

PANORAMA

ON SEVEN

STARTERS

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

French Onion Soup 14
toasted baguette, melted Provolone and Swiss cheese

Romaine & Kale Caesar (V) 13
crisp romaine and kale, charred lemon, shaved Grana Padano, house-made focaccia

Classic Greek Salad (V, GF) 12
vine-ripened tomatoes, cucumber, red onion, mixed Kalamata olives, oregano marinated feta, extra virgin olive oil, red wine vinaigrette
• **ADD 6OZ GRILLED CHICKEN 10** **4OZ STRIP STEAK 14** **4OZ CATCH OF THE DAY 12** •

SHAREABLE

House-Made Focaccia (V) 8
served with compound butter, olive oil, balsamic vinegar

Cheese and Charcuterie 23
Chef's selection of cured meats and cheeses, house-made preserves, figs, pistachios, herb-marinated olives, grilled bread

Whipped Feta (V) 12
crushed pistachios, honey, sun-dried tomatoes, grilled bread

Karides Guvec (DF) 16
shrimp baked with blistered tomatoes, garlic, white wine

Vegan Falafel Kofte (VG, DF) 14
crispy chickpea and herb falafel, lime, pickled onion, tahini-lemon sauce

Beef Carpaccio (GF) 24
pepper-crusted Angus Reserve select filet mignon, caper berries, Dijon aioli, shaved Grana Padano, arugula, balsamic reduction

Kofte 15
four beef and lamb meatballs, mint yogurt, lime, pickled onions

MAIN COURSE

Simple Fish MP
Chef's daily selection, inspired by the freshest catch

Duck Breast 42
pink mole sauce, roasted baby potatoes, beets, crispy rice paper

Filet Mignon (GF) 63
8oz Angus Reserve Select filet, tricolor potatoes, sautéed spinach, cipollini onions, pink peppercorn sauce, smoked salt

14 oz Ribeye 56
14 oz Angus Reserve Select ribeye, buttermilk-fried shallots, roasted Brussels sprouts, chimichurri, lemon-pepper fries

Porchetta 38
caramelized coconut glaze, chili pepper oil, shaved carrot, pickled onions, buttery citrus jasmine rice

Brick Chicken 36
½ roasted chicken, green goddess rice pilaf, grilled artichokes, pickled onions

King Oyster Mushroom (V, GF, DF) 29
sweet potato puree, grilled asparagus, red bell peppers

Wagyu Burger 32
melted Gouda cheese, heirloom tomato, peppery arugula, balsamic aioli, toasted brioche bun

PASTA & GNOCCHI

Lobster Lemon Ricotta Pappardelle 42
6 oz lobster meat, lemon ricotta, shaved Grana Padano

Beef & Lamb Ragu Gnocchi 36
house gnocchi, slow braised beef and lamb ragu, shaved Grana Padano