

PAPPS at the Westfield-Barnes Airport Terminal is Inspired by 65 years of The Pappas Family Unique Dining and Entertainment Venues in Western Mass including The Red Barn in Chicopee and Onyx Fusion Bar & Restaurant at the Basketball Hall of Fame. Our Cuisine is a Fusion of Dishes and Cultures each Freshly Prepared under the Direction of Executive Chef/GM John Slattery.

We Specialize in Private Functions for Parties up to 150 Guests. We Offer an Array of Menu Selections and Seating Options for Your Needs. Please Inquire about Your Special Event at PAPPS. Enjoy the Seasonal PAPPS Jet Observation Deck with Full Bar and Heated Awning Seating available year round for your Special Event or Party. Gift Cards are Available for Purchase from your Server or Bartender.

Please visit our Website at pappsbarandgrill.com and "Like Us" on Facebook for Upcoming Special Events and Offers

APPETIZERS

Meatball Trio - \$8

(3) Large Pork & Beef Spheres Broiled with Parmesan Cheese and Marinara with Red Pepper Coulis, Basil Pesto, and Roasted Garlic Oil

Dragon Fries - \$10

Chili Cheese Fries with Green Onions, Jalapenos, and Sour Cream

Eggplant Tower - \$8

Grilled Eggplant layered with Sundried Tomatoes, Roasted Red Peppers, and Fresh Mozzarella Cheese served with Basil Pesto, Marinara and Balsamic Glaze

Mozzarella Triangles - \$6

Fried Breaded Mozzarella Cheese served in a pool of Vegetarian Marinara Sauce

Cheesy Garlic Bread - \$5.5

6" Roll spread with Our Own Garlic and Herb Butter melted with Cheddar and Mozzarella Cheeses served with Red Sauce

Tomato Bruschetta - \$10

Vine Ripened Tomatoes with Fresh Basil, Garlic, Onions, Herbs and Balsamic Vinegar atop Cheesy Garlic Bread drizzled with Olive Oil and Parmesan Cheese

Quesadillas - \$7

Crisp Wheat Flour Tortilla with Jalapeno, Green Onion, and Tomato

Chicken & Veggie \$9 Just Cheese \$5

Wings - \$9

Over One Pound, Choice of Buffalo or BBQ Celery & Blue Cheese \$.75 - Extra Sauce \$.50
Other Flavors Available by Request

Fish Nuggets - \$6

Crisp Cod with Lemons, Slaw & Tartar Sauce

Fried Shrimp - \$12

Crisp and Tender with Our Signature Raspberry Cocktail Sauce

Fried Calamari - \$10

Light and Tender served with Fresh Herbs, Parmesan Cheese and Marinara Sauce

Gorgonzola Jalapeno +\$2, Fra Diablo +\$2

Fried Bay Scallops - \$12

Flash Fried and Crisp with Slaw, Lemons, and Tartar Sauce

Seafood Trio - \$30 (save \$4)

Full Orders of Shrimp, Scallops, and Calamari Fried with Sauces

SOUPS

Soup of the Moment - bowl \$5

Made in Small Batches, Changes Often

Bowl of Chili - \$7

Slow Cooked in Hearty Northern Style with Cheese and Green Onions

Clam Chowder - Bowl \$6

Rich and Creamy Full of Clams and Potatoes

SALADS Dressings: (Italian, Ranch, Greek, Blue Cheese, Honey Mustard, LowFat Zinfandel)

Baby w/ the Blues - \$9

Quartered Head of Baby Iceberg Lettuce, smothered with our Blue Cheese Dressing, Topped with Crumbled Gorgonzola and Applewood Smoked Bacon

Cimarron Salad - \$9

Shredded Iceberg with Jalapenos, Green Onions, Diced Tomatoes, Shredded Cheese and Salsa Ranch Dressing

Garden Salad - \$4 Greek Salad - \$6

We use Mixed Baby Greens and Romaine Lettuce with Fresh Vegetables and Dressing of Your Choice
(Substitute Baby Iceberg for +\$1)
Croutons available on Request

