

PAPILLON

STARTERS

ESCARGOTS DE \$15.50

BOURGOGNE
served in the Shell with Herb
Garlic Butter

HOUSEMADE \$19.50

LOBSTER RAVIOLI
Lobster Sauce and Shaved
Parmesan

COCONUT PRAWNS \$18.50

Mango Chutney, Vegetable Slaw
in Citrus Vinaigrette

FOREST MUSHROOM \$16.50

RAVIOLI
with Sage Butter & Pine Nuts

TRADITIONAL \$17.50

PRAWNS COCKTAIL
served with Horseradish-Chili
Sauce

BAKED BRIE \$16.50

in a Pastry Shell, with Bourbon
Peach Jam

CRAB CAKES \$24.50

with Field Greens, Caramelized
Onions, Roasted Peppers Aioli
& Cilantro Aioli

CRISPY TEMPURA \$15.50

CALAMARI
Zucchini Strings served with
light Lobster Bisque

ANGEL HAIR PASTA \$13.50

with Sautéed Artichoke Hearts,
Squash, Mushroom, Roasted
Garlic Tomato Broth

DUCK MOUSSE PÂTÉ \$13.50

Pickled Red Onions,
Cornichons, and Toast

PAPILLON'S TASTING \$59.50

COMBINATION
(Crab Cakes ~ Escargot ~
Lobster Ravioli)

AHI TUNA TARTARE \$17.50

(POKE)
Housemade Potato Chips &
Wasabi

FROG LEGS \$16.50

PROVENCAL
Sautéed with Herb Garlic
Butter, Lemon Juice, Tomatoes,
& Artichoke

CRISPY BRUSSEL \$13.50

SPROUTS
Field Greens, Balsamic
Vinaigrette & Sherry Aioli

SOUP & SALADS

FRENCH ONION SOUP \$11.00

with Natural Swiss Cheese

CLASSIC CAESAR SALAD \$11.00

Hearts of Romaine, Garlic Croutons, and Shaved
Parmesan

\$11.00

SPINACH SALAD \$14.50

Smoked Bacon, Candied Walnuts, Strawberries,
Orange & Rice Wine Vinaigrette

\$11.00

MAIN ENTRÉES

🌀 Dinner includes House Salad, (or Onion Soup, Soup of the Day, Caesar Salad add 5.50) 🌀

ROASTED BUTTER BASTED LOBSTER TAIL 9OZ

or with Petite Filet Mignon, served with Peppercorn Sauce

ANGUS FILET MIGNON

with Cabernet Sauce topped with Gorgonzola and Roasted Sweet Garlic Herb Butter, or topped with Sautéed Prawns
Scampi, or with Crab Meat with Lobster Sauce 57.50

CRACKED BLACK PEPPER ANGUS FILET MIGNON

with Peppercorn Sauce Flamed with Cognac

CLASSIC BEEF WELLINGTON

served over a Sauce of Roasted Seasonal Forest Mushrooms

GRILLED ANGUS RIBEYE

in Marinade of Olive Oil, Roasted Peppers, Basil, and Roasted Garlic Puree, served with Steak Fries or with Sautéed Garlic
Mushrooms

ROASTED RACK OF LAMB

Dijonaise with Herb Garlic Crust served in Rosemary Natural Jus

AMERICAN KOBE` BEEF SHORT RIB

Slow Oven Braised served with Horseradish Mashed Potatoes

PORK TENDERLOIN APRICOT GLAZED

Sauce Merlot, Caramelized Red Onions, and Fuji Apple

ROASTED DUCK BREAST

Finished in Pinot Noir Reduction and Peach Confit

CHICKEN CORDON BLEU

Stuffed with Devilled Crab Meat, Sun-Dried Tomato Vin Blanc

ANGEL HAIR PASTA

with Artichoke Hearts, Squash, and Mushrooms, in Tomato Broth or Creme Sauce, with Grilled Chicken or with Grilled
Prawns 34.00

MISO-GLAZED CHILEAN SEABASS

with Black Pepper Consomme, Blue Lake Bean Tempura

GRILLED ATLANTIC SALMON

with Herb Potato Puree, Warm Spinach, Cranberry Reduction

SEAFOOD WELLINGTON

Crab Meat, Prawns, Scallop wrapped in Puff Pastry served with Lobster Sauce

PISTACHIO ENCRUSTED WILD CAUGHT SCALLOPS

served with Lemon, Capers, Creme Sauce

PRAWNS SAUTÉÉD

with Mushrooms, Scampi or Lobster Sauce, Drizzled with Truffle Oil, served with Angel Hair Pasta

Market Price

\$51.50

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\$53.00

\$49.00

\$58.50

\$46.00

\$28.50

\$41.50

\$36.50

\$25.50

\$44.50

\$33.00

\$37.50

\$37.50

\$34.50

A Suggested 18% gratuity for parties of 8 or more. Desserts brought in are subject to a fee of \$3.50 per person. The corkage fee is 20.00 per 750ml bottle. Split Charge 10.00 No Substitution, please. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.