

BIG PAPI'S

GRILLE

APPETIZERS

- FRENCH ONION SOUP GRATINÉE** 4 / 6
NEW ENGLAND CLAM CHOWDER 4 / 6
CHICKEN SATAY 8.5
5 skewers, peanut coconut sauce, caribbean coleslaw.
CITRUS CHICKEN WINGS 9
wings tossed in a sweet and spicy citrus sauce.
BAJA CHICKEN EGG ROLLS 8.5
roasted chicken, poblano peppers, onions, cilantro, cheddar jack cheese, pico de gallo, guacamole, big papi's en fuego hot sauce.
TOSTONES 7
plantains with mojito sauce.
BOLLITOS DE YUCA 7.5
yucca stuffed with cheddar jack cheese, black beans and cilantro.
CHEESESTEAK ROLLS 8.5
shaved sirloin of beef, peppers, onions, cheddar jack cheese, ketchup, avocado sauce.
TERIYAKI BEEF SKEWERS 8.5
5 skewers, teriyaki glaze, caribbean coleslaw.
DOMINICAN SAUSAGE PLATTER 11
crispy chorizo, longaniza, Dominican salami, tostones, mojito dipping sauce.
CRISPY CALAMARI 9
tomatoes, scallions, cherry pepper aioli, big papi's en fuego hot sauce.
CARIBBEAN MUSSELS 9
pei mussels, red peppers, tomatoes, garlic, spring onions, coconut scotch broth, crostinis.
COCONUT SHRIMP 9.5
coconut battered shrimp, guava dipping sauce.
SHRIMP COCKTAIL 10
4 jumbo shrimp, orange mango salsa.
LOBSTER CRAB CAKE DUET 12
corn salsa, drizzled with chipotle cream sauce.
SIRLOIN EMPANADAS 8.5
3 empanadas, avocado sauce, pico de gallo, big papi's en fuego sauce.
PLANTAIN NACHOS 10
baked plantain chips, mild black bean chili, big papi's peach mango salsa, melted cheddar jack cheese.

FIRST COURSE SALADS

- CAESAR** 7.5
papi's house specialty dressing.
CHOPPED SALAD 7.5
romaine, tomatoes, cucumbers, carrots, spiced pecans, blue cheese, avocado, egg, red onion, dijon vinaigrette.
ICEBERG WEDGE 7.5
great hill blue cheese dressing, crumbled bacon, grape tomatoes.
GREEN APPLE & ARUGULA 7
julienne green apple, arugula greens, candied walnuts, vermont cheddar cheese, applewood bacon, dijon vinaigrette.
BEEF SALAD 7.5
roasted red & golden beets, goat cheese crostinis, candied walnuts, mixed greens, pomegranate vinaigrette.
HOUSE MIXED GREENS 6.5
romaine, radicchio, endive, arugula, hearts of palm, grape tomatoes, white champagne vinaigrette.

SPECIALTIES

- RUM DE POLLO** 16.5
staller chicken breast, rum broth, sautéed spinach, raisins and chorizo rice.
TWIN FILET MIGNON 27
two 4oz filets, applewood smoked bacon wrap, great hill blue cheese crust, garlic mashed potatoes, asparagus, red wine sauce.
KOBE MEATLOAF 16.5
10oz kobe beef, asparagus, garlic mashed potatoes, mushrooms, red wine gravy.
CHURRASCO FRITES 19.5
10oz grilled mojito skirt steak, sautéed spinach and tomatoes, garlic fries.

ENTRÉE SALADS

- CHICKEN COBB** 8 / 12
herb balsamic-dressed romaine, grilled chicken, crumbled blue cheese, roma tomatoes, red onion, chopped bacon, eggs.
JERK CHICKEN 9 / 12
grilled jerk chicken, citrus avocado & papaya, chopped romaine lettuce, guava vinaigrette.
CRAB & SHRIMP 9.5 / 12.5
lump crab, baby shrimp, kalamata olives, chives, mixed greens, balsamic vinaigrette.
MEDITERRANEAN FLATBREAD 8.5 / 12.5
balsamic-dressed mixed greens, grilled chicken, roasted red peppers, kalamata olives, cucumbers, red onion, crumbled feta cheese, arugula pesto, brushed flatbread.
SALMON AND SPINACH 9.5 / 13.5
grilled salmon filet, baby spinach, cranberries, candied walnuts, maple vinaigrette.
STEAK HOUSE 9.5 / 13.5
balsamic dressed greens, grilled sirloin steak tips, sliced red onion, roma tomatoes, sliced cucumbers, roasted red peppers, crumbled great hill blue cheese.
CHICKEN, PEAR AND GOAT CHEESE 7.5 / 10.5
chianti-dressed mixed greens, grilled chicken, sweet pears, candied walnuts.

