CHOP HOUSE SELECTIONS

All of our Beef is sourced from one farm so the care and feeding of the entire herd is better controlled. They are fed only Midwestern grain and corn as they provide the best marbling for flavorful steaks. Our beef is aged perfectly to 28 days to ensure a rich texture and taste.

Berkshire Pork Chop Milanese
Pan seared, topped with field greens and Parmesan cheese 22.95

Pork Chop
Locally raised, grilled, served over butternut squash gnocchi, with a cinnamon butter sauce 23.95

Berkshire Pork Porterhouse
Grilled and served with a vegetable medley 26.95

Lamb Chops
Grilled and served with spicy glazed meatballs 28.95

Short Ribs
Braised beef, served over Parmesan mashed potatoes 22.95

Porterhouse for Two
Certified Black Angus beef, chimichurri truffle butter sauce 55.00

Ribeye Florentine "Barry's King Cut"
Prime beef. Grilled to your liking 44.00

Filet Mignon
Certified Black Angus beef, topped with dried cherries, demi-glace 32.95

Cowboy Steak
Prime beef. Juicy and flavorful ribeye on the bone. Cooked to your liking 44.00

Milk-fed Veal Chop
Served with a crispy potato cake and San Giovese sauce 44.00

Add
Crumbled Blue cheese 3.00 | Sauteed mushrooms 3.00

SALADS

House
Field greens, tomato, cucumber, balsamic vinaigrette 7.50

Caprese
Fresh mozzarella, tomatoes, green basil, seasoned with salt and olive oil 9.00

Caesar
Classic Caesar salad topped with Parmigiano tuile and croutons 8.50

Steak
Field Greens, sliced tenderloin, walnuts, chick peas, pear, dried cherries served with a white champagne vinaigrette 18.00

The Wedge
Iceberg, radicchio, cherry tomato, bacon, and creamy blue cheese 12.00

Penllyn
Arugula, crumbled blue cheese, Granny Smith apples, shallots, and a mustard vinaigrette 12.00

Greek Cobb
Romaine hearts, feta cheese, olives, avocado, bacon, onions, tomato, hard boiled egg, and ranch dressing 13.00

Add
Chicken 6.00 | Salmon 9.00 | Steak 10.00 | Shrimp (4) 9.00

SOUPS

Bowl | 7.50

French Onion
Roasted Tomato
New England Clam Chowder

PIZZA

Our authentic pizza is crafted in the tradition of Naples, Italy—the birthplace of pizza—using the freshest of ingredients. We use imported Bufala Mozzarella, our sauce is created with San Marzano tomatoes and our freshly prepared hand-pressed dough creates the authentic crust that made Neopolitan pizza famous.

Napolitano / al Metro*

Margherita
San Marzano tomatoes, bufala mozzarella, Parmigiano cheese, fresh basil 11.00

Steak & Pear
Steak tips, Gorgonzola, roasted pear, field greens drizzled with balsamic glaze 16.00

Arugula & Prosciutto
A combination of mozzarella and fontina cheese, fresh baby arugula, prosciutto di Parma, balsamic glaze 14.95

Eggplant Mozzarella
Grilled eggplant with fresh mozzarella, fontina cheese, oven dried herbs, drizzled with marinara sauce 14.00

Pepperoni
San Marzano tomatoes, housemade mozzarella, Bridgford pepperoni, Parmigiano cheese 11.00

Broccoli Rabe & Sausage
Broccoli rabe, mild sausage, fontina and Brie cheese 13.00

Sunny-Side Up Oven Egg
Mozzarella, tomato, farm fresh egg, sea salt 12.00

Shitake & Exotic Mushrooms
Assorted mushrooms, provolone cheese, goat cheese, caramelized onions 14.00

Lily & Mia Meatball
My daughters' favorite! Tomato, mozzarella, housemade meatballs 12.00

Pulled Pork
Berkshire Pork (local farm), sharp provolone, ricotta cheese topped with onion jam 14.00

Buffalo Wood Oven Roast
Wood oven roast buffalo chicken, blue cheese 14.00

Tunisian Tuna
Mediterranean specialty. San Marzano tomatoes, fontina cheese, Tunisian tuna in extra virgin olive oil and baby greens drizzled with chili harissa 13.00

Four Cheese
Woodfire topped with mozzarella, provolone, fontina and gorgonzola 14.00

*Metro-style pizza available. See server for pricing.

ADD

Long Hot Peppers | 3.00 | Mushrooms | 2.00 | Broccoli Rabe | 3.00 | Pepperoni | 3.00 | Prosciutto | 5.00 | Pulled Pork | 4.00 | Olives | 2.00 | Spinach | 3.00

Any of our pizzas can be prepared Gluten Free.

