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**DINNER MENU**

**STARTERS**

ESCARGOTS DE BOURGOGNE served in the Shell with Herb Garlic Butter 12.50

PAPILLON’S TASTING COMBINATION (Crab Cake ~ Escargot ~ Lobster Ravioli) 43.75

CRISPY BRUSSEL SPROUTS Field Green, Balsamic Vinaigrette and Sherry Aioli 10.50

BAKED BRIE in a Pastry Shell, served with Bourbon Peaches Jam 12.50

AHI TUNA TARTARE (POKE)\* served with Housemade Potato Chips & Wasabi 12.50

TIGER PRAWNS COCKTAIL\* served with Horseradish-Chili Sauce 13.25

CRISPY TEMPURA CALAMARI with zucchini strings served with light lobster bisque 11.50

ROASTED FOREST MUSHROOM RAVIOLI with Sage Butter & Pine Nuts 11.00

CRAB CAKES with Field Greens, Caramelized Onions, Roasted Peppers Aioli & Cilantro Aioli 16.50

HOUSEMADE LOBSTER RAVIOLI with Lobster Sauce and Shaved Parmesan 14.75

ANGEL HAIR PASTA with Sautéed Artichoke Hearts, Squash, Roasted Garlic, Tomato Broth 10.50

FROG LEGS & ARTICHOKE PROVENÇAL Sautéed with Herb Garlic Butter, Lemon & Tomatoes 11.75

JUMBO COCONUT PRAWNS served with Mango Chutney, Vegetables Slaw in Citrus Vinaigrette 13.75

NORWEGIAN SMOKED SALMON CARPACCIO with Broiled Egg, Caper, Red Onion 12.50

DUCK MOUSSE PATE WITH PORT WINE served with Pickled Red Onions, Cornichons and Toast 11.50

**SOUP & SALADS** add to any salad Grilled Chicken or Prawns 7.00

ROASTED BEETS SALAD Wild Arugula, Orange, Feta Cheese, Vinaigrette 11.50

SPINACH SALAD Cherry Wood Bacon, Candied Walnuts, Strawberries, Orange & Rice Wine Vinaigrette 11.50

PAPILLON’S COBB SALAD Hearts of Romaine, Tomatoes, Bacon, Boiled Egg, Blue Cheese and Vinaigrette 12.00

CLASSIC CAESAR SALAD\* Hearts of Romaine, Garlic Croutons and Shaved Parmesan 10.00

FRENCH ONION SOUP with Natural Swiss Cheese 10.00

**MAIN ENTREES** Dinner includes House Salad, (or Onion Soup, Clam Chowder, Caesar Salad add 4.95)

ROASTED BUTTER BASTED LOBSTER TAIL 9oz 54.50

with Petite Filet Mignon\*, served with Peppercorn Sauce 95.50

ANGUS FILET MIGNON\* with Cabernet Sauce topped with Gorgonzola, Roasted Sweet Garlic Herb Butter 45.00

or topped with Sautéed Prawns Scampi or with Crab Meat with Lobster Sauce 49.00

CRACKED BLACK PEPPER ANGUS FILET MIGNON\* with Peppercorn Sauce, Flamed with Brandy 46.00

CLASSIC BEEF WELLINGTON\* served over a Sauce of Roasted Seasonal Forest Mushrooms 46.00

GRILLED ANGUS RIBEYE\* in Marinade of Olive Oil, Roasted Peppers, Basil, and Roasted Garlic Purée 43.50

served with Steak Fries or with Sautéed Garlic Mushrooms

AMERICAN KOBE`BEEF SHORT RIB SLOW OVEN BRAISED Horseradish Mashed Potatoes, White Truffle Salt 35.00

ROASTED RACK OF LAMB\* Dijonaise with Herb Garlic Crust served in Rosemary Natural Jus 46.75

PORK TENDERLOIN APRICOT GLAZED Sauce Merlot, Caramelized Red Onions and Fuji Apple 24.75

ROASTED DUCK BREAST Finished in Pinot Noir Reduction and Peach Confit 31.50

CHICKEN CORDON BLEU Stuffed with Devilled Crab meat, Sun-Dried Tomato Vin Blanc 32.50

ANGEL HAIR PASTA with Artichoke Hearts, Squash, in Tomato Broth or Crème Sauce 21.50

with Grilled Chicken or with Grilled Prawns 27.50

PRAWNS SAUTEED with Scampi or Lobster Sauce, Drizzle with Truffle Oil served with Angel Hair Pasta 31.00

PISTACHIO ENCRUSTED WILD CAUGHT SCALLOPS Served with Lemon, Caper, Crème Sauce 31.00

SEAFOOD WELLINGTON Crab Meat, Prawns, Scallop wrapped in Puff Pastry served with Lobster Sauce 32.50

MISO-GLAZED CHILEAN SEABASS & ORZO with Black Pepper Consommé, Blue Lake Bean Tempura 39.50

GRILLED ATLANTIC SALMON with Herb Potato Purée, Warm Spinach, Cranberry Reduction 29.00

A Suggested 18% gratuity for parties of 10 or more. Corkage fee 15.00 per 750ml bottle. Split Charge 5.00

No Substitution please. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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