

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 11.95

Wings “Your Way” – Fried, Barbecued, Baked or Buffalo, \$12.95 and Jerk, \$14.95, 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 19.95

Coconut Shrimp – Jumbo shrimp tossed in shaved coconut & deep-fried, served with a Hennessy apricot marmalade 17.95

Calamari – Lightly battered and fried to tender crisp, served with Marinara 13.95

Soup & Salads

Soup of the Day

House Salad * – Organic Baby greens, carrots & tomatoes served with balsamic vinaigrette 10.95

Caesar Salad * – Chiffonade of romaine lettuce, tossed with basil croutons, Reggiano Parmigiano, with homemade Caesar dressing 12.95

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 16.95

Add on to Salads or pasta : Organic Chicken 6 Shrimp 13 scallops Salmon 15 Catfish 14

Entrées

Penne Alla Vodka – Sautéed plum tomatoes, shiitake mushrooms, sundried tomatoes, vodka cream sauce 16.95

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 28.95

Garlic Shrimp or Scallops with Grits * – Garlicy shrimp or scallops served over cheesy jalapeno grits 28.95

Grilled Salmon * – Herb crusted, grilled or blackened and served with sautéed broccoli & Djon Djon rice with a sweet, caramelized onion sauce 27.95 Jerk 29.95

Catfish Fillet Cajun Style – Teasingly spiced, crispy-fried, Mac & Cheese and collard greens 23.95

Whole Grilled Red Snapper – Marinated with thyme, chives, scallions, lime juice, grilled and served with beurre blanc coconut basmati rice and sautéed haricots 29.95

(can be served in the traditional style of Poisson Gros Sel)

Organic Roasted Chicken * – Served with caramelized carrots mashed potato along with natural jus 24.95 jerk 26.95

Organic Fried Chicken – Served with braised collard greens, Mac & Cheese 23.95

Braised Oxtail * – Served with rice & beans and broccoli 32.95

Fillet Mignon * – Sautéed in a merlot sauce accompanied with green beans & potatoes gratin 38.95

Sides - 8.95

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 will not have any exchanges substitutions, nor refunds, please make sure you know what you have ordered.

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 Valley)	12

White & Rosé

	glass	bottle
Chardonnay Sundial Fetzer (Mendocino)	12	44
Pinot Grigio Cielo delle Venezia (Italy)	11	40
Sauvignon Blanc Nobile (New Zealand)	12	44
Rosé Recanati (Galilee, Israel)	11	38
Riesling Medium-Sweet Single Post (Mosel, Germany)	12	44
Moscato Bartenura (Italy)	12	44
Orange Late Harvest Muscat Herzog (California)	12	44
Rosé Aimé Roquesante (Côtes de Provence, France)	12	44

Red

Red-Raspberry Moscato Tomasello (New Jersey)	11	40
Sweet Red - Dornfelder Leonard Kreuzsch (Germany)	12	44
Malbec TintoNegro (Mendoza, Argentina)	11	40
Merlot Cupcake (California)	11	40
Pinot Noir Block Nine (Napa Valley)	13	48
Shiraz Reserve Teal Lake (South Australia)	13	48
Cabernet Sauvignon Abarbanel (Languedoc, France)	12	44
Red Blend Legacy Josh Cellars (California)	13	48
Red Blend Ménage a Trois (California)	12	44
Ruby Port Brotherhood (New York)	13	48
Classic White or Red Wine Sangria	12 gl	30 pitcher

Specialty Martinis & Cocktails

Alize Tropic-tini - Alize Red Passion Liqueur & Malibu Rum \$12

Bellini - Stoli Peach, peach puree, lime \$12

Cosmopolitan - Absolut Citron, Triple Sec, lime juice, splash of cranberry \$12

Blood Orange Cosmo - Solerno Blood Orange, Grey Goose L'Orange, cranberry, lime, Triple Sec \$13

Butterfly Martini – Figenza Fig Vodka, St Germain, Pomegranate puree, Sparkling Wine \$13

Honey-tini – Jim Bean Honey, Lemonade, topped with Club Soda \$12

Fall Kiss – Templeton Rye 4yr, Amaretto, Sour Mix, Splash of Blackberry Brandy \$12

Godfather - Hennessy, Amaretto, and a splash of sour mix \$14

Lemon-tini - Absolut Citron, sugar, lemon and Sprite \$12

Lychee Martini - Grey Goose, Peach Schnapps, white cranberry, lychee \$12

Maple Bourbon Martini – Knob Creek Maple Bourbon, Apple Cider, topped with Ginger Beer \$13

Peaches & Crème-tini – Cîroc Peach, Brinley Gold Coconut Rum Cream, Peach puree, Splash of Triple Sec \$12

Peach Mango-tini - Stoli Peach, Mango & peach puree, sweet & sour, cranberry \$13

Pomegranate - Absolut Raspberry, Cointreau, pomegranate, cranberry juice \$13

Side Car - Hennessy, Cointreau, sweet & sour, sugar rim & lemon garnished \$14

The Legend-tini – Kind of Blue Scotch, Lime juice, Grenadine, Simple Syrup \$14