

Pappas



Welcome to Baltimore County Restaurant Week 2012

Please enjoy our three-course dinner for \$30.11

First Course

Blue Field Salad

Fresh tomatoes, honey roasted walnuts, blue cheese,
and blue berries tossed with a mixed field salad

Greek Platter

Fresh tomatoes, cucumbers, onions, Feta cheese, and Kalamata olives,
marinated with our house Greek vinaigrette, served with baked Spinach Pie!

Stuffed Mushroom Caps

Stuffed with lump crabmeat blended
with our award winning recipe and baked

Second Course

The "Colossal Courage Crab Cake"

10 ounces of Baltimore's favorite crab cake – as seen on the WBAL Morning Show!
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 Black Courage Award Foundation!

Champagne Salmon

Sautéed Atlantic Salmon with a champagne butter sauce
Complete with your choice of two vegetables

Tuna Peppercorn

Ten ounce filet of tuna encrusted with peppercorns, grilled to perfection,
and served in a balsamic reduction sauce

Chicken & Shrimp Carlito's Way

Tender chicken breast and gulf shrimp sautéed together with
artichokes, mushrooms, and sun dried tomatoes in a white wine sauce

Chicken Primavera

Fresh medley of vegetables sautéed with chicken and served in a creamy white wine sauce and
served over your choice of pasta

Third Course

Pappas' Homemade Rice Pudding

Cinnamon Apple Pie

Wild Berry Sorbet with Whipped Cream



Welcome to Baltimore County
Restaurant Week 2012 at
Pappas Restaurant
Please enjoy our three-course lunch for \$20.11

First Course

Spinach Salad

Sliced mushrooms, bacon and egg tossed
with baby spinach in a warm, bacon dressing

Maryland Crab Soup

A bowl of our famous, spicy crab soup chock full of fresh vegetables

Mini Sampler Platter

Onion rings, mozzarella sticks, and cream cheese jalapeno poppers,
served with a side of our house marinara for dipping!

Second Course

Crab Cake Platter

Eight ounces of Baltimore's favorite crab cake – as seen on the WBAL Morning Show!
Complete with two vegetables of your choice

Chicken Arrabiata

Tender chicken breast sautéed together with artichokes, mushrooms,
onions, and fresh tomatoes in a spicy hot pepper sauce

New York Strip Steak Au Poivre

Eight ounces of Black Angus beef, served to your desired temperature,
encrusted with peppercorns and served in a balsamic reduction sauce

Third Course

Pappas' Homemade Rice Pudding

Lemon Meringue Pie

Wild Berry Sorbet with Whipped Cream