

PAPPAS

RESTAURANT & SPORTS BAR



Welcome to Baltimore County Restaurant Week 2017
Please enjoy our three-course LUNCH for \$23.17 *Dine in Only*

FIRST COURSE

Local Heirloom Tomato & Strawberry Salad
Locally-grown heirloom tomatoes, fresh strawberries, buffalo mozzarella, and basil with a house balsamic reduction

Traditional Greek Salad
A mix of iceberg and romaine lettuce tossed with pepperoncinis, tomatoes, Feta cheese, kalamata olives, cucumbers, sliced red onions, hard-boiled egg & house Greek vinaigrette

Buffalo Chicken Balls
Blue cheese stuffed chicken balls, breaded and fried, served with our house buffalo sauce

VEGETABLES AND SIDES

French Fries, Mashed Potatoes, Coleslaw, Applesauce, Vegetable of the Day

SECOND COURSE Served with two side dishes

Pappas Famous Crab Cake
Eight ounces of Oprah's favorite crab cake
Winner "Best Crab Cake"-*City Paper*, 2016!

New York Strip Cabernet
A 10-oz. NY strip steak topped with a beautiful wild mushroom and cabernet wine sauce

Caprese Stuffed Chicken
Chicken stuffed with locally-grown heirloom tomatoes, fresh buffalo mozzarella & spinach served in a Sauvignon Blanc and sun-dried tomato sauce

Cajun Salmon
Fresh Atlantic salmon, dusted in a light Cajun seasoning, served with sautéed spinach and slivered almonds, served with one other side dish

Pasta Primavera
Vegetarian pasta sautéed with fresh vegetables in a housemade marinara sauce over linguini

THIRD COURSE

- ☞ Pappas' Homemade Rice Pudding
- ☞ Lemon Meringue Pie
- ☞ Assorted Ice Cream
- ☞ Wild Berry Sorbet with Whipped Cream



PAPPAS

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Welcome to Baltimore County Restaurant Week 2017
Please enjoy our three-course **DINNER** for \$32.17 *Dine in Only*

FIRST COURSE

Chilled Pesto Shrimp

Gulf garlic shrimp served chilled with pesto and chimichurri sauces

Homemade Southern Italian Meatballs

These homemade meatballs, just like Grandmom used to make, are served atop parmesan, ricotta, and goat cheese, served with garlic crostini and basil

Local Heirloom Tomato & Strawberry Salad

Locally-grown heirloom tomatoes, fresh strawberries, buffalo mozzarella, and basil with a house balsamic reduction

Buffalo Chicken Balls

Bleu cheese stuffed chicken balls, breaded & fried and served with our house buffalo sauce



VEGETABLES AND SIDES

Baked Potato, French Fries, Jackknife Potato,
Mashed Potatoes, Coleslaw,
Applesauce, Vegetable of the day

SECOND COURSE

Served with
two side dishes

The "Colossal Courage Crab Cake"

10 ounces of Baltimore's favorite crab cake - *Oprah's Favorite Things!* This hearty and delicious crab cake not only delights the palate, but a portion of the proceeds from the "Colossal Courage Crab Cake" go to the Ed Block Courage Award Foundation!

Grilled Lamb

Grilled domestic lamb steak served with a romsemary and red wine reduction

Chesapeake Bay Rockfish

Pan-seared rockfish with a lemon, caper, and sun-dried tomato Sauvignon Blanc wine sauce

New York Strip Steak

Certified Angus beef, grilled 14-oz. NY Strip steak served with a wild mushroom and red wine reduction

Cajun Salmon and Shrimp

Lightly Cajun-seasoned salmon and shrimp served with sautéed spinach, slivered almonds, and one additional side dish

THIRD COURSE

Pappas' Homemade Rice Pudding

Lemon Meringue Pie

Assorted Ice Cream

Wild Berry Sorbet with Whipped Cream