

Lunch

3 COURSES | \$34.99

APPETIZERS

Arugula Mango Salad • Fresh mango, arugula, cranberries, nuts and parmesan cheese with blackberry vinaigrette dressing.

Langoustine Bisque • Delicious and creamy soup topped with langoustine.

Cucumber Salad • Cucumbers as a bed for the tzatziki sauce topped with octopus & roasted peppers.

ENTREES

Stuffed Chicken Breast • Chicken Breast stuffed with spinach, fresh mozzarella & tomatoes coated in crunchy golden bread crumbs with a light white wine sauce. Served with two sides.

Linguine & Sauteed Broccoli Rabe • Broccoli rabe in a butter garlic sauce topped with sauteed fresh calamari. Served with garlic bread and garden salad.

Salmon BLT Wrap • With Sriracha Mayo, served with Sweet Potato Fries

DESSERT

Brownie Sundae • Warm Chocolate Brownie with a Scoop of Ice Cream and Whipped Cream

Pappas' Homemade Rice Pudding

dinner

3 COURSES | \$39.99

APPETIZERS

Arugula Mango Salad • Fresh mango, arugula, cranberries, nuts and parmesan cheese with blackberry vinaigrette dressing.

Langoustine Bisque • Delicious and creamy soup topped with langoustine.

Stuffed Mushrooms (2) • Two Mushrooms stuffed with our famous Pappas Crab Imperial.

Fried Green Tomatoes * (2) Crispy on the outside and tender in the middle, topped with fresh mozzarella cheese & grilled scallops with honey balsamic vinaigrette.

ENTREES

Lamb Shish kabobs • Juicy, succulent grilled lamb kabobs served with rice in a rose cherry red wine sauce. Served with one other side.

RockFish • Pan- Seared Rockfish with fresh herbs served with grilled Asparagus and one other side.

Italian Chicken Breast • Chicken Breast coated with Italian bread crumbs served with sauteed spinach, fresh mozzarella and cherry tomatoes. served in a Sherry creamy sauce and one other side.

DESSERT

Brownie Sundae • Warm Chocolate Brownie with a Scoop of Ice Cream and Whipped Cream

Pappas' Homemade Rice Pudding
