

Papillon 25

Appetizers

Jumbo Shrimp Cocktail * – Chilled & served with a zesty horseradish sauce 14.95

Cajun Chicken Brochettes * – Grilled organic chicken breast with Cajun spices & red peppers, served with a homemade Bayou rémoulade sauce 10.95

Wings “Your Way” – Fried, Barbecued, Baked or Buffalo, \$11.95 and Jerk, \$13.95, all served with homemade dipping sauce.

Jerk Ménage a trois – Jerked trio of shrimp, scallop, organic chicken brochettes served with fried sweet plantains and green ginger dipping sauce 18.95

Coconut Shrimp – Jumbo shrimp tossed in shaved coconut & deep-fried, served with a Hennessy apricot marmalade 16.95

Calamari – Lightly battered and fried to tender crisp, served with Marinara 12.95

Soup & Salads

Soup of the Day

House Salad * – Organic Baby greens, carrots & tomatoes served with balsamic vinaigrette 9.95

Caesar Salad * – Chiffonade of romaine lettuce, tossed with basil croutons, Reggiano Parmigiano, with homemade Caesar dressing 10.95

Seasonal Ensalada – Mélange of organic baby greens, hearts of romaine lettuce, garnished with nuts, raisins, cheese seasonal berries & fruits, tossed in a creamy raspberry vinaigrette 15.95

Add to any of our Salads Grilled Organic Chicken – 6.00 | Grilled Shrimp – 13.00

Entrées

Penne Alla Vodka – Sautéed plum tomatoes, shiitake mushrooms, sundried tomatoes, vodka cream sauce 15.95

Stuffed Jumbo Shrimp with Maryland Crab Meat – Jumbo shrimp stuffed with lump crabmeat & spices, broiled with a sweet leek sauce, served with tomatoes and mushroom risotto 27.95

Garlic Shrimp or Scallops with Grits * – Garlicky shrimp or scallops served over cheesy jalapeno grits 27.95

Grilled Salmon * – Herb crusted, grilled or blackened and served over sautéed spinach with a sweet, caramelized onion sauce 25.95

Catfish Fillet Cajun Style – Teasingly spiced, crispy-fried, Mac & Cheese and collard greens 22.95

Whole Grilled Red Snapper – Marinated with thyme, chives, scallions, lime juice, grilled and served with beurre blanc coconut basmati rice and sautéed haricots 28.95
(can be served in the traditional style of Poisson Gros Sel)

Roasted Chicken Breast * – Served with caramelized carrots mashed potato along with natural jus 23.95

Fried Chicken – Served with braised collard greens, Mac & Cheese 21.95

Braised Oxtail * – Served with rice, beans and broccoli 27.95

Fillet Mignon * – Sautéed in a merlot sauce accompanied with green beans & potatoes gratin 36.95

Sides - 7.95

Roasted Potatoes – Sweet Potato Soufflé * – Whipped Potatoes – Basmati Rice

Djon Djon Rice – “Mac & Cheese” – Collard Greens * – Spinach * – Asparagus *

Items marked with a * are **Gluten Free** or can be prepared as such

We serve organically raised chicken

*Our wait staff only makes \$3 .30 an hour, our clients should tip them at least 18%
For your convenience with groups of five or more a 20% gratuity will be added Thank you*

Wines by the Glass

Sparkling & Champagne

Prosecco DOCG Canella (Veneto, Italy)	10
Rose Brut Cuvee NV Chandon (Napa)	12

White & Rosé

	glass	bottle
White Zinfandel Beringer Estate (California)	7	26
Chardonnay Belcreme de Lys (Lake County)	10	38
Pinot Grigio Cielo delle Venezia (Italy)	10	38
Sauvignon Blanc Nobile (New Zealand)	10	38
Riesling dry Lucien Albrecht (Alsace)	10	38
Riesling medium-sweet Single Post (Mosel, Germany)	11	40
Moscato Bartenura (Italy)	9	34
Orange Late Harvest Muscat Herzog (California)	11	40
Rosé Aimé Roquesante (Côtes de Provence, France)	9	34

Red

Red-Raspberry Moscato Tomasello (New Jersey)	9	34
Sweet Red - Dornfelder Leonard Kreuzsch (Germany)	9	34
Malbec Tinto Negro (Mendoza, Argentina)	9	34
Merlot Cupcake (California)	9	34
Pinot Noir Block Nine (California)	11	40
Shiraz Teal Lake (South Australia)	10	40
Cabernet Sauvignon Abarbanel (Languedoc)	10	38
Red Blend Ménagement a Trois (California)	10	38
Ruby Port Brotherhood (New York)	11	40
Classic White or Red Wine Sangria	12 gl	30 pitcher

Specialty Martinis & Cocktails

Alize Tropic-tini - Alize Red Passion Liqueur & Malibu Rum \$10

Bellini - Stoli Peach, peach puree, lime \$10

Cosmopolitan - Absolut Citron, Triple Sec, lime juice, splash of cranberry \$10

Blood Orange Cosmo - Solerno Blood Orange, cranberry, lime juice, Triple Sec \$11

Cucumber Gin Martini - Hendricks's Gin, muddled cucumber, St Germain \$12

Hypnotiq-tini - Hypnotiq, Vodka, with a splash of lemon \$10

French Kiss - Grey Goose, Chambord, splash of pineapple juice \$11

Godfather - Hennessy, Amaretto, and a splash of sour mix \$12

Lemon-tini - Absolut Citron, sugar, lemon and Sprite \$10

Lychee Martini - Grey Goose, Peach Schnapps, white cranberry, lychee \$11

Passion-tini - Alize Red Passion liqueur, Vodka, cranberry juice \$10

Peach Cosmo - Stoli Peach, Triple Sec, cranberry and lime juice \$11

Peach Mango-tini - Stoli Peach, mango & peach purée, sweet & sour, cranberry \$11

Pear-tini - Grey Goose Pear, fresh pear juice, splash of sweet & sour \$12

Pomegranate - Absolut Raspberry, Cointreau, pomegranate, cranberry juice \$11

Side Car - Hennessy, Cointreau, sweet & sour, sugar rim & lemon garnished \$13