

Papapavlo's Dinner Starters

complimentary pita bread

- HUMMUS*** garlic, tahini, lemon **8/14** **PESTO*** **9/16** **SUNDRIED TOMATO*** chili oil, basil **9/16** **TRIO*** *all three* **19**
- TZATZIKI*** blend of cucumber, garlic and yogurt **8 / 14**
- RAW VEGETABLES*** cucumbers, celery, carrots and red bellpeppers **7 / 12**
- ROMA TOMATO BRUSCHETTA** *(five)* roma tomatoes, fresh basil, melted mozzarella on Genova baguette slices **13**
- PAPAPAVLO'S PHYLLO APPETIZERS** *(four to each order)* **14** ***TIROPITAS** *(feta)* ***MUSHROOM PITAS** ***APPLES & BRIE**
- APPETIZER PLATTER** 2 mushroom pita, 2 tiropita, 2 roma tomato bruschetta, 2 spanakopita, ½ tzatziki, ½ hummus *(olive has seed)* **26**
- SPANAKOPITA** *(four)* spinach and feta layered and baked in phyllo **14**
- GRILLED ARTICHOKE*** full artichoke served in two halves with remoulade **14**
- OLIVE & CHEESE PLATTER*** feta, kasseri, tzatziki, kalamata olives *(olive has seed)* **16**
- GYROS PIZZA** whole pita, marinara, mozzarella, onion, tomato, feta, gyros **15**
- CHICKEN PIZZA** whole pita, basil pesto, mozzarella, sundried tomato, red bellpepper, onion, garlic and feta **15**
- GYROS FRENCH FRIES** traditional french fries topped with gyros, remoulade, red onion, tomato, crumbled feta **18**
- GRILLED VEGETABLE PLATTER*** red, green & yellow bellpeppers, zucchini, mushrooms, onions, carrots, eggplant **18**
- DOLMATHES*** *(four)* beef and rice medley wrapped in grape leaves and topped with our avgolemono sauce **17**
- SAGANAKI** breaded kasseri cheese flamed tableside with ouzo **18**
- GRILLED OCTOPUS*** chimichurri marinated, grilled and served with fingerling potatoes **23**
- CALAMARI STEAK APPETIZER** breaded, sliced and topped with a mushroom wine butter lemon sauce **23**
- ALASKAN CRAB CAKES** *(two)* served with our house made whole grain mustard cream sauce **25**
- PRAWN COCKTAIL*** *(five)* chilled gulf prawns served with cocktail sauce **28**

Soup and Salads

- gluten free extra virgin olive oil & balsamic vinaigrette *(kalamata olives have seeds)* **everything chopped +2*
- LEMON CHICKEN SOUP*** *(avgolemono)* orzo, house made chicken stock, celery and lemon **7 / 12**
- SOUP & SALAD** choose from greek or caesar salad paired with a cup of lemon chicken soup **15**
- PAPAPAVLO'S CAESAR SALAD** house made croutons with Papapavlo's own caesar dressing **9/14** *white anchovies* +2*
chicken breast or gyros +6* *grilled mahi mahi* or gulf prawns* (5) or grilled salmon* (farmed) +19* *grilled salmon* (wild) +22*
- VILLAGE SALAD*** tomato, cucumber, red onion, artichoke hearts, red bellpepper, kalamata olives *(has seeds)*, greek pepper, feta **20**
chicken breast or gyros +6* *grilled mahi mahi* or gulf prawns* (5) or grilled salmon* (farmed) +19* *grilled salmon* (wild) +22*
- DR MANSHADI'S HEART HEALTHY SALAD*** greek salad with grilled zucchini and sliced avocado **20**
chicken breast or gyros +6* *grilled mahi mahi* or gulf prawns* (5) or grilled salmon* (farmed) +19* *grilled salmon* (wild) +22*
- GREEK SALAD*** romaine, butter lettuce, tomato, onion, kalamata olives, cucumber and feta **11 / 16**
- CHICKEN SALAD*** with grilled zucchini over a greek salad **23**
- GYROS SALAD** blend of lamb and beef rotisserie roasted over a greek salad **23**
- CHICKEN & GYROS SALAD** best of both worlds served over a greek salad **24**
- SIRLOIN STEAK SALAD*** sliced angus sirloin over a greek salad **27**
- BAY SHRIMP & AVOCADO SALAD*** served over a greek salad with creamy bleu cheese dressing **26**
- GULF PRAWNS SALAD*** five prawns grilled with onion and red bellpepper over a greek salad **35**
- WILD CAUGHT MAHI MAHI SALAD*** grilled with onion and red bellpepper over a greek salad **35**
- GRILLED SALMON SALAD*** over a greek salad **35** *(farm)* **40** *(wild)*
- MIXED SEAFOOD SALAD*** grilled mahi mahi, sea scallops, gulf prawns, sauteed bay shrimp over greek salad **38**

Casseroles

- house vegetables | add greek salad *(olives have seeds)*, caesar salad or, lemon chicken soup cup +6
- SPANAKOPITA** spinach and feta layered & baked in phyllo **20** **PASTITSIO** ground beef & macaroni baked in phyllo **22**
- MOUSSAKA** layered eggplant, potato, beef, béchamel **24** **PAPAPAVLO'S COMBO** spanakopita, pastitsio, moussaka **29**

\$5 split plate charge | \$20 corkage fee | \$1 per person fee for outside dessert | 3.89% cash discount | noncash prices reflected on menu
ALL KALAMATA OLIVES HAVE SEEDS, PLEASE EAT CAREFULLY ** denotes item is gluten free*