Caesar Salad - \$6

Classic Tossed Caesar

Add Chicken +\$4 Add Salmon +\$9

Add Steak +\$10

ENTREES (Hand Made to Order, Your Patience is appreciated)

Severed with two sides: French Fries, Mashed Potato, Steak Fries, House Veg., Cole Slaw, Pasta w/Butter or Marinara
+\$1 each to sub for Sweet Potato Fries, Onion Rings or House Salad

Twin Center Cut Pork Chops \$14

Single Chop \$8

Simply Seasoned and Seared to Perfection, Served with Our Spicy Honey Mustard on the Side

Twin Grilled Chicken Breast \$16

Single Breast \$9

Simply Seasoned served Juicy and Delicious topped with Our Tomato Bruschetta Mix

Eggplant Parmesan \$12

Fresh Eggplant Sliced and Battered layered with Vegetarian Marinara and Mozzarella Cheese and Broiled till Golden Brown and Delicious

Chicken Parmesan \$16

Fresh Made To Order with Our Signature Seasoned Crumbs, Fried and Melted with Sauce and Cheese

(3) Meatballs with Sauce and Cheese \$10

Pork and Beef Spheres Broiled with Sauce and Cheese

Seared Chopped Steak \$10

Seared Fresh Ground Beef Smothered in Our Brown Gravy

Country Fried Steak \$18

Thinly Pounded NY Strip Steak, Battered and Fried served with Chef John's Signature Country White Gravy

1/2 Rack Baby Back Ribs \$20

About 1 1/2 Pounds of Hand Rubbed Slow Cooked Pork Perfection, As Featured in [Preview Massachusetts](#)

Steaks Hand Cut to Order

Chef John's carefully Selected and House Aged

NY Strip Steak 10oz - \$24

16oz Ribeye Steak - \$30

Other Sizes and Cuts Available

Available: Grilled, Seared, Pittsburg Style,

Blackened +\$1, Gorgonzola Glazed +\$2

Smothered With Mushrooms and Onions +\$2

Lobster Cheddar Glazed +\$12

BBQ Pulled Pork \$12

Hand Rubbed Pork with Chef John's Signature Rub and Slow cooked for over 8hrs in a cola beer bath, then shredded just for you

Sustainably Farm Raised Salmon

Fresh Filet Prepared to Your Liking

Seared \$16 Blackened \$17

Balsamic Glazed \$18

Cedar Plank Broiled \$20

Fried Fish \$12

Our Light and Crispy Battered Cod Loin served with Tartar Sauce and Lemons

Fried Fisherman's Platter \$22

6 oz Fish, 4 oz Shrimp and 4oz Scallops Served with Cole Slaw Tartar and Lemons

Native Spinach and Tomato Scampi \$18

As Seen On TV - WWLP22 MASS APPEAL
Farmer Fran's New Zealand Spinach and Chunks of Vine Ripened Tomatoes in a Garlic Butter Sauce

Tinyurl.com/SpinachScampi

Menu Subject to Change and Availability

Feel Free to stop by the Open Kitchen and See Chef John, General Manager, if you have any Questions



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Please let your server/bartender know if your party has any food allergies. Parties of 6 or more are subject to an 18% gratuity.

HAND HELDS

Served with our House Made Chips and a Pickle. Sub +\$1 for Fries, +1.50 Slaw, +\$2 Sweet Potato Fries or Onion Rings

- BURGERS -

- PAPPS Deck Burger:** \$8.50
*Fresh Ground Beef about 1/2lb. w/ Lettuce, Tomato, Mayo (Condiments are Free)
 (Add Cheese, Bacon or Other Toppings for Additional \$)*
- Breakfast Burger:** \$12
Burger topped Fried Egg, Bacon, Roasted Red Peppers, and Cheddar Jack Cheese
- Bipartisan Burger:** \$12
Blackened Burger topped with Gorgonzola Cheese and Roasted Red Peppers
- Veggie Burger:** \$7
Black Bean burger w/ Lettuce, Tomato, Mayo (+\$1 w/ Cheese)
- Salmon "Burger":** \$12
Seared Salmon w/ Lettuce, Tomato, Tarter (+\$1 w/ Cheese)

