

DINNER

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 a lemon caper butter sauce 26.00

Lamb Chops

Served with a lemon rosemary sauce 38.95

Short Ribs

Braised beef, served over Parmesan mashed potatoes 26.95

Ribeye Florentine “Barry’s King Cut”

Prime beef, Grilled to your liking 48.00

Filet Mignon

Certified Black Angus beef, topped with dried cherries, demi-glaze 44.95

Add

Crumbled Blue cheese 3.00 | Sautéed mushrooms 3.00

*Crabmeat 10.00 | Shrimp (2) 7.00

SALADS

House

Field greens, tomato, cucumber, balsamic vinaigrette 7.50

Arugula Salad

Served with shaved Parmesan cheese and lemon vinaigrette 10.50

Caprese

Fresh mozzarella, tomatoes, fresh basil, lemon vinaigrette seasoned with salt and olive oil 10.00

Caesar

Classic Caesar salad topped with Parmigiana tuile and croutons 9.00

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 9.00 | Salmon 12.00 | Steak 12.00 | Shrimp (3) 10.00

SOUPS

French Onion 7.50

Soup of the Day 5.50

Bowl | 9.00

DINNER

STARTERS

Mezza

Roasted peppers, sharp provolone, mixed olives, hummus, assorted meats, served with focaccia bread 14.95

Hummus

The perfect marriage of chick peas, garlic and tahini sesame paste served with housemade woodfire pita bread 8.00

Baba Ganoush

Eggplant, tahini lemongarlic served with pita 8.95

Mediterranean Spread

Hummus, baba ganoush, tabouli, roast pepper coulis (cayenne, feta) and served with pita 14.00

Eggplant Parmigiana

Crispy fried eggplant with fire roasted tomatoes 11.95

* Meatball Casserole

Woodfire oven meatballs with housemade tomato sauce 9.95

Calamari

Fried calamari served with tomato sauce 13.95

Buffalo Shrimp

Wild caught Baja shrimp tossed with a spicy or mild sauce and served with a creamy Roquefort sauce (3) 13.95 (5) 18.95

Mussels P.E.I. Fra Diablo

Housemade spicy tomato sauce, sweet sausage, butter, served with garlic crostini 14.95

* Sesame Ahi Tuna

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

* Calamari Crabmeat Putanesca Fra Diablo

Sauteed calamari, crabmeat, capers and olives in a very spicy buttery tomato sauce 21.95

Oysters Rockefeller

Blue Point oysters topped with a mix of creamy spinach, pine nuts and pancetta 15.00

Brick Oven Chicken Wings

Brick Oven roasted with rosemary, caramelized onions and served with focaccia bread (10) 13.95

Buffalo Chicken Wings

Traditional, served with blue cheese and celery (10) 11.00

Buffalo Chicken Spring Rolls 11.00

* Philly Cheese Steak Spring Rolls

Served with Sriracha mayo 11.00

Smitty’s Long Hots

Italian Long Hots stuffed with lobster meat, artichoke, spinach and mozzarella cheese finished with a drizzle of balsamic glaze 14.95

* Octopus

Grilled octopus over hummus, red onion, peppers, cherry tomatos and capers 18.95

LUNCH & DINNER

SIDES TO SHARE

Fresh Cut Fries 4.00

Lobster Mac and Cheese 18.00

Pancetta Brussel Sprouts 8.00

Broccoli Rabe 8.00

Fried Beer-Battered Onion Rings 7.00

Asparagus 8.00

Sautéed Broccoli Crown 6.00

CHILDREN’S MENU

Every Monday Night, 4-7 pm children 12 and under eat FREE with purchase of one regular entree.

Pan fried lemon chicken cutlet, side of tomato sauce 12.00

Cheese ravioli 10.00

Pizza 10.00

Housemade chicken fingers with french fries 10.00

Mac and Cheese 8.00

Cavatelli with butter sauce 7.00

Burger Sliders with cheese 11.00

DINNER

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 / Flatbread Pizza*

Margherita

San Marzano tomatoes, bufala mozzarella, Parmigiano cheese, fresh basil 17.00

Steak & Pear

Steak tips, Gorgonzola, roasted pear, field greens drizzled with balsamic glaze 17.00

Arugula & Prosciutto

A combination of mozzarella and fontina cheese, fresh baby arugula, prosciutto di Parma, balsamic glaze 17.00

Eggplant Mozzarella

Grilled eggplant with fresh mozzarella, fontina cheese, oven dried herbs, drizzled with marinara sauce 17.00

Pepperoni

San Marzano tomatoes, housemade mozzarella, Bridgford pepperoni, Parmigiano cheese 17.00

