

PANORAMA

ON SEVEN

STARTERS

Chef's Signature Soup 12
seasonally inspired, prepared fresh daily

French Onion Soup 14
toasted baguette, melted gruyere

Romaine & Kale Caesar (V) 13
crisp romaine and kale, charred lemon, shaved pecorino romano, focaccia croutons, basil oil

Classic Greek Salad (V, GF) 12

vine-ripened tomatoes, cucumber, red onion, kalamata olives, oregano marinated feta, extra virgin olive oil, red wine vinaigrette
• ADD 4OZ GRILLED CHICKEN 10 4OZ STRIP STEAK 14 4OZ RED SNAPPER 12 •

SHAREABLE

House-Made Breads (V) 12

warm artisan breads served with compound butter, garlic oil, balsamic vinegar and red pepper flakes

Beef Carpaccio (GF) 24

peppercorn-crusted Angus reserve select filet mignon, caper berries, dijon aioli, shaved pecorino, arugula, balsamic reduction

Cheese & Charcuterie 23

Chef's selection cured meats and cheeses, house-made preserves, figs, candied pistachios, herb marinated olives, grilled bread

Truffle Fries (V) 13

hand-cut fries, shaved pecorino, truffle essence, kalamata olive aioli

Kofte 15

beef and lamb meatballs, mint yogurt, charred lime, pickled onions

Karides Guvec (DF) 16

shrimp baked with blistered tomatoes, garlic, white wine

Baked Feta (V) 12

warm feta, za'atar, sesame seeds, honey, sun-dried tomatoes, fresh mint

Vegan Falafel Kofte (VG, DF) 14

crispy chickpea and herb falafel, charred lime, pickled onion, tahini-lemon sauce

MAIN COURSE

Simple Fish MP

Chef's daily selection, inspired by the freshest catch

Red Snapper 39

9oz Red Snapper filet, green goddess rice pilaf, asparagus, candied pistachios, gremolata, citrus beurre blanc

Filet Mignon (GF) 63

8oz Angus reserve select filet, tricolor potato fondant, sautéed spinach, charred cipollini onions, pink peppercorn sauce, smoked salt

14 oz Ribeye 56

14oz Angus reserve select ribeye, buttermilk fried shallots, roasted brussels sprouts, chimichurri, smoked salt, lemon-pepper fries

Honey Molasses Chicken 36

10oz tarragon-yogurt marinated chicken, green goddess rice pilaf, natural gravy

Braised Pork Belly (GF, DF) 32

brown sugar-soy brined pork belly, sweet potato mash, sautéed broccolini, cranberry chutney

Mushroom Scallop (V, GF, DF) 29

8oz seared king oyster mushrooms, sweet potato puree, grilled asparagus, red bell peppers, smoked basil oil

Wagyu Burger 32

juicy Wagyu beef patty, melted gouda cheese, heirloom tomato, peppery arugula, balsamic aioli, toasted brioche bun

*Recommended cooked Medium (135-145 °F) to best enjoy richness and tenderness of Wagyu

PASTA & GNOCCI

Lobster Lemon Ricotta Pappardelle 42

slow-dried pappardelle, 6oz lobster, lemon ricotta, toasted breadcrumbs, shaved pecorino

Beef & Lamb Ragu Gnocchi 36

house gnocchi, slow braised beef and lamb ragu, shaved pecorino