- SANDWICHES -

- Chicken Caesar Wrap:** \$9
Caesar Salad with Grilled Chicken in a Wrap
- BBQ Pulled Pork Sandwich:** \$8
Slow Roasted Pork Shredded and Topped with BBQ and Coleslaw
- Veggie Wrap:** \$8
Melted Mozzarella Cheese, Balsamic Dressing, Lettuce, Grilled Eggplant, Roasted Red Peppers
- Chicken Club:** \$10
Grilled Chicken, Mozzarella Cheese, Lettuce, Vine Ripe Tomato and Bacon
- Eggplant Parmesan:** \$7
Battered Sliced Eggplant topped with Sauce and Cheese
- Lobster Sandwich:** \$16
Hot Buttered Lobster on a Grilled Brioche Roll

BLT: \$8

Applewood Smoked Bacon, Vine Ripened Tomato and Crisp Romaine Lettuce with Mayo on a Toasted Roll

Fried Fish Sandwich: \$8

Fried Cod w/ Lettuce, Tomato, Tarter (+1 w/ Cheese)

Otis: \$10

Signature Crab cake with Spicy Remoulade, Ripe Tomatoes and Lettuce on a Grilled Buttered Roll

Buffalo Chicken Wrap: \$9

Grilled Chicken with Diced Celery, Gorgonzola Crumbles and Buffalo Sauce with Lettuce and Blue Cheese Dressing

Your Favorite Sandwich HERE: Chef John

is always looking for Seasonal Suggestions to enhance our future offerings. Email: Chefjohn@Pappsbarandgrill.com

SIDES

- French Fries** – \$3 **Mashed Potato** – \$3
- Sweet Potatoes Fries** – \$4 **Pasta w/Butter or Marinara** - \$5
- Onion Rings** – \$4 **Coleslaw or Vegetable Du Jour** - \$3
- Side of Chips** - \$3 **Steak Fries** - \$4 **With Gravy and Cheese Sauce** - \$8
- Side of Sausage Gravy** - \$4 **Brown Gravy** - \$1.50 **Marinara** - \$1.50 **Cheese Sauce** - \$2

KIDS MEALS \$5 (UNDER AGE 10)

- 2 Meatballs** with one side
- Pasta w/Butter or Marinara**
- Chicken Tenders** with one side
- Cheeseburger** and one side
- French Bread Pizza**

DRINKS MENU

SPECIALTY MARTINIS – 6.95

PAPPS – Bacardi Rock Coconut Rum, Pinnacle Vanilla Vodka, Orange, Pineapple and Cranberry Juice

Elderflower – Absolut Pear Vodka, Thatcher's Elderflower Organic Liqueur, Roses Lime Juice and Sour Mix

X-Rated – X-Rated Fusion Liqueur, Bacardi Rock Coconut Rum, Peach Schnapps, Chateau Monet Raspberry Liqueur and Pineapple Juice

Bloody Mary – Absolut Peppar Vodka, Bloody Mary Mix, Olive Juice, Tabasco

Pomegranate – Pinnacle Citrus Vodka, Triple Sec Liqueur, Pomegranate Juice, Sour Mix

Raspberry Lemon Drop – Pinnacle Citrus & Raspberry Vodka, Limónccello Liqueur, Cranberry Juice, Sour Mix

Thin Mint Chocolate – Pinnacle Original & Vanilla Vodka, White Crème Cocoa, Crème Menthe

Blueberry Hill – Pinnacle Blueberry Vodka, Peach

VODKA – 1 1/4 oz. pour

- | | |
|--|------|
| Pinnacle (Original, Blueberry, Citrus, Raspberry, Vanilla) | 4.95 |
| Absolut, Absolut Pear, | |
| Absolut Peppar | 5.95 |
| Ketel One | 6.95 |
| Grey Goose | 6.95 |
| Tito's | 6.95 |

