

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

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

MAIN COURSE

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