flakes over linguini. Served with garden salad and garlic bread.

Third Course

Pappas' Housemade Rice Pudding, Wild Berry Sorbet, Ice Cream, or a slice of Pie, Add \$2 for Specialty Cake