- 3 SAUSAGE AND PENNE** 14.5
hot and mild italian sausage, chorizo sausage, tomato cream sauce, big papi's en fuego hot sauce.
CHICKEN OSCAR 19.5
pan-seared chicken, sautéed lobster, crab, shrimp, red bliss potatoes, asparagus, lobster tarragon sauce.
VERMONT CHICKEN PASTA 16
sautéed chicken, baby spinach, oven-roasted tomatoes, applewood smoked bacon, vermont cheddar cheese, mafalde pasta.
VEGETARIAN NAPOLEON 13
grilled zucchini, eggplant, goat cheese layers, roasted tomato rosemary risotto.

! **FOOD ITEMS MARKED WITH A BASEBALL BAT ARE BIG PAPI'S FAVORITES**

SEAFOOD

- TUNA STEAK** 19.5
coriander-dusted ahi tuna, grilled asparagus, avocado & papaya salsa, garlic mashed plantains.
RED SNAPPER 18.5
pan-seared snapper, toasted coconut risotto, chef's vegetables, roasted pepper habañero coulis.
DIJON TRUFFLE SALMON 19.5
truffle honey-mustard glaze, roasted potatoes, swiss chard, crispy leeks.
FISH TACOS 13
3 soft tacos, pan-seared mahi-mahi, Dominican rice, caribbean coleslaw, big papi's peach mango salsa.
FISH AND CHIPS 15.5
presidente beer battered cod, caribbean coleslaw, mango tartar sauce, fries.

STEAKS & CHOPS

FEATURING BRANDT NATURAL BEEF, AGED OVER 35 DAYS.

All Steaks and Chops come with 2 SIDES.

Roasted herb fingerling potatoes • Jumbo baked potato • White rice • Dominican rice • Garlic mashed potatoes • Rosemary fries • Sweet potato fries
 Sautéed spinach • Truffle fries • Yucca • Sautéed broccoli • Grilled asparagus • Mixed mushrooms • Chef's vegetable of the day • Garlic mashed plantains

ADDITIONAL SIDES 5

- FILET MIGNON** 27
7oz petite
FILET MIGNON 29.5
10oz cut
NEW YORK STRIP 29
14oz cut
SIRLOIN CLUB 26
12oz thick-cut
RIB EYE 29.5
18oz bone-in
RACK OF LAMB 17
8oz petite

ADD-ONS

- OSCAR STYLE** 8
papi's rendition, crabcake, asparagus, béarnaise sauce.
LOBSTER TAIL 11
4-5oz steamed lobster tail, drawn butter.
BLUE CHEESE CRUST 3.5
great hill blue cheese.
AU POIVRE STYLE 2
peppercorn with brandy cream sauce.
SHRIMP SCAMPI 6.5
3 jumbo sautéed shrimp, olive oil, white wine, garlic, herbs.

Complimentary upon request: Gourmet Salt, Béarnaise, Peppercorn & Red Wine Sauces

RARE very red, cool center MEDIUM RARE red, warm center MEDIUM pink center
 MEDIUM WELL slightly pink center WELL broiled throughout, no pink

BURGERS & SANDWICHES

- CREATE YOUR OWN KOBE BURGER** 13
Choose two toppings. Extra toppings 75¢ each. Served with lettuce, tomato, red onion and fries.
 American • Cheddar • Blue Cheese • Muenster • Swiss Avocado • Pico De Gallo • Mushrooms • Bacon Sautéed Peppers • Sautéed Onions
BIG PAPI BURGER 11.5
sliced avocado, pico de gallo, cheddar jack cheese, lettuce, tomato, red onion, fries.
BBQ BURGER 11.5
barbeque sauce, mushrooms, cheddar cheese, lettuce, tomato, red onion, fries.
TURKEY BURGER 10
apple chutney, melted brie, lettuce, tomato, red onion, fries.
SALMON BURGER 11
fresh grilled salmon burger, caesar coleslaw, brioche roll, fries.
VEGGIE BURGER 8.5
nuts, lentils, rice, sauté of fresh vegetables, whole grain ciabatta roll, honey-mustard sauce.
PAPI CUBANO SLIDERS 9
three of the same, smoked ham, mojo marinated pork loin, swiss cheese, drizzled with chimichurri sauce, pickles on mini brioche buns, with garlic fries.
SPICY DOMINICAN CHIMICHURRI BURGER 10.5
fresh ground sirloin mixed with: red onion, red pepper, garlic, cilantro, soy sauce, worcestershire sauce, big papi's en fuego hot sauce, fries.
TRIO OF SLIDERS 11
beef, lamb, crab, plum sauce, pepper aioli, chimichurri sauce.
ALL AMERICAN 9.5
grilled to order, lettuce, tomato, onion, fries.
PHILLY CHEESESTEAK 9
shaved steak, sautéed peppers, onions, mushrooms, american cheese, topped with fried leeks, caribbean coleslaw, fries.
BUFFALO CHICKEN SANDWICH 9.5
fried chicken breast, big papi's en fuego hot sauce, grilled pineapple, lettuce, great hill blue cheese dressing, fries.
JERK CHICKEN SANDWICH 9.5
grilled chicken breast, lettuce, tomato, papaya sauce, ciabatta roll, rosemary fries.