STARTERS

Mezza
Roast peppers, sharp provolone, mixed olives, hummus, assorted meats, served with focaccia bread 13.00

Hummus
The perfect marriage of chick peas, garlic and tahini sesame paste served with housemade woodfire pita bread 6.95

Eggplant Parmigiano
Crispy fried eggplant with fire roasted tomatoes 8.95

Meatball Casserole
Woodfire oven meatballs with housemade tomato sauce 9.95

Calamari and Shrimp
Fried calamari and shrimp served with tomato sauce 13.95

Spinach Crabmeat Casserole
Lump crabmeat and creamy spinach served with focaccia bread 14.20

Buffalo Shrimp
Wild caught Baja shrimp tossed with a spicy or mild sauce and served with a creamy roquefort sauce (3) 11.95 (5) 17.95

Mussels P.E.I. Fra Diablo
Housemade spicy tomato sauce, sweet sausage, butter, served with garlic crostini 14.95

Octopus Spring Rolls
Portuguese octopus, feta cheese and spinach drizzled with balsamic and sweet chile sauce 14.20

Sesame Ahi Tuna
Pan seared and served over housemade cole slaw with wasabi citrus aioli 17.00

PANACHE Chicken Quesadilla
Tender chicken topped with Monterey Jack and cheddar cheese 8.50

Calamari Crabmeat Putanesca Fra Diablo
Sauteed calamari, crabmeat, capers and olives in a very spicy buttery tomato sauce 16.20

Oysters Rockefeller
Blue Point oysters topped with a mix of creamy spinach, pine nuts and pancetta 14.75

Risotto Croquette Casserole
Pan fried creamy rice mixed with mozzarella, parsley and Parmesan cheese served over slow cooked tomato sauce 8.95

PANACHE Chicken Wings
Brick oven roasted with rosemary, caramelized onions and served with focaccia bread (6) 7.95 (10) 11.95

Buffalo Chicken Wings
Traditional, served with blue cheese and celery (6) 7.20 (10) 11.20

ENTRÉES

From Land

Chicken Parmigiano
Pan fried with mozzarella and tomato sauce 18.95

Chicken PANACHE
Oven roasted half chicken with sweet garlic, lemon, rosemary au jus 17.95

Chicken Emy
Smoked prosciutto, melted fontina. Served with a peppercorn brandy sauce 17.50

Chicken Kabobs
Tender chicken on skewer served with vegetable medley and turmeric rice 16.00

Drum Chicken Casserole Mosli
Baked with roast potatoes, tomatoes and carrots. Served with a buttery tomato garlic sauce 18.00

Veal Saltimbocca
Prosciutto di Parma, melted fontina and topped with a peppercorn brandy sauce 26.00

Veal Oscar
Veal medallions topped with asparagus, crabmeat and Grand Marnier® sauce 27.00

Veal Parmigiano
Pan fried with mozzarella and tomato sauce 26.00

From the Sea

Ahi Tuna
Pan seared, cooked to your liking, served over crabmeat cannellini bean salad with a side of soy wasabi mayo 26.95

Salmon
Grilled Scottish salmon served over risotto paprika in a lobster broth 23.20

Striped Bass
Grilled striped bass, cucumber relish, served over Parmigiano risotto 27.20

Crab Cake
Pan seared crab cake served over roasted pepper coulis 26.20

Fresh Made Pasta & Risotto

Fettuccine Liliana
Housemade fettuccine tossed with arugula, goat cheese, shrimp, extra virgin olive oil and garlic 21.20

Rigatoni Mia Rose
Rigatoni pasta, meatballs, rose sauce 16.95

Cavatelli Emilia
Cavatelli pasta, tips of tender filet and a housemade hearty tomato sauce 22.00

Pappardelle
Wild boar, slow cooked and tossed with housemade wide pasta 21.20

Ravioli
Homemade halfmoon with marscarpone and crabmeat. Served with vodka blush sauce 19.00

Seafood Risotto
Mixed medley of shrimp, scallops, clams and mussels served over creamy Arborio rice in garlic scampi sauce 26.20

SANDWICHES
(with fresh cut fries)

PANACHE Burger (Custom grind)
Served with beefsteak tomato, shredded lettuce, pickle, chili mayo and choice of American or cheddar cheese on a brioche bun. 12.50 Add Bacon 2.00

PANACHE Chicken Burger
Fresh ground chicken, Kalamata olives, Feta cheese, avocado. Served with Tzatziki sauce 12.50

Steak Sandwich
Arugula, beefsteak tomato, PANACHE steak sauce on a toasted ciabatta 13.90

Filet Mignon Sliders (2) 13.95

Crab Cake Sliders
Maitre d' Hotel Butter (2) 12.95

Crab Cake Sandwich
Tartar sauce, lettuce, tomato on a brioche bun 17.00

CHILDREN'S MENU

Pan fried lemon chicken cutlet, side of tomato sauce 7.00

Grilled chicken marinated in Italian dressing 7.00

Cheese ravioli 7.00

Pizza 7.00

Housemade chicken fingers with french fries 7.00

Mac and Cheese 7.00

Cavatelli with butter sauce 7.00

Burger sliders with cheese 7.00

SIDES TO SHARE

Fresh Cut Fries 4.00
Truffle Fries 6.00
Sea Salt Baked Potato 4.00
Mac and Cheese 8.00
Lobster Mac and Cheese 11.00
Pancetta Brussel Sprouts 8.00
Broccoli Rabe 8.00
Fried Beer-battered Onion Rings 7.00
Escarole 7.00
Sauteed Broccoli Crown 6.00
PANACHE Potato Casserole au Gratin 9.00
Mushroom Medley 7.00
Risotto Casserole 8.00
Asparagus 8.00
Gnocchi Crabmeat Casserole 14.00