WHISKEYS, BOURBONS,

COGNACS – 1 1/4 oz. pour

- | | |
|--------------------------------|------|
| Wild Turkey Bourbon 81 | 4.95 |
| Fireball Cinnamon Whiskey | 4.95 |
| Jim Beam Bourbon | 4.95 |
| Jack Daniels Tennessee Whiskey | 5.95 |
| Jack Daniels Fire Whiskey | 5.95 |
| Jack Daniels Honey Whiskey | 5.95 |
| Jameson Irish whiskey | 5.95 |
| Seagrams VO Canadian Whiskey | 5.95 |
| Maker's Mark Bourbon | 5.95 |
| Crown Royal Canadian Whiskey | 6.95 |
| Hennessy V.S. 80 Cognac | 6.95 |

DOMESTIC, IMPORTED & CRAFT BEERS

DRAFT

	<u>12 oz.</u>	<u>20 oz.</u>	<u>Deck Cup</u>
Blue Moon	3.25	5.25	4.25
Long Trail I.P.A.	3.25	5.25	4.25
Pabst PBR	2.25	3.45	3.50
Sam Adams Sea.	3.25	5.25	4.25
Yuengling	2.95	4.25	3.75

BOTTLED

Bud Light	3.45
Budweiser	3.45
Coors Light	3.45
Corona	3.45
Guinness	3.95
Heineken	3.95
Michelob Ultra	3.45
Sam Adams	3.95

SCOTCH – 1 1/4 oz. pour

Dewar's White Label	5.95
Johnny Walker Red	5.95
Chivas Regal	7.95
Johnny Walker Black	8.95
Macallan 12 yr.	9.95

CORDIALS & LIQUEURS – 2 oz. pour

Kahlua Coffee Liqueur	6.95
Amaretto e'Dolce Almond Liqueur	6.95
Baileys Irish Cream	6.95
Southern Comfort	6.95
X-Rated Fusion Liqueur	7.95
Chateau Monet Raspberry Liqueur	7.95
Patron XO Café	7.95
Chocolate Liqueur	7.95
Frangelico Hazelnut Liqueur	7.95
Sambuca	7.95
Sogno di Sorrento Limónccello	7.95
Thatcher's Elderflower Organic Liqueur	7.95

WHITE WINES

GLASS/BOTTLE

Coastal Vines Pinot Grigio	5.45	19.95
Coastal Vines White Zinfandel	5.45	19.95
Mezzacorona Pinot Grigio	6.45	23.95
Monkey Bay Sauvignon Blanc	7.45	27.95
Blufeld Riesling	6.95	26.95
Coastal Vines Chardonnay	5.45	19.95
Cupcake Vineyards Chardonnay	7.45	27.95

RED WINES

GLASS/BOTTLE

Coastal Vines Pinot Noir	5.45	19.95
Blackstone Merlot	6.45	23.95
Trapiche Malbec	6.45	23.95
Primal Roots Red Blend	7.45	27.95
Coastal Vines Cabernet	5.45	19.95
Cupcake Vineyards Cabernet	7.45	27.95

TEQUILA & RUM – 1 1/4 oz. pour

Sauza Silver (100% Agave) Tequila	4.95
Bacardi Superior Rum	4.95
Bacardi Rock Coconut Rum	4.95
Captain Morgan Spiced Rum	5.95
Patron Silver 80 Tequila	6.95

NON-ALCOHOLIC

Becks Non-Alcoholic Beer	2.95
Coffee "free refills"	1.95
Fountain Sodas "free refills"	1.95
Ice Tea, Lemonade	1.95
Juice (Orange, Grapefruit, Cranberry, Pineapple)	2.25
Milk (white)	1.95
Chocolate Milk	2.45

Premium Cocktails, Martinis, Neat and "On the Rocks" Drinks Subject to Up-Charge

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please let your server/bartender know if your party has any food allergies. Parties of 6 or more are subject to an 18% gratuity.