

# PANORAMA

ON SEVEN

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## STARTERS

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### 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 •

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## SHAREABLE

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### House-Made Breads (V) 12

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

### Kofte 15

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

### Cheese & Charcuterie 23

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

### Karides Guvec (DF) 16

shrimp baked with blistered tomatoes, garlic, white wine

### Truffle Fries (V) 13

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

### Baked Feta (V) 12

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

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## MAIN COURSE

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### Turkey Avocado BLT 16

smoked bacon, avocado, butter lettuce, garlic aioli, sunflower honey wheat bread

### Portobello Mushroom Burger (V) 18

marinated and char-grilled portobello "steak", melted gouda cheese, heirloom tomato, peppery arugula, balsamic aioli, toasted brioche bun

### Bacon Cheeseburger 19

bacon strips, cheddar cheese, lettuce, tomato, red onion, brioche bun

### Red Snapper 39

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

### Lobster Lemon Ricotta Pappardelle 42

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