

# Lunch at the Panama Hotel

## winter 2012



|  |   |          |
|--|---|----------|
| MARIA'S PUEBLO CHICKEN TORTILLA SOUP           | homemade soup with chicken, crispy tortilla strips, queso fresco, grilled corn and fresh avocado; garnished with sour cream, lime and cilantro                                | 6/9      |
| TUSCAN TOAST PLATTER                           | Tuscan relish, Laura Chenel goat cheese, olive medley, whole roasted garlic, garlic toasts  | 13       |
| AHI TUNA CEVICHE                               | with avocado, red onion, Serrano chile, golden cherry tomatoes and cilantro   | 14       |
| FRESH, LOCAL DUNGENESS CRAB IN HALF AN AVOCADO | with creamy lemon/lime vinaigrette garnished with oranges   | 14       |
| BUTTERNUT SQUASH RAVIOLI                       | filled with chipotle goat cheese served with a lemon bierre blanc, candied pecans, crisp basil and drizzled with brown butter over baby arugula                               | 13       |
| FIRE ROASTED POBLANO CHILE                     | stuffed with quinoa, mushrooms, Laura Chenel goat cheese and pine nuts with smoky red chili sauce   | 13       |
| QUESADILLA                                     | grilled chicken, Jack cheese, grilled corn, roasted pasilla peppers, sour cream, salsa fresca and guacamole   | 11       |
| SIDE OF HAND CUT PANAMA FRIES                  | with 3 dipping sauces   | 6        |
| FUYU PERSIMMON AND POMEGRANATE SALAD           | mixed greens, arugula, Fuyu persimmon, pomegranate, toasted hazelnuts and shaved fennel with crumbled feta cheese and a honey-orange vinaigrette                              | 10       |
| RED AND GOLDEN BEET SALAD                      | walnut crusted Laura Chenel goat cheese, arugula, and citrus vinaigrette  | 9        |
| CAESAR SALAD                                   | chopped romaine, sourdough croutons and Parmesan cheese crisp   | 8        |
|  | add grilled chicken/prawns/salmon   | 12/14/19 |
| ◆◆◆◆◆  |   |          |
| BAJA SALAD                                     | with grilled chicken/or fresh seafood, spiced black beans, roasted sweet corn, avocado, queso fresco, lime cilantro vinaigrette, salsa fresca, homemade tortilla chips        | 14/19    |
| CRISPY CALAMARI FRITTI SALAD                   | mixed greens, avocado, salsa fresca and cilantro lime vinaigrette   | 14       |
| PANAMA BURGER AND HAND CUT FRIES               | natural Star Ranch angus burger with Tillamook cheddar or Jack cheese, tomatoes and Applewood smoked bacon on a La Brea Bakery bun with Guajillo and Pasilla chili aioli      | 14       |
| GRILLED VEGGIE PANINI SANDWICH                 | grilled eggplant, zucchini and roasted red peppers with Laura Chenel goat cheese, olive and sun-dried tomato tapenade on a Telera Roll, served with mixed greens salad        | 11       |
| PANAMA PULLED PORK SANDWICH                    | spiced with orange cinnamon and lime, cilantro, red onion and pickles, with jack cheese on a La Brea Bakery Telera Roll, served with French fries and mixed greens salad      | 14       |
| MEATLOAF SANDWICH                              | with Jack cheese, caramelized onions and dijonaise on grilled sourdough served with fries or salad  | 12       |
| FISH TACOS                                     | seared tilapia, cabbage, chipotle lime sauce and salsa fresca on soft corn tortillas served with limes, avocado and mixed baby green salad                                    | 12       |
| GRILLED VEGETABLE ENCHILADAS VERDE             | filled with grilled corn, zucchini, Portobello mushrooms, black beans, and poblano chilies topped with cheese, served with Mexican rice, avocado and a mixed baby green salad | 13       |

