

# DINNER

## To Start

### **Seared Ahi** 14

kalamata | tomato | ponzu

### **Crab Cakes** 17

tomato | mustard vinaigrette

### **Crispy Calamari** 10

creole mustard sauce

### **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** 8

asiago crostini

### **Mushroom Bisque** 8

herbed mascarpone

## Features

### **Angus Beef Tenderloin** 39

potato cakes | kale | black peppercorn merlot reduction

### **Organic Chicken** 26

morel mushroom | fingerling potato | shallot | green herbs

### **Grilled Ribeye** 36

asparagus-fingerling potato hash | rosemary balsamic pearl onions

### **Seared Halibut** 32

quinoa | vegetables | sofrito | piquillo pepper vinaigrette

### **Seared Sea Scallops** 28

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** 28

wasabi mash potato | edamame | asparagus | lemon-butter sauce

### **Herbed Quinoa Summer Vegetables (Vegan)** 21

miso-tofu vinaigrette

## On the Side

### **Parmesan Truffle Fries** 8

### **Yukon Gold Mash** 8

### **Roasted Brussels Sprouts | Thai Chili** 9

### **Summer Vegetables** 8

### **Herbed Quinoa** 8

### **Truffle Mac 'n Cheese | Bacon** 8

*Panorama*  
BAR & GRILL