

DINNER

To Start

Shrimp Cocktail 16
traditional cocktail sauce | lemon

Seared Ahi 16
kalamata | tomato | ponzu

Crab Cake 17
creole mustard

Crispy Calamari 12
molcajete aioli

Crispy Pancetta Flatbread 12
feta | herbs | tomato | green onion

Local Petite Greens 9
toasted almonds | feta | dried nectarine | white balsamic vinaigrette

Blue Cheese Apple Salad 11
seasonal crisp apple | blue cheese | red onion | pecan | greens | pomegranate vinaigrette

The Wedge 11
baby romaine | blue cheese crumble | red onion | bacon | blue cheese dressing

Organic Tomato Soup 9
asiago crostini

Features

Braised Short Rib 32
rosemary mash | asparagus | red pearl onion | crispy onions

Organic Chicken 26
morel and forest mushrooms | fingerling potato | shallot | green herbs

Grilled Ribeye 38
asparagus-fingerling potato hash | rosemary balsamic red onions

Seared Halibut 32
chimichurri | cannellini bean ragout

Seared Sea Scallops 32
pancetta | baby kale | spinach | red onion | yukon gold mash | smoked paprika vinaigrette

Seared & Spiced Ahi 29
spring onion salad | baby bok choy | jasmine rice | pickled ginger butter

Seared Salmon 31
wasabi mash potato | edamame | asparagus | lemon-butter sauce

Herbed Quinoa & Seasonal Vegetables (Vegan) 22
miso-tofu vinaigrette

On the Side

Parmesan Truffle Fries 9

Rosemary Yukon Gold Mash 9

Roasted Brussels Sprouts | Thai Chili 9

Seasonal Vegetables 9

Herbed Quinoa 9

Truffle Mac 'n Cheese | Pancetta | Green Onion 9

Panorama BAR & GRILL