Broccoli Rabe & Sausage

Broccoli rabe, mild sausage, fontina and Brie cheese 17.00

* Sunny-Side Up Oven Egg

Mozzarella, tomato, farm fresh egg, sea salt 16.00

Shitake & Exotic Mushrooms

Assorted mushrooms, provolone cheese, goat cheese, caramelized onions 17.00

Lily & Mia Meatball

My daughters’ favorite! Tomato, mozzarella, housemade meatballs 17.00

Pulled Pork

Berkshire Pork (local farm), sharp provolone, ricotta cheese topped with onion jam 17.00

Panache Tuna

Mediterranean specialty. San Marzano tomatoes, fontina cheese, Italian tuna in extra virgin olive oil and baby greens drizzled with chili harissa 17.00

Four Cheese

Woodfire topped with mozzarella, provolone, fontina and gorgonzola 17.00

Bruschetta Flatbread

Flatbread brushed with garlic and topped with roma tomatoes, basil, shaved Parmesan cheese and olive oil 10.00

Butternut Squash & Goat Cheese

Sweet roasted butternut squash, goat cheese, caramelized onions, roasted garlic, arugula, rosemary and herb white sauce 17.00

Metro Style 24.00

ADD

Long Hot Peppers | 5.00 | Mushrooms | 4.00 | Broccoli Rabe | 5.00 | Pepperoni | 5.00 | Prosciutto | 6.00 | Pulled Pork | 4.00 | Olives | 3.00 | Spinach | 3.00

Any of our pizzas can be prepared Gluten Free.

DINNER

ENTRÉES

From Land

* Chicken Parmigiano

Pan fried with mozzarella and tomato sauce 22.95

Chicken PANACHE

Sautéed chicken breast topped with crabmeat, spinach and fresh tomatoes.

Topped with a Madeira sauce and melted Fontina cheese 26.00

Chicken Emy

Smoked prosciutto, melted fontina. Served with a peppercorn brandy sauce 22.95

Chicken Kabobs

Tender chicken on skewer served over risotto 22.95

Chicken Marsala

Sauteed chicken topped with Marsala wine and mushrooms 22.95

Veal Saltimbocca

Prosciutto di Parma, topped with melted fontina and Amarone demi-glaze 26.00

* Veal Oscar

Veal medallions topped with asparagus, crabmeat and brandy sauce 28.00

Veal Parmigiana

Pan fried with mozzarella and tomato sauce 26.00

Kefta Kabobs (Beef Skewers)

Ground beef mixed in Mediterranean spices served over chef creation of the day 23.95

From the Sea

* Ahi Tuna

Chef’s creation of the day 27.95 Ask Your Server.

* Salmon

Grilled Scottish salmon served over pink risotto 27.95

* Crab Cake

Pan seared crab cakes served over spinach coulis and topped with arugula 33.95

Fresh Made Pasta & Risotto

* Fettuccine Liliana

Housemade fettuccine tossed with arugula, goat cheese, shrimp, extra virgin olive oil and garlic 24.00

Rigatoni Mia Rose

Rigatoni pasta, meatballs, rose sauce 17.00

Cavatelli Emilia

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

Pappardelle

Duck Ragu, slow cooked and tossed with housemade wide pasta 22.00

* Crab Ravioli

Homemade with marscarpone and crabmeat. Served with vodka blush sauce 24.00

* Seafood Risotto (or Linguine)

Mixed medley of shrimp, scallops, clams and mussels served in a garlic scampi sauce over your choice of creamy Arborio rice or linguine 26.20

Gnocchi

Potato dumplings served in choice of tomato, pink or Gorgonzola sauce 18.95

Orecchiette

Sausage, broccoli rabe, cherry tomato, garlic oil 19.50

SANDWICHES

(with fresh cut fries)

* PANACHE Burger (Custom grind)

Served with fresh tomato, shredded lettuce, pickle, chili mayo and choice of American or cheddar cheese, brioche bun. 14.00 Add Bacon 2.00

Philly Cheese Steak Sandwich

Philly Cheese Steak Sandwich. Served with American cheese 12.00

* Crab Cake Sandwich

Tartar sauce, lettuce, tomato, on a brioche bun 18.95

LUNCH

SALADS

House

Field greens, tomato, cucumber, balsamic vinaigrette 7.50

Caprese

Fresh mozzarella, tomatoes, fresh basil, lemon vinaigrette seasoned with salt and olive oil 9.00

Caesar

Classic Caesar salad topped with Parmigiana tuile and croutons 8.00

Steak

Field greens, sliced tenderloin, walnuts, chick peas, pear, dried cherries served with a white champagne vinaigrette 14.00

The Wedge

Iceberg, radicchio, cherry tomato, bacon, and creamy blue cheese 11.00

Penllyn

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

Panache Tuna

16.00

Bufala Mozzarella

Arugula, roasted red peppers, prosciutto di Parma 12.00

Quinoa

Field greens, quinoa, strawberries, French blue cheese, creamy balsamic vinaigrette 11.00

Greek Cobb

Romaine hearts, feta cheese, olives, avocado, bacon, onions, tomato, hard boiled egg, ranch dressing 12.00