WINE LIST

Sparkling Wine

	Glass	Split	Bottle
La Marca Prosecco, Veneto Fruity, off dry, Italy		10.00	
Voveti Prosecco DOC Delightful, effervescent, silky, Italy			36.00

White Wines

Sartori Pinot Grigio Italy	8.00		30.00
Belmondo Pinot Grigio Italy	10.00		36.00
Hacienda Chardonnay Green apple, vanilla, smooth, California	8.00		30.00
William Hill Chardonnay Buttery, white fruit, oak, Russian River Valley	9.00		34.00
Edna Valley Sauvignon Blanc Melon, tropical fruit, California	10.00		38.00
Lionel Osmin Sauv Blanc Crisp, herbal, citrusy, France	10.00		36.00
Urban Riesling Light, slight sweet, apples, Germany	9.00		34.00

Dry Rose

Cielo Dry, refreshing, food-friendly, Italy	8.00		30.00

Red Wines

Valentin Bianchi Cabernet Sauvignon Cassis and berry, oak, Argentina	9.00		34.00
Cielo Pinot Noir Tart cherry, fresh herbs, subtle, Italy	8.00		30.00
The Show Pinot Noir Red berry, soft tannin, balanced, California	10.00		36.00
Dona Paula Los Cardos Malbec Red currant, mocha, spice, Medoza	9.00		34.00
Ataliva Malbec Full fruit, medium bodied, bright, Argentina	10.00		36.00
Gundlach Bundschu Mountain Cuvee Full body, black fruit, Sonoma	10.00		36.00
Gabbiano Chianti Smooth wild berry, cedar, Tuscany	9.00		34.00
Pacific Edge Merlot Blueberry, raspberry, smooth, Spain	8.00		30.00
Columbia Valley Merlot Washington State	10.00		36.00
Mark West Pinot Noir Ripe fruit, spice, California	10.00		36.00

Local Wines

From Karamoor Estates Wines, Fort Washington, Pennsylvania

Chardonnay Medium body, citrus, white pepper and juniper			38.00
Cabernet Franc Floral, blackberries and plum, dry fruity finish			38.00

BEER

Drafts

Coors Light 4.00

Yuengling 4.00

Dogfish Head 60 Minute 6.50

Tröegs Dreamweaver 6.50

Sam Adams Seasonal 6.50

Victory Hopdevil 6.50

Stella Artois 6.00

Reds Apple Ale 6.00

Guinness 6.00

Bottles

Miller Light 5.00

Amstel Light 5.00

Heineken 5.00

Blue Moon 5.00

Twisted Tea 5.00

Sly Fox Rt 113 IPA 5.00

Weyerbacher Merry Monks 7.00

Great Lakes Elliot Ness 6.00

Victory Helles Lager 6.00

Tröegs Perpetual IPA 6.00

New Belgium Fat Tire 6.00

Magic Hat #9 6.00

Ithaca Flower Power 6.00

COCKTAILS

Infused Vodka Martini
Premium vodka infused with fresh seasonal selections 10.00

Smoked Manhattan
Bourbon with sweet vermouth, orange bitters 10.00

Tito's American Mule
Tito's handmade vodka with fresh squeezed lime juice and ginger beer 8.00

Classic Old Fashioned
Rye whiskey, sugar cube, Amarena cherry, orange slice, Angostura bitters on the rocks 8.00

Cucumber Gimlet
Gin, fresh lime juice, muddled cucumber; served up 10.00

Grapefruit Punch
Rum, ruby red grapefruit juice, simple syrup and lime juice 8.00

Americano
Sweet vermouth, Campari, club soda and an orange slice 8.00

Natural Margarita
Blanco tequila, agave nectar and fresh squeezed lime juice 8.00

RAW BAR

Oysters on the Half Shell
Blue Point oysters, housemade cocktail and mignonette sauces 13.95

PANACHE Lobster Cocktail
Half chilled lobster with a creamy brandied cocktail sauce MP

Shrimp and Crab Cocktail
Jumbo shrimp (3) and jumbo lump crabmeat, served with cocktail sauce 18.00

Tuna Tartare
Sashimi tuna tartare, nestled in an avocado with a lemon cucumber vinaigrette 15.50

Ceviche
Seasonal seafood ingredients cured in a citrus vinaigrette 13.95

Panache

PANACHE PROUDLY OFFERS thoughtfully sourced products, created with a new modern sensibility. Our fresh seafood arrives daily and complements our chop house selections as well as our signature Napolitano pizza.

DINNER MENU