


## 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
 <b>Steakhouse Salad</b>	16.95
field greens, sliced apples & oranges with Roquefort cheese, bacon & candied almonds	

## Seafood

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

## Steakhouse Specialties

<b>Grilled Double Lamb Chops</b>	54.95
<b>Veal Chop</b> 16 oz.	48.95

## Vegetables

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

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

## Bar Entrees

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

<b>Prime New York Strip</b> 10 oz.	51.95
<b>Filet Mignon</b> 6 oz.	52.95

## Desserts

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

## *sparkling wines*

'Prosecco' Glera Vino Frizzante, Bisson 2018, Veneto	14
Trentodoc, Ferrari Blanc de Blancs Brut NV, Trentino	17
Bugey-Cerdon Rosé Demi-Saéc, Domaine de La Dentelle NV, Savoie	15
JM Sélèque "Solescence-7 Villages" Extra Brut NV, Champagne	24
André Clouet Brut Rosé N/V, Champagne	25

## *white wines*

Albariño, "Etiqueta Verde" Granbazán 2018, Rias Baixas	14
Pinot Grigio, il Gufino 2018, Friuli	11
Sauvignon Blanc, "Vintner's Selection Series, Fall Creek Vineyards 2019, Texas Hill Country	12
Chenin Blanc, Saumur "Brézé" "Clos de Midi", Arnaud Lambert 2018 Loire Valley	13
Riesling, "Quarzit" Hexamer 2017, Nahe, Germany	16
Grüner Veltliner, "Crazy Creatures" Malat 2018, Kremstal, Austria	12
Chardonnay, Cypress Vineyards 2018, Central Coast	12
Chardonnay, Presqu'île 2018, Santa Barbara County	15
Chardonnay, Chablis "Les Vieilles Vignes de Sainte Claire" Jean-Marc Brocard 2018, Burgundy	17
Chardonnay "Brumaire", EnRoute 2018, Russian River Valley	18
Rosé Les Baux-de-Provence, Mas de la Dame 2017, Provence	15

## *apéertif wines*

Blandy's Ten Year Old Sercial N/V, Madeira	10
Blandy's Verdelho 1998, Madeira	10
Manzanilla Sherry, "La Guita" Domingo Perez Maria N/V, Sanlúcar de Barrameda	9

## *red wines*

Pinot Noir, "Nevermore" Gothic 2018, Willamette Valley	15
Pinot Noir, Pence Ranch 2018, Sta. Rita Hills	18
Pinot Noir, "Smith Vineyard" Lucienne 2016, Santa Lucia Highlands	22
Rioja Reserva, Bodegas Faustino V 2013, Spain	13
Brunello di Montalcino, Il Colle 2014, Tuscany	30
Barolo, "Patres" San Silvestro 2015, Piedmont	22
Syrah, St. Joseph "Offerus", Jean Louis Chave 2016, Northern Rhône Valley	22
Côtes du Rhône, Coudoulet de Beaucastel 2017, Southern Rhône Valley	19
Bordeaux, Château du Seuil 2015, Graves, Bordeaux	17
Malbec "Biutiful", Maal Wines 2018, Mendoza	14
Shiraz, "Jester" Mitolo 2017, McLaren Vale, South Australia	15
Merlot, Seven Hills 2016, Walla Walla Valley	16
Zinfandel "Mother Clone", Pedroncilli 2017, Dry Creek Valley	12
Cabernet Sauvignon, Mercer Family Vineyards 2017, Horse Heaven Hills	12
Cabernet Blend, "Yantra" Tenuta Sette Ciele 2018, Tuscany	15
Cabernet Sauvignon, Route Stock 2017, Napa Valley	16
Cabernet Sauvignon, Keenan 2015, Napa Valley	27
Cabernet Sauvignon, Smoking Gun by William Cole Vineyards 2015, 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