FROZEN DRINKS

GRAND SLAM MARGARITA 9.5
patron, grand marnier

MARGARITAS 9
jose cuervo, original, mango or strawberry

COLADAS 9
*coconut, fruit juices, rum
original, strawberry, or strawberry banana*

ESPRESSO MUDSLIDE 9
*three olives triple espresso vodka, kahlua,
baileys blended with vanilla ice cream*

POMEGRANATE FROZEN LEMONADE 9
*pearl pomegranate vodka blended
with pama liqueur, lemonade, ice*

KEY LIME PIE 9
*stoli vanil, malibu coconut rum,
fruit juices blended with ice,
vanilla ice cream*

THE MATADOR 9
*part margarita, part colada,
milagro silver tequila, pineapple juice,
lime juice, blended with ice*

COOL BLUE HAWAIIAN 9
*myers's platinum rum, blue curacao,
piña colada, blended with ice*

Non-alcoholic selections

STRAWBERRY SMOOTHIE 5
vanilla ice cream and strawberry purée

VIRGIN DAIQUIRI 5
strawberry purée and fruit juices

VIRGIN PIÑA COLADA 5
piña colada and fruit juices

CHOCOLATE SHAKE 5
vanilla ice cream and hershey's syrup

FROZEN LEMONADE 5
lemonade blended with ice

RED WINE

RODNEY STRONG CABERNET SAUVIGNON 9
Sonoma 2007

CLOS DU BOIS CABERNET SAUVIGNON 10
North Coast 2006

B.R. COHN "SILVER LABEL" CABERNET SAUVIGNON 12
North Coast 2007

STERLING VINEYARDS CABERNET SAUVIGNON 14
Napa 2006

DELOACH MERLOT 7
California 2007

PENFOLDS BIN 2 SHIRAZ-MOURVEDRE 7
So. Australia 2007

CASA LAPOSTOLLE MERLOT 8
Chile 2007

MARK WEST PINOT NOIR 8
California 2008

GREG NORMAN SHIRAZ 8
Limestone Coast Australia 2006

ESTANCIA ZINFANDEL 9
Paso Robles Keyes Canyon Ranches 2006

COLTIBUONO CHIANTI CLASSICO 10
Tuscany 2007

FRANCIS COPPOLA CLARET 10
California 2007

RODNEY STRONG "RUSSIAN RIVER" PINOT NOIR 11
Sonoma 2008

CATENA MALBEC 12
Mendoza, Argentina 2007

FRANCISCAN MERLOT 13
Napa Valley 2005

WHITE WINE

ESTANCIA CHARDONNAY 8
Monterey County, California 2008

RODNEY STRONG CHARDONNAY 9
Sonoma 2008

KENDALL - JACKSON VINTNER'S RESERVE CHARDONNAY 10
California 2008

SONOMA - CUTRER CHARDONNAY 12
Sonoma 2007

MONTEVINA WHITE ZINFANDEL 7
Amador County, CA 2008

OYSTER BAY SAUVIGNON BLANC 7
New Zealand 2009

DI LENARDO PINOT GRIGIO 7
Friuli, Italy 2008

CHATEAU STE. MICHELLE RIESLING 8
Columbia Valley, WA 2008

KRIS PINOT GRIGIO 9
Delle Venezie, Italy 2008

SOKOL BLOSSER EVOLUTION #9 GRAPE BLEND 9
Oregon 2005

SANTA MARGHERITA PINOT GRIGIO 13
Alto Adige, Italy 2008

BOTTLED BEER

BUDWEISER / BUD LIGHT 3.5

COORS LIGHT 3.5

AMSTEL LIGHT 4

MICHELOB ULTRA 4

SMIRNOFF ICE 4

CLAUSTHALER (NA) 4.5

CORONA 4.5

SAM ADAMS LIGHT 4.5

PRESIDENTE / PRESIDENTE LIGHT 4.5

HEINEKEN / HEINEKEN LIGHT 5

DRAFT BEER

MILLER LITE 3.5

SEASONAL 5

GUINNESS 5

SAM ADAMS LAGER 5

SAM ADAMS SEASONAL BREW 5

STELLA ARTOIS 6

GREEN MONSTA ALE 6

BLUE MOON 6

NON-ALCOHOLIC

**SODA, FRESH SQUEEZED LEMONADE,
FRESH BREWED HARNEY AND
SONS ICED TEA 2.25**

COFFEE 2.25

ASSORTED TAZO TEAS 2.25

ESPRESSO, LATTE, CAPPUCCINO 3.5

JUICE 2.5

RED BULL 3

PANNA STILL WATER 3 / 6

PELLEGRINO SPARKLING 3 / 6

SMART WATER 5

VITAMIN WATER 3

MAKE YOUR SPECIAL OCCASION A HIT!

**Host your private party in David Ortiz's
semi-private Table 34 room or The Fenway Room.**