

# PAPILLON

## STARTERS

<b>ESCARGOTS DE BOURGOGNE</b> served in the Shell with Herb Garlic Butter	<b>\$14.50</b>	<b>BAKED BRIE</b> in a Pastry Shell, with Bourbon Peach Jam	<b>\$15.50</b>	<b>PAPILLON'S TASTING COMBINATION</b> (Crab Cakes ~ Escargot ~ Lobster Ravioli)	<b>\$56.50</b>
<b>HOUSEMADE LOBSTER RAVIOLI</b> Lobster Sauce and Shaved Parmesan	<b>\$18.50</b>	<b>CRAB CAKES</b> with Field Greens, Caramelized Onions, Roasted Peppers Aioli & Cilantro Aioli	<b>\$23.50</b>	<b>AHI TUNA TARTARE (POKE)</b> Housemade Potato Chips & Wasabi	<b>\$16.50</b>
<b>COCONUT PRAWNS</b> Mango Chutney, Vegetable Slaw in Citrus Vinaigrette	<b>\$17.50</b>	<b>CRISPY TEMPURA CALAMARI</b> Zucchini Strings served with light Lobster Bisque	<b>\$14.50</b>	<b>FROG LEGS PROVENCAL</b> Sautéed with Herb Garlic Butter, Lemon Juice, Tomatoes, & Artichoke	<b>\$15.50</b>
<b>FOREST MUSHROOM RAVIOLI</b> with Sage Butter & Pine Nuts	<b>\$15.50</b>	<b>ANGEL HAIR PASTA</b> with Sautéed Artichoke Hearts, Squash, Mushroom, Roasted Garlic Tomato Broth	<b>\$12.50</b>	<b>CRISPY BRUSSEL SPROUTS</b> Field Greens, Balsamic Vinaigrette, & Sherry Aioli	<b>\$12.50</b>
<b>TRADITIONAL PRAWNS COCKTAIL</b> served with Horseradish-Chili Sauce	<b>\$16.50</b>	<b>DUCK MOUSSE PÂTÉ</b> Pickled Red Onions, Cornichons, and Toast	<b>\$12.50</b>		

## SOUP & SALADS

<b>FRENCH ONION SOUP</b> with Natural Swiss Cheese	<b>\$10.00</b>	<b>SPINACH SALAD</b> Smoked Bacon, Candied Walnuts, Strawberries, Orange & Rice Wine Vinaigrette	<b>\$13.50</b>
<b>CLASSIC CAESAR SALAD</b> Hearts of Romaine, Garlic Croutons, and Shaved Parmesan	<b>\$10.00</b>		

## MAIN ENTRÉES

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

<b>ROASTED BUTTER BASTED LOBSTER TAIL 9OZ</b> or with Petite Filet Mignon, served with Peppercorn Sauce	<b>Market Price</b>
<b>ANGUS FILET MIGNON</b> with Cabernet Sauce topped with Gorgonzola and Roasted Sweet Garlic Herb Butter, or topped Sautéed Prawns Scampi, or with Crab Meat with Lobster Sauce 54.00	<b>\$49.00</b>
<b>CRACKED BLACK PEPPER ANGUS FILET MIGNON</b> with Peppercorn Sauce Flamed with Cognac	<b>\$49.00</b>
<b>CLASSIC BEEF WELLINGTON</b> served over a Sauce of Roasted Seasonal Forest Mushrooms	<b>\$50.50</b>
<b>GRILLED ANGUS RIBEYE</b> in Marinade of Olive Oil, Roasted Peppers, Basil, and Roasted Garlic Puree, served with Steak Fries or with Sautéed Garlic Mushrooms	<b>\$46.50</b>
<b>ROASTED RACK OF LAMB</b> Dijonaise with Herb Garlic Crust served in Rosemary Natural Jus	<b>\$55.50</b>
<b>AMERICAN KOBE` BEEF SHORT RIB</b> Slow Oven Braised served with Horseradish Mashed Potatoes	<b>\$43.50</b>
<b>PORK TENDERLOIN APRICOT GLAZED</b> Sauce Merlot, Caramelized Red Onions, and Fuji Apple	<b>\$26.50</b>
<b>ROASTED DUCK BREAST</b> Finished in Pinot Noir Reduction and Peach Confit	<b>\$39.50</b>
<b>CHICKEN CORDON BLEU</b> Stuffed with Devilled Crab Meat, Sun-Dried Tomato Vin Blanc	<b>\$34.50</b>
<b>ANGEL HAIR PASTA</b> with Artichoke Hearts, Squash, and Mushrooms, in Tomato Broth or Creme Sauce, with Grilled Chicken or with Grilled Prawns 31.50	<b>\$24.50</b>
<b>MISO-GLAZED CHILEAN SEABASS</b> with Black Pepper Consomme, Blue Lake Bean Tempura	<b>\$42.50</b>
<b>GRILLED ATLANTIC SALMON</b> with Herb Potato Puree, Warm Spinach, Cranberry Reduction	<b>\$31.50</b>
<b>SEAFOOD WELLINGTON</b> Crab Meat, Prawns, Scallop wrapped in Puff Pastry served with Lobster Sauce	<b>\$35.50</b>
<b>PISTACHIO ENCRUSTED WILD CAUGHT SCALLOPS</b> served with Lemon, Capers, Creme Sauce	<b>\$35.50</b>
<b>PRAWNS SAUTÉÉD</b> with Mushrooms, Scampi or Lobster Sauce, Drizzled with Truffle Oil, served with Angel Hair Pasta	<b>\$32.50</b>

In support of the Fremont minimum wage increase, a 5% surcharge will be added to your bill to help support living wages for our staff. 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 7.00 No Substitution, please.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.