

Restaurant Week

• LUNCH MENU •

\$29.25

**THREE
COURSES**

COURSE I

SPRING SALAD

FIELD GREENS SALAD TOSSED WITH WATERMELON, BLUEBERRIES, FETA CHEESE, SLICED ALMONDS AND RASPBERRY VINAIGRETTE DRESSING

GREEK SHRIMP BRUSCHETTA

THE PERFECT BLEND OF TOMATOES, FETA, OLIVES, CAPPERS, LEMON JUICE, WHITE WINE AND GULF SHRIMP SERVED WITH CRUNCHY BAGUETTE SLICES

HUMPTY LUMPTY DEVEILED EGGS

CLASSIC DEVEILED EGGS TOPPED WITH JUMBO LUMP CRABMEAT, FINISHED WITH A TOUCH OF OLD BAY

COURSE III

PAPPAS HOMEMADE RICE PUDDING

GOURMET CHOCOLATE BROWNIE À LA MODE

GLUTEN FREE PEANUT BUTTER BROWNIE À LA MODE

WILD BERRY SORBET

COURSE II

AHI TUNA TERIYAKI

MEDIUM RARE AHI TUNA, SERVED ATOP A BED OF ZUCCHINI NOODLES WITH A SPRINKLE OF SESAME SEEDS AND A CHOICE OF ONE SIDE

HONEY FRIED FLOUNDER SANDWICH

LOCAL FRESH FLOUNDER, BREADED AND DEEP FRIED UNTIL GOLDEN, SERVED ON A SUB ROLL WITH DICED TOMATOES AND LETTUCE SERVED WITH A SIDE OF FRENCH FRIES

CRABCAKE MELT

PAPPAS FAMOUS CRABCAKE SERVED ON AN ENGLISH MUFFIN, TOPPED WITH MELTED CHEDDAR, WITH A SIDE OF FRENCH FRIES

BALTIMORE COUNTY
RESTAURANT
WEEK



PAPPAS
RESTAURANT & SPORTS BAR



Restaurant Week

• DINNER MENU •

\$41.25

**THREE
COURSES**

COURSE I

OYSTERS ROCKEFELLER

FRESH DELAWARE BAY OYSTERS BAKED WITH CREAMY SPINACH, WHITE WINE AND MIXED CHEESES

TUNA TARTAR

SPICED BUTTERNUT SQUASH SALAD FILLED WITH POMEGRANATES, GOAT CHEESE AND A DELICIOUS CIDER-DATE DRESSING

SPRING SALAD

FIELD GREENS SALAD TOSSED WITH WATERMELON, BLUEBERRIES, FETA CHEESE, AND SLICED ALMONDS DRIZZLED WITH RASPBERRY VINAIGRETTE DRESSING

COURSE III

- PAPPAS HOMEMADE RICE PUDDING
- CRÈME BRÛLÉE
- GOURMET CHOCOLATE BROWNIE À LA MODE
- GLUTEN FREE PEANUT BUTTER BROWNIE À LA MODE
- WILD BERRY SORBET

COURSE II

PAPPAS FAMOUS SINGLE CRAB CAKE

EIGHT OUNCES OF OPRAH'S FAVORITE CRAB CAKE! SERVED WITH YOUR CHOICE OF TWO SIDES -WINNER "BEST CRAB CAKE"- BALTIMORE STYLE MAGAZINE 6 YEARS IN A ROW: 2019-2024
GLUTEN FREE AVAILABLE

VEAL CHOP

10-OZ OF TENDER VEAL CHOP GRILLED TO YOUR PREFERENCE, TOPPED WITH SAUTEED SHIITAKE MUSHROOMS, FINISHED WITH A RICH RED WINE REDUCTION • WITH YOUR CHOICE OF TWO SIDES

GOLDEN HALIBUT

ALASKAN HALIBUT WRAPPED IN DELICATE PHYLLO PASTRY BAKED UNTIL GOLDEN BROWN, FINISHED WITH LEMON BUTTER SAUCE AND YOUR CHOICE OF TWO SIDES

STUFFED CHICKEN

CHICKEN BREAST STUFFED WITH FRESH MOZZARELLA, SPINACH AND TOMATOES TOPPED WITH WHITE WINE BUTTER SAUCE AND TWO SIDES



PAPPAS
RESTAURANT & SPORTS BAR

