


Appetizers

Shrimp Remoulade	22.95
Shrimp Cocktail	22.95
Jumbo Lump Crabcakes	29.95
Fried Oysters	19.95
Bacon-Wrapped Scallops	25.95
Prime Beef Carpaccio*	24.95
Lobster Deviled Eggs	27.95
Seared Foie Gras	39.95

Salads & Soup

Caesar Salad	14.95
House Salad	14.95
Lettuce Wedge	15.95
Beefsteak Tomato & Onions	16.95
Turtle Gumbo with aged Sherry	11.95
 Steakhouse Salad	16.95
field greens, sliced apples & oranges with Roquefort cheese, bacon & candied almonds	

Seafood

Broiled Ora King Salmon Fillet*	49.95
with jumbo lump crab, shrimp, capers & tomatoes in a white wine sauce	
Filet Duo.	62.95
filet medallions served two ways—finished with jumbo lump crab bearnaise & port wine shiitake mushroom with jumbo grilled shrimp	
Live Maine Lobster	36.95/lb

Steakhouse Specialties

Grilled Double Lamb Chops	54.95
Veal Chop 16 oz.	48.95

Vegetables

Au Gratin Potatoes	15.95
Fresh Jumbo Asparagus	15.95
Skillet Potatoes	13.95
Mashed Potatoes	11.95
Roasted Wild Mushrooms	16.95
Onion Rings	13.95
Baked Potato	11.95
Haricots Verts (French Green Beans)	14.95
Creamed Spinach	15.95
Jumbo Lump Crab Mac & Cheese	21.95

PAPPAS BROS.[®]

Steakhouse

Steaks

We proudly feature select USDA Prime,
In-House Dry-Aged Beef.
All of our steaks are finely seasoned
with kosher salt, black pepper & butter.

Filet Mignon 8 oz.	54.95
Filet Mignon 10 oz.	56.95
Prime Ribeye dry aged, 16 oz.	54.95
Prime New York Strip dry aged, 14 oz.	53.95
<i>Bone-In Beef</i>	
Bone-In Filet Mignon Emporia, KS, 14 oz.	68.95
Bone-In Prime Ribeye dry aged, 22 oz.	66.95
Bone-In New York Strip dry aged, 18 oz.	64.95
Porterhouse dry aged, 26 oz.	65.95

Bar Entrees

Bar entrees are served with Pappas Bros. famous mashed potatoes.

Prime New York Strip 10 oz.	51.95
Filet Mignon 6 oz.	52.95

Desserts

New York Style Cheesecake	13.95
sour cream anglaise, fresh strawberries, white chocolate	
Key Lime Pie	13.95
graham cracker pecan crust, raspberry sorbet, fresh berries	
Chocolate Midnight Cake	13.95
vanilla ice cream	
Warm Peach Cobbler	13.95
vanilla ice cream, maple-glazed pecans	
"Turtle" Pie	13.95
chocolate cookie crust, salted caramel, dark & milk chocolate, toasted Texas pecans	
PB Signature Goopy Pecan Pie	13.95
served warm with praline ice cream	
Classic Crème Brulee	13.95
petite cookies, seasonal berries	

*Items may be cooked to order, are served raw or undercooked, or may contain raw or uncooked ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

†Please alert your Server of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items.

WINES BY THE GLASS

FEATURED WINE

VIA CORAVIN

Hermitage Blanc, Jean Louis Chave 2002 Northern Rhône 35

Pinot Noir, RAEN 2018 Sonoma Coast 30

sparkling wines

'Prosecco' Glera Vino Frizzante, Bisson 2019 Italy	14
Lambrusco di Sorbara, "Vecchia Modena" Cleto Chiarli NV Italy	12
Metodo Classico, Contratto 2013 Italy	15
Bugey-Cerdon Rosé Demi-Sec, La Dentelle NV Savoie	15
Pierre Gimonnet Blanc de Blancs Ter Cru Cuis Brut NV Champagne	25
André Clouet Brut Rosé NV Champagne	25
Taittinger "Comtes de Champagne" Blanc de Blancs Brut 2007 Champagne	48
Krug "Grande Cuvée - 167 eme Edition" Brut (Base 2011) MV Champagne 375 mL	125/half bottle

white wines

Albariño, "Etiqueta Verde" Granbazán 2018 Rías Baixas	14
Pinot Grigio, il Gufino 2018 Friuli	11
Chenin Blanc, Saumur "Clos de Midi - Brézé" Arnaud Lambert 2018 Loire Valley	13
Riesling, "Quarzit" Hexamer 2018 Nahe, Germany	16
Chardonnay, Cypress Vineyards 2017 Central Coast	12
Chardonnay, Presqu'île 2018 Santa Maria Valley	15
Chardonnay, Chablis "Sainte Claire" Jean-Marc Brocard 2019 Burgundy	17
Chardonnay, "Brumaire" EnRoute 2018 Russian River Valley	18
Chardonnay, Hudson Vineyards 2017 Los Carneros	29
Roussanne, "L'Avion" Stolpman Vineyards 2013 Ballard Canyon	25
Manzanilla Sherry en Rama, "Deliciosa" Valdespino NV Sanlúcar de Barrameda	9

rosé

Rosé, Olema 2018 Côtes de Provence	12
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red wines

Pinot Noir, Aquinas 2017 North Coast	12
Pinot Noir, "Nevermore" Gothic 2018 Willamette Valley	15
Pinot Noir, "Alma de Cattleya" Cattleya 2017 Sonoma County	20
Pinot Noir, RAEN 2018 Sonoma Coast	30
Frappato, Tami 2016 Sicily	18
Rioja Reserva, Bodegas Faustino V 2013 Spain	13
Brunello di Montalcino, il Colle 2014 Tuscany	30
Barolo, Tenuta Cucco 2013 Piedmont	25
St. Joseph, JL Chave Selection "Offerus" 2016 Northern Rhône Valley	22
Côtes du Rhône, Coudoulet de Beaucastel 2016 Southern Rhône Valley	19
Pessac-Léognan, Château La Garde 2015 Bordeaux	25
Saint-Émilion, Mondot by Château Troplong Mondot 2015 Bordeaux	30
Malbec, "Biutiful" Maal Wines 2018 Mendoza	14
Shiraz, "Jester" Mitolo 2017 McLaren Vale, South Australia	15
Merlot, Seven Hills 2017 Walla Walla Valley	16
Cabernet Sauvignon, Mercer Family Vineyards 2017 Horse Heaven Hills	12
Cabernet Blend, "Yantra" Tenuta Sette Cieli 2018 Tuscany	15
Cabernet Sauvignon, Routestock 2017 Napa Valley	16
Cabernet Sauvignon, Keenan Winery 2015 Napa Valley	27
Cabernet Sauvignon, Smoking Gun by William Cole Vineyards 2016 Napa Valley	30

Cocktails

Mojito Cubano 15

Probitas White Blended Rum, Lime Juice,
Mint, Bitters, Soda

Pappas Bros. Margarita 16

Siembra Valles Blanco, Combier Original, Lime
Juice, Agave Nectar, Hibiscus Vanilla Salt

Old-Fashioned 14

Buffalo Trace, Dark Sugar Blend, Angostura
Substitute Pappas Bros. Exclusive Blanton's 22

Spicy Cucumber Mule 13

Tito's Handmade Vodka, Cucumber,
Lime Juice, Chili Tincture, Ginger Beer

Pappas Bros. Irish Coffee 13

Jameson Black Barrel, Amaro Montenegro,
Dark Sugar Blend, Coffee, Lightly Whipped Cream