

Panache

COCKTAILS

BLUEBERRY LEMON DROP | 15

Tito's Handmade vodka, fresh blueberries, lush candied lemon, balanced with fragrant ripe blueberry 260 cal

ALWAYS IN FASHION | 15

Makers Mark 46 Bourbon, Grand Marnier, maple syrup, Cherry bitters, garnished with a black cherry and orange peel.

CALIFORNIA JAM JAR | 15

Ketel One vodka, fresh basil, ripe strawberry & citrus with savory hints on the nose 250 cal

ITALIAN FLIGHTPLAN | 15

Aviation American gin, Cocchi Americano, poblano syrup, fresh herbs & strawberry preserves 240 cal

NOPALES MARGARITA | 15

Tequila Ocho Los Nopales Plata vintage tequila, a classic margarita with lime 250 cal

OLD FASHIONED | 15

Basil Hayden's bourbon, aromas of orange peel, layered with sweet toasted vanilla 170 cal

BERRY PATCH PAL | 15

Woodford Reserve rye, Dolin Blanc & Aperol with a hint of blackberry 170 cal

FONSECA SOUR | 15

Four Roses Single Barrel bourbon, cinnamon syrup, fresh lime, finished with a touch of Fonseca Bin 27 Port 110 cal

THE MANHATTAN | 15

Knob Creek rye, Carpano Antica vermouth, rich black cherry, highlighted with vanilla & lush caramel 190 cal

SICILIAN CUP | 15

Pimm's No. 1 with Amaro Averna, fresh lemon & herbs 280 cal

STARTERS

CHILLED SEAFOOD TOWER | 40 | 179

ahi tuna poke, shrimp cocktail, north atlantic lobster tails
Serves 1-2 1080 | Serves 4-6 1870 cal

TUSCAN STEAK TARTARE | 35

filet mignon, fresh horseradish, capers, ground mustard
700 cal

BEEF CARPACCIO | 25

toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion 940 cal

SHRIMP COCKTAIL | 23

horseradish cocktail sauce 300 cal

SEARED PORK BELLY | 19

pan-seared, creamy goat cheese grits, fig demi-glace 700 cal

CRAB CAKES | 23

roasted red pepper & lime butter sauce 730 cal

SWEET CHILI CALAMARI | 20

lightly breaded, tossed with sweet chili sauce 920 cal

LOLLIPOP LAMB CHOPS | 29

romesco, shishito peppers 660 cal



SOUPS & SALADS

LOBSTER BISQUE | 18

FRENCH ONION SOUP | 18

CHICKEN CAESAR SALAD | 20

SPICY MAMBO SALAD | 18

GRILLED SEAFOOD SALAD | 20

CHOPPED ICEBERG WEDGE | 18

FORAGED GARDEN SALAD | 23

HEIRLOOM TOMATO & BURRATA CHEESE | 18

ENTRES

DOUBLE BREAST OF CHICKEN | 45
all-natural, roasted, white wine, mushroom, leek & thyme
sauce 580 cal

BARBECUE SCOTTISH SALMON FILLET* | 56
mushrooms, barbecue glaze 810 cal

MISO GLAZED CHILEAN SEA BASS* | 55
sautéed with sesame-orange spinach & arugula, pickled
red onion 850 cal

2 LB GRILLED MAINE LOBSTER | 95
served with butter-poached clasws, drawn butter, lemon
826 cal



DESSERTS

CHOCOLATE LAVA CAKE | 20
rich chocolate cake with a molten center of Callebaut belgian chocolate,
served with premium vanilla ice cream & chopped pistachios 1340 cal

NEW YORK CHEESECAKE | 15
classic preparation, topped with caramel & fresh citrus 1100 cal

CRÈME BRÛLÉE | 15
creamy vanilla bean custard served with fresh seasonal berries 820 cal

CARROT CAKE | 20
three-layer cake with cream cheese frosting, drizzle of caramel 1260 cal

KEY LIME PIE | 15
fresh key lime, graham cracker crust, chantilly whipped cream 740 cal

CHOCOLATE GOOEY BUTTER CAKE | 20
honeycomb brittle, chocolate sauce & caramel 780 cal

FRESH FRUIT & CHANTILLY CREAM | 20
mixture of strawberries, blueberries, pineapple topped with housemade
chantilly whipped cream & pistachio tuille 220 cal

SIDES

- WHITE CHEDDAR LOBSTER MAC & CHEESE | 22
- WILD MUSHROOM & BLACK TRUFFLE GNOCCHI | 19
- ASPARAGUS - STEAMED OR SAUTÉED | 14
- BROCCOLI FLORETS - STEAMED OR SAUTÉED | 14
- CRISPY BRUSSELS SPROUTS & BACON | 15
- TRUFFLE PARMESAN FRIES | 22

SIGNATURE STEAKS

Served with a choice of our butters: béarnaise, smoked
chili, blue cheese mornay, red wine bordelaise

CLASSIC CUTS

- MAIN FILET MIGNON* 11 OZ 490 cal | 65
- PETITE FILET MIGNON* 8 OZ 410 cal | 55
- PRIME NEW YORK STRIP* 16 OZ 1180 cal | 69
- CERTIFIED ANGUS BEEF RIBEYE* 14 OZ 1150 cal | 59

SPECIALTY CUTS

- PRIME BONE-IN RIBEYE* 20 OZ 1360 cal | 65
- PRIME DRY-AGED RIBEYE* 16 OZ 1340 cal | 79
- PRIME TOMAHAWK* 35 OZ 1700 cal | 100
- TOMAHAWK RIB CHOP 48 oz. serves 2-3 people | 175

