

Dinner at the Panama Hotel Summer 2010



MARIA'S PUEBLO CHICKEN TORTILLA SOUP	6/9
TUSCAN TOAST PLATTER with Tuscan relish, goat cheese, olive medley and whole roasted garlic	13
GRILLED GLOBE ARTICHOKE with roasted garlic aioli	9
AHI TUNA CEVICHE with avocado, red onion, Serrano chili, cherry tomatoes and cilantro	14
STEAMED MUSSELS with chorizo, thyme, fennel, parsley and chives in a white-wine butter sauce, served with garlic crostini	12
MINI DIVER SCALLOP TOSTADAS with green garlic guacamole and cherry tomato salsa	10
SOPES DE CAMARONES house made masa cups filled with garlic marinated grilled shrimp, lettuce, queso fresco salsa fresca, sour cream and roasted tomatillo chili arbol salsa	12
SIDE OF HAND CUT PANAMA FRIES with 3 dipping sauces	6
MIXED BABY GREENS SALAD with fennel, oranges, avocado, cranberries and a Champagne vinaigrette	5/9
BUTTER LETTUCE AND RADICCHIO SALAD with pears, Point Reyes blue cheese, spiced pecans and white balsamic vinaigrette	9
RED AND GOLDEN BEET SALAD warm goat cheese, arugula, toasted walnuts and citrus vinaigrette	9
CAESAR SALAD chopped romaine, sourdough croutons and shaved Asiago cheese add grilled chicken/prawns/salmon	8 12/14/19
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CRISPY CALAMARI FRITTI SALAD with mixed greens, avocado, salsa fresca and cilantro-lime vinaigrette	14
BAJA SEAFOOD SALAD grilled fresh seafood, spiced black beans, roasted sweet corn, avocado, queso fresco, lime cilantro vinaigrette, served with tortilla chips	19
PAPPARDELLE PASTA with grilled asparagus, poached egg, garden peas, green garlic, pine nuts and brown butter	18
FIRE ROASTED POBLANO CHILE stuffed with quinoa, mushrooms, goat cheese, and pine nuts with smokey red chile sauce; served with Mexican rice and grilled squash	18
OVEN ROASTED ORGANIC CHICKEN BREAST with porcini vinaigrette, parmesan and garlic sformati and sautéed spinach	19
PORK CHOP grilled cubano marinated pork chop on wehani rice pilaf with corn, peas, cilantro and red onions; garnished with watercress greens dressed in a white balsamic vinaigrette; served with Carolina mustard sauce	23
LAMB CHOPS grilled rosemary-garlic marinated lamb chops served with saffron cous cous, peas, roasted red peppers, Thai mint sauce and fresh pea shoots	26
FILET OF SALMON with roasted root vegetables, Yukon Gold potatoes, Brussels sprout leaves and toasted almonds, served with a Meyer lemon beurre blanc	25
PANAMA BURGER AND HAND CUT FRIES 12oz 'never ever' Star Ranch Angus burger with avocado, Tillamook cheddar or Jack cheese, tomatoes and Applewood smoked bacon on a La Brea bakery bun with Guajillo and pasilla chile aioli	14
GRILLED NEW YORK STEAK 12oz spice-rubbed, Midwest naturally farmed center cut steak, served with Yukon gold twice-baked horseradish potatoes, grilled fresh asparagus and a three-chili dipping sauce	26
BEEF SHORT RIBS with sautéed rainbow Swiss chard, Yukon gold potato mash and crispy buttermilk battered onion rings	24



415.457.3993 PanamaHotel.com

20% gratuity may be added to parties of 6 or more, we will accept up to 2 credit cards per table.

Please, no separate checks.