

PANO'S ON ELMWOOD

Specials served from 4pm to 1am daily

APPETIZERS

SEAFOOD CIOPPINO

*Shrimp, Scallops, Clams, Mahi Mahi, and Mussels in Savory
Tomato-Herb Broth with Cheese Crostini \$12*

DRUNKEN MUSSELS

spicy Mexican style Corona lime broth \$9

BAKED MUSHROOM & SPINACH ARTICHOKE DIP

with toasted Pita triangles \$9

TRUFFLE STEAK FLATBREAD

*Chopped sirloin, portobello, caramelized onions, gorgonzola & white
truffle oil \$9*

MAMA'S THAI BARBEQUE CHICKEN SKEWERS

Cucumber-Carott Salad and sweet chili dipping sauce \$9

STEAKS

*All steaks seasoned and grilled with House Spices. Also available Cajun Blackened or
Black and Blue(cracked black pepper and blue cheese \$1). Includes choice of side
and a house salad.*

16OZ. CERTIFIED ANGUS COWBOY RIB-EYE WITH TERIYAKI GLAZE AND SHIITAKE MUSHROOMS

Bacon-leek potato croquettes \$20

TWO 4OZ CHOICE FILET MIGNON DINNER ...\$17

with 5 oz. Lobster Tail.....\$23

with Six Jumbo Shrimp.....\$21

12OZ. CENTER CUT NEW YORK STRIP STEAK

*(Char-grilled or blackened) with cheddar scallion mashed potatoes &
demi glace \$16*

14 OZ. SIRLOIN STEAK

Red smashed potatoes and demi glace \$18

ENTRÉES

- **PAN SEARED FILET OF GROUPER WITH CHIPOTLE-LIME CURRY SAUCE**
Sweet pea-saffron risotto \$15
- **FRESH MAHI MAHI WITH BLACK BEAN-TOMATILLO SALSA AND BLOOD ORANGE BEURRE BLANC**
Jamaican Style Rice \$17
- **AGEAN STYLE GRILLED SALMON ROAST**
with roasted red potatoes, wilted spinach and warm kalamata olive-feta cheese vinaigrette. \$17
- **COLOSSAL GRILLED SHRIMP SKEWER WITH WHITE WINE-LEMON HERB VINAIGRETTE**
Greek style cous cous with feta cheese, kalamata olives, artichokes and sun dried tomatoes \$17
- **CLASSIC CREOLE JAMBALAYA**
with shrimp, andouille sausage, and chicken over white rice \$17
- **MEMPHIS DRY RUBBED PORK TENDERLOIN WITH TAMARIND CHILI BARBEQUE SAUCE**
Mashed sweet potatoes & apple cider slaw
- **HALF ROASTED DUCK WITH ORANGE-PLUM GLAZE**
Wild rice pilaf and vegetables \$18
- **SLOW ROASTED LAMB SHANK WITH ROOT VEGETABLE MASHED POTATOES**
seasonal vegetables and red wine demi-glace \$17
- **HERB CRUSTED SLICED SIRLOIN**
with Roasted Garlic-Parmesan Mashed Potatoes and Red Wine Demi Glace \$15
- **PAN SEARED CHICKEN CUTLETS WITH CAPPICOLA AND FRESH MOZZARELLA CHEESE**
Fresh spinach and portobello mushroom sauce with roasted red potatoes
- **SHRIMP & SCALLOP FRA DIAVOLO WITH PENNE PASTA**
sweet peppers & onions with spicy tomato sauce \$15

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