

Dinner at the Panama Hotel

Summer 2008

MARIA'S PUEBLO CHICKEN TORTILLA SOUP	8
TUSCAN TOAST PLATTER with Tuscan relish, goat cheese, olive medley and whole roasted garlic	10
AHI TUNA CEVICHE with avocado, red onion, Serrano chile, cherry tomatoes and cilantro	14
MINI SCALLOP TOSTADAS with guacamole and cherry tomato salsa	10
STEAMED MANILLA CLAMS with white wine, summer herbs, fennel, cherry tomatoes and garlic crostini	12
CORNMEAL CRUSTED SOFT SHELL CRAB with Creole sauce, sweet white corn and red pepper relish	14
MIXED BABY GREENS SALAD with shaved fennel, oranges, avocado, and a Champagne vinaigrette	4/8
BUTTER LETTUCE AND RADICCHIO SALAD with pears, Rothkase buttermilk blue cheese, spiced pecans and a 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 Parmigiano-Reggiano add grilled chicken/prawns/wild salmon	8 12/14/19
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CRISPY CALAMARI FRITTI SALAD with mixed greens, avocado, salsa fresca and cilantro lime vinaigrette	12
BAJA SEAFOOD SALAD grilled seafood, spiced black beans, roasted sweet corn, avocado, queso fresco, lime cilantro vinaigrette, served with tortilla chips	17
WILD GULF PRAWNS AND JUMBO SCALLOP ANGEL HAIR PASTA with red and yellow peppers, cherry tomatoes, red chile flakes, in a white wine sauce	19
FIRE ROASTED POBLANO CHILE stuffed with quinoa, mushrooms, goat cheese, and pine nuts with smokey red chile sauce. Served with Mexican rice and grilled Sunburst squash	16
PAN ROASTED ORGANIC CHICKEN BREAST with red pepper fennel relish, sweet corn and leek risotto cake sautéed summer squash	19
FILLET OF WILD SALMON with sage-brown butter, summer succatash, Yukon gold potatoes, braised leeks and oven roasted tomatoes	26
PANAMA BURGER AND FRIES organic 12 oz 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
STEAK FRITTES grilled Creekstone organic flat iron steak and parmesan herb french fries, served with chive-shallot butter and our house made steak sauce	24
HERB CRUSTED RACK OF LAMB with mint pea sauce, Fingerling potatoes and roasted baby carrots	29

Damian Salza, *Chef*

19% gratuity may be added to parties of 6 or more

We gladly accept up to 2 credit cards per table