Wild Caught Seafood

- house vegetables | choice of Papapavlo's traditional fries, Papapavlo's pasta, rice pilaf or baby red mashed potatoes
substitute baked potato (*butter, sour cream, chives*) +5 | add greek salad (*olives have seeds*), caesar salad, or lemon chicken soup cup +6
- PETRALE SOLE breaded and sautéed with a lemon caper beurre blanc 31
- CALAMARI STEAK breaded & sautéed, with a mushroom, wine, lemon, butter sauce 33
- MAHI MAHI* marinated and grilled with onion, red bellpepper 37
- GULF PRAWNS* (*five*) marinated and grilled with onion, red bellpepper 37
- PISTACHIO CRUSTED SALMON lemon caper beurre blanc 38 (*farm*) 42 (*wild*)
- COLD WATER MAINE LOBSTER* 12-14 oz braised lobster with side of clarified butter 67

House Speciatties

- house vegetables (*excludes burger/sandwiches*) | choice of Papapavlo's traditional fries, Papapavlo's pasta, rice pilaf or baby red mashed potatoes
substitute baked potato (*butter, sour cream, chives*) +5 | add greek salad (*olives have seeds*), caesar salad, or lemon chicken soup +6
- VEGETABLE BROCHETTE* grilled red & green bellpepper, zucchini, mushroom, onion, side of tzatziki 19
- CHICKEN BROCHETTE* marinated and grilled with zucchini 26
- CHICKEN MARSALA* house made marsala sauce with sliced mushrooms 28
- CHICKEN PARMESAN served with angel hair pasta tossed with butter, garlic and parmesan 29
- PAPAS BURGER garlic aioli, tomato, lettuce, cheddar cheese, bacon, avocado, artisan bun 28
- RIB EYE SANDWICH certified angus on toasted focaccia, garlic aioli, caramelized onions and fries 32 *havarti, cheddar or bleu cheese +2*
- GYROS ENTRÉE blend of lamb and beef rotisserie roasted with a side of tzatziki 27
- LAMB BROCHETTE* marinated, grilled leg of lamb prepared medium to medium well with onion, green bellpepper, mushroom 30
- LAMB CHOPS* colorado raised, marinated and grilled 56 (*3 chops*) / 65 (*4 chops*)
- RACK OF LAMB* two roasted double cut racks served with a cranberry port wine demi glaze 68

Pastas

- with house vegetables | gluten free pasta +3 | add greek salad (*olives have seeds*) or caesar salad or lemon chicken soup cup +6
- PAPAPAVLO'S PASTA linguine tossed with butter, garlic, parmesan 23 *alfredo or marinara +2 chicken breast +6*
- RAVIOLI mushroom filled, sauteed with wild mushroom, artichoke hearts, tossed in a light parmesan cream sauce 24 *chicken breast +6*
- GRILLED VEGETABLE linguine, red & green bellpepper, zucchini, mushroom, eggplant, pesto, parmesan, roasted bellpepper sauce 25
- MEDITERRANEAN CHICKEN linguine, chicken breast, pesto, sundried tomato, mushroom, black olive, garlic, cream, parmesan 27
- CHICKEN POMODORO angel hair pasta, chicken breast, roma tomato, basil, garlic, olive oil, parmesan, pine nuts 28
- SEAFOOD PASTA linguine, bay shrimp, gulf prawns, sea scallops, tomato, garlic and wine tossed in a house made shellfish cream sauce 36

Certified Angus Steaks

- with house vegetables | choice of Papapavlo's traditional fries, Papapavlo's pasta, rice pilaf or baby red mashed potatoes
substitute baked potato (*butter, sour cream, chives*) +5 | add greek salad (*olives have seeds*), caesar salad, or lemon chicken soup cup +6
- ANGUS BEEF BROCHETTE* marinated, grilled with onion, green bellpepper 28 *three gulf prawns +12 sautéed mushrooms or onion +5*
- SLICED ANGUS ROASTED SIRLOIN portobello merlot demi glaze 29 *three grilled gulf prawns +12 sautéed mushrooms or onion +5*
- NEW YORK 14oz peppercorn sauce 58 *three grilled gulf prawns +12 sautéed mushrooms or onion +5*
- FILET MIGNON 7oz portobello merlot demi glaze 60 *three grilled gulf prawns +12 sautéed mushrooms or onion +5*
- RIB EYE* 14oz, topped with choice of melted bleu cheese or garlic butter 62 *three grilled gulf prawns +12 sautéed mushrooms or onion +5*
- PORTERHOUSE* 20oz 72 *three grilled gulf prawns +12 sautéed mushrooms or onion +5*
- FILET MIGNON 7oz paired with a COLD WATER MAINE LOBSTER* 12-14 oz portobello merlot demi glaze, clarified butter 110

Sides

- TRADITIONAL FRENCH FRIES 8
- SWEET POTATO FRIES 9
- FRESH VEGETABLES* 8
- RICE PILAF* 7
- BAKED POTATO* (*cheese, sour cream, chives*) 8

Under 12

- CHEESE PIZZA 10 *pepperoni +2*
- PLAIN BURGER & FRIES 13 *cheese +2*
- PASTA 10 *alfredo or marinara +2 chicken +6*
- CHICKEN BROCHETTE* & RICE* or GYROS & RICE* 13
- VANILLA ICE CREAM* 5 *whipped cream, chocolate syrup, cherry +2*