

BALTIMORE COUNTY  
RESTAURANT  
WEEK



# Lunch

Three courses \$37.25

PAPPAS  
WORLD FAMOUS CRAB CAKES



## First Course

### Salmon Cakes

Chef's signature salmon cake baked to perfection and served with a tangy Dijon mustard sauce.

### Butternut Squash Salad

This butternut squash salad is filled with spiced squash, pomegranates, goat cheese and a delicious cider date dressing.

### Humpty Lumpty

Deviled eggs topped with jumbo lump crab meat.

## Second Course

### Creamy Lemon-Dill Salmon

Seared Fresh Atlantic Salmon filet served over a creamy, zesty dill sauce accompanied with grilled asparagus.

### New Zealand Mussels Scampi

New Zealand Mussels sauteed in olive oil, garlic, white wine, and touch of butter served over linguini.

### Homemade Meat Loaf

Homemade meatloaf piled high atop a bed of mashed potatoes, topped with gravy and crispy fried onion straws.

### Crab Cake Melt

A six ounce crab cake served on an English muffin, topped with melted cheddar cheese and served with a side of French fries.

## Third Course

Pappas Homemade Rice Pudding  
or Gourmet Brownie a la mode.

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# Dinner



Three courses \$41.25

## First Course

### Oysters Rockefeller

Fresh Delaware Bay oysters baked with creamy spinach, white wine and mixed cheeses.

### Butternut Squash Salad

This butternut squash salad is filled with spiced squash, pomegranates, goat cheese and a delicious cider date dressing.

### Pistachio Crusted Diver Scallops

Seared diver scallops crusted with finely chopped pistachios a touch of butter and parsley served with our homemade winter citrus salsa.

## Second Course

*Served with two sides unless otherwise specified.*

### Pappas Famous Single Crab Cake

Eight ounces of Oprah's favorite crab cake!

-Winner "Best Crab Cake"- Baltimore Style Magazine 6 years in a row: 2019-2024.  
Gluten free available.

### Rockfish Savis

From the Bay ten ounces of Rockfish broiled to perfection, served with oven-roasted sweet potatoes and sautéed spinach, finished with a citrus sauce and one additional side.

### Brazilian Picanha Steak

Picanha steak (top sirloin cap) grilled to medium rare, presented sliced with a delicate chimichurri sauce and accompanied with roasted yellow potatoes.

### Chicken & Shrimp Piccata

Chicken breast and gulf shrimp sautéed with wild mushrooms and capers in a white wine lemon-butter sauce.

## Third Course

Pappas Homemade Rice Pudding, Crème Brûlée or Gourmet Brownie À La Mode.