

PANO'S ON ELMWOOD

Specials served from 4pm to 1am daily

APPETIZERS

COLOSSAL SHRIMP COCKTAIL \$9

Four colossal shrimp with cocktail sauce and fresh lemon

SAUTÉED CALAMARI PUTTANESCA \$9

Calamari sautéed in light tomato-herb broth with kalamata olives and fresh garlic.

CLAMS CASINO \$9 / half dozen

BAKED ARTICHOKE DIP \$9

with toasted Parmesan cheese bread

TUSCAN FLATBREAD PIZZA \$9

Roma tomatoes, roasted garlic, fresh basil, red onion and olive oil.

SPICY STEAMED MUSSELS WITH SMOKED \$9

CHORIZO SAUSAGE AND GARLIC BUTTER

BROTH

Served with spicy Parmesan bread

BUFFALO CHICKEN FINGER FLAT BREAD PIZZA \$9

caramelized onions and Roma tomatoes with gorgonzola cheese sauce

STEAKS

*All steaks seasoned and grilled with House Spices, Cajun Blackened or *Black and Blue*

** (add \$1). Includes choice of side and a house salad.*

14OZ. U.S.D.A. CERTIFIED ANGUS KANSAS CITY STRIP STEAK WITH COLOSSAL SHRIMP SCAMPI \$20

served with fingerling potatoes roasted with bacon, leeks & baby spinach

TWO 4 OZ .CHOICE FILET MIGNON DINNER \$16

with 5 oz. Lobster Tail.....\$20

with Six Jumbo Shrimp.....\$19

12 OZ CENTER CUT NEW YORK STRIP STEAK \$16

(Char-grilled or blackened) with cheddar scallion mashed potatoes & demi glace

14 OZ. SIRLOIN STEAK \$18

Red smashed potatoes and demi glace

ENTRÉES

SEARED FRESH TUNA STEAK WITH RED MISO & CURRY SALAD . \$17

Seared to medium-rare and served with sweet chili dipping sauce.

GRILLED SCARLET RED SNAPPER WITH JICAMA & RICE WINE SLAW .. \$16

Flown in fresh from Honolulu served with cucumber-wasabi sauce

HOMEMADE JAMBALAYA \$16

Classic jambalaya with Andouille sausage, chicken, shrimp, bell peppers, celery, onions and steamed white rice.

PAN SEARED ALASKAN HALIBUT WITH GREEN CHILI-CAPER TARTAR SAUCE \$17

with wild rice

VEGETARIAN PENNE PASTA PRIMAVERA WITH FRESH VEGETABLES AND WHITE WINE GARLIC SAUCE \$12

with chicken.....\$14

with shrimp.....\$16

ANCO GLAZED PORK TENDERLOIN WITH MANGO SALSA \$14

served with mashed sweet potatoes.

HORSERADISH ENCRUSTED FRESH SALMON ROAST \$17

Israeli cous cous and lemon-thyme au jus.

PAN SEARED FRESH SEA SCALLOPS \$17

with lobster raviolis and sherry cream sauce.

SEAFOOD MEDLEY LINGUINI PASTA \$17

Shrimp, scallops, clams and mussels with garlic, white wine, fresh herbs and savory tomato sauce.

SHRIMP AND SCALLOP CAJUN ALFREDO PASTA ... \$16

Roasted red peppers, fresh frisée and tri-colored fusilli pasta with Cajun Alfredo sauce

PANO'S SEAFOOD PAELLA \$20

Saffron rice, shrimp, lobster, smoked chorizo sausage, scallops, clams, mussels, chicken and sweet peas

LOBSTER MACARONI & CHEESE \$16

Cheddar cheese lobster cream sauce with wilted spinach, cherry tomatoes, penne pasta & Australian rock lobster tail

CHICKEN SALONIKA PASTA \$16

Greek seasoned chicken, roasted red peppers, tomatoes, artichokes, spinach, goat cheese and feta with penne pasta