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**DINNER MENU**

**STARTERS**

ESCARGOTS DE BOURGOGNE served in the Shell with Herb Garlic Butter 12.75

PAPILLON’S TASTING COMBINATION (Crab Cake ~ Escargot ~ Lobster Ravioli) 53.75

CRISPY BRUSSEL SPROUTS Field Green, Balsamic Vinaigrette and Sherry Aioli 10.75

BAKED BRIE in a Pastry Shell, served with Bourbon Peaches Jam 12.75

AHI TUNA TARTARE (POKE)\* served with Housemade Potato Chips & Wasabi 15.50

TIGER PRAWNS COCKTAIL\* served with Horseradish-Chili Sauce 15.25

CRISPY TEMPURA CALAMARI with zucchini strings served with light lobster bisque 13.50

ROASTED FOREST MUSHROOM RAVIOLI with Sage Butter & Pine Nuts 14.50

CRAB CAKES with Field Greens, Caramelized Onions, Roasted Peppers Aioli & Cilantro Aioli 23.50

HOUSEMADE LOBSTER RAVIOLI with Lobster Sauce and Shaved Parmesan 17.50

ANGEL HAIR PASTA with Sautéed Artichoke Hearts, Squash, Roasted Garlic, Tomato Broth 11.50

FROG LEGS & ARTICHOKE PROVENÇAL Sautéed with Herb Garlic Butter, Lemon & Tomatoes 13.75

JUMBO COCONUT PRAWNS served with Mango Chutney, Vegetables Slaw in Citrus Vinaigrette 16.50

NORWEGIAN SMOKED SALMON CARPACCIO with Broiled Egg, Caper, Red Onion 13.50

DUCK MOUSSE PATE WITH PORT WINE served with Pickled Red Onions, Cornichons and Toast 11.50

**SOUP & SALADS** add to any salad Grilled Chicken or Prawns 7.00

ROASTED BEETS SALAD Wild Arugula, Orange, Feta Cheese, Vinaigrette 12.50

SPINACH SALAD Cherry Wood Bacon, Candied Walnuts, Strawberries, Orange & Rice Wine Vinaigrette 12.50

PAPILLON’S COBB SALAD Hearts of Romaine, Tomatoes, Bacon, Boiled Egg, Blue Cheese and Vinaigrette 14.50

CLASSIC CAESAR SALAD\* Hearts of Romaine, Garlic Croutons and Shaved Parmesan 10.00

FRENCH ONION SOUP with Natural Swiss Cheese 10.00

**MAIN ENTREES** Dinner includes House Salad, (or Onion Soup, Soup of the Day, Caesar Salad add 4.95)

ROASTED BUTTER BASTED LOBSTER TAIL 9oz Market Price

with Petite Filet Mignon\*, served with Peppercorn Sauce

ANGUS FILET MIGNON\* with Cabernet Sauce topped with Gorgonzola, Roasted Sweet Garlic Herb Butter 47.00

or topped with Sautéed Prawns Scampi or with Crab Meat with Lobster Sauce 53.00

CRACKED BLACK PEPPER ANGUS FILET MIGNON\* with Peppercorn Sauce, Flamed with Brandy 48.00

CLASSIC BEEF WELLINGTON\* served over a Sauce of Roasted Seasonal Forest Mushrooms 48.50

GRILLED ANGUS RIBEYE\* in Marinade of Olive Oil, Roasted Peppers, Basil, and Roasted Garlic Purée 44.50

served with Steak Fries or with Sautéed Garlic Mushrooms

AMERICAN KOBE`BEEF SHORT RIB SLOW OVEN BRAISED Horseradish Mashed Potatoes, White Truffle Salt 41.50

ROASTED RACK OF LAMB\* Dijonaise with Herb Garlic Crust served in Rosemary Natural Jus 53.50

PORK TENDERLOIN APRICOT GLAZED Sauce Merlot, Caramelized Red Onions and Fuji Apple 25.75

ROASTED DUCK BREAST Finished in Pinot Noir Reduction and Peach Confit 37.50

CHICKEN CORDON BLEU Stuffed with Devilled Crab meat, Sun-Dried Tomato Vin Blanc 34.50

ANGEL HAIR PASTA with Artichoke Hearts, Squash, Mushrooms, in Tomato Broth or Crème Sauce 23.50

with Grilled Chicken or with Grilled Prawns 30.50

PRAWNS SAUTEED with Scampi or Lobster Sauce, Drizzle with Truffle Oil served with Angel Hair Pasta 32.00

PISTACHIO ENCRUSTED WILD CAUGHT SCALLOPS Served with Lemon, Caper, Crème Sauce 33.50

SEAFOOD WELLINGTON Crab Meat, Prawns, Scallop wrapped in Puff Pastry served with Lobster Sauce 34.50

MISO-GLAZED CHILEAN SEABASS & ORZO with Black Pepper Consommé, Blue Lake Bean Tempura 41.50

GRILLED ATLANTIC SALMON with Herb Potato Purée, Warm Spinach, Cranberry Reduction 29.75

A Suggested 18% gratuity for parties of 8 or more. Corkage fee 20.00 per 750ml bottle. Split Charge 7.00

No Substitution please. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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