Strawberry Pecan

Mixed greens, feta cheese, pecans, strawberries, tomatoes, cucumbers, raspberry vinaigrette 12.00

Add
Chicken 6.00 Salmon 10.00 Steak 10.00 Shrimp (4) 10.00 *Crabmeat 12.00 *Crabcake 15.00

SOUPS

Onion Soup 7.50 Bowl | 9.00

Soup du Jour 5.50

PIZZA

Napolitano / Flatbread Pizza*

Margherita

San Marzano tomatoes, bufala mozzarella, Parmigiana cheese, fresh basil 14.00

Steak & Pear

Steak tips, Gorgonzola, roasted pear, field greens drizzled with a balsamic glaze 14.00

Arugula & Prosciutto

A combination of mozzarella and fontina cheese, fresh baby arugula, prosciutto di Parma, balsamic glaze 14.00

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, Parmigiana cheese 14.00

Broccoli Rabe & Sausage

Broccoli rabe, mild sausage, fontina and Brie cheese 14.00

*Sunny-Side Up Oven Egg

Mozzarella, tomato, farm fresh egg, sea salt 14.00

Shitake & Exotic Mushrooms

Assorted mushrooms, provolone cheese, goat cheese, caramelized onions 14.00

Lily & Mia Meatball

My daughters' favorite! Tomato, mozzarella, housemade meatballs 14.00

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

Mediterranean Pizza

Mediterranean specialty. San Marzano tomatoes, fontina cheese, Tunisian tuna in extra virgin olive oil and baby greens drizzled with chili harissa 14.00

Four Cheese

Woodfire topped with mozzarella, provolone, fontina and gorgonzola 14.00

Butternut Squash & Goat Cheese

Sweet roasted butternut squash, goat cheese, caramelized onions, roasted garlic, arugula, rosemary and herb white sauce 14.00

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

ADD

Long Hot Peppers 5.00 | Mushrooms 4.00 | Broccoli Rabe 5.00 | Pepperoni 5.00 | Prosciutto 6.00 | Pulled Pork 4.00 | Olives 3.00 | Spinach 3.00 |

Any of our pizzas can be prepared Gluten Free.



Panache

215.641.9000

602 Skippack Pike
Blue Bell, PA 19422

panachewoodfiregrill.com



Panache

TAKE-OUT MENU

Lunch & Dinner

Panache Wood Fire Grill

215.641.9000

602 Skippack Pike
Blue Bell, PA 19422

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Lunch: 11:00 am to 3:00 pm

Dinner: 3:00 pm to 10:00 pm

LUNCH

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 7.00

Eggplant Parmigiana

Crispy fried eggplant with fire roasted tomatoes 9.95

Meatball Casserole

Woodfire oven meatballs with housemade tomato sauce 9.95

*Calamari and Shrimp

Fried calamari and shrimp served with tomato sauce 13.95

*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

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 18.00

Panache Chicken Wings

Brick oven roasted with rosemary, caramelized onions and served with focaccia bread (10) 13.00

Buffalo Chicken Wings

Traditional, served with blue cheese and celery (10) 13.00

Please Ask Your Server About Our Daily Specials.

ENTRÉES

From Land

Chicken Parmigiano

Pan fried with mozzarella and tomato sauce 18.00

Chicken Emy

Smoked prosciutto, melted fontina. Served with a peppercorn brandy sauce 19.00

Chicken Kabobs

Tender chicken on skewer served with baba ganoush 18.00

Veal Saltimbocca

Prosciutto di Parma, melted fontina and topped with a peppercorn brandy sauce 24.00

Veal Parmigiano

Pan fried with mozzarella and tomato sauce 24.00

Kefta Kabobs (Beef Skewers)

Ground beef mixed in Mediterranean spices served over chef creation of the day 18.95

From the Sea

*Salmon

Grilled Scottish salmon served over pink risotto 19.00

*Crab Cakes

Pan seared crab cake served over radish avocado salad 19.00

*Tuna Puttanesca

Olives, capers, tomato sauce 24.95

Fresh Made Pasta & Risotto

Fettuccine Liliana

Housemade fettuccine tossed with arugula, goat cheese, shrimp, extra virgin olive oil and garlic 19.00

Rigatoni Mia Rose

Rigatoni pasta, meatballs, rose or tomato sauce 15.00

Cavatelli Emilia

Cavatelli pasta, tips of tender filet and a housemade hearty tomato sauce 17.00

Pappardelle

Duck Ragu, slow cooked and tossed with housemade wide pasta 16.00

Gnocchi

Potato dumplings served in choice of tomato, pink or Gorgonzola sauce 16.00

Orecchiette

Sausage, broccoli rabe, cherry tomato, garlic oil 16.00

SANDWICHES

(with fresh cut fries)

*Panache Burger (Custom grind)

Served with fresh tomato, shredded lettuce, pickle, chili mayo and choice of American or cheddar cheese on a brioche bun. 12.95
Add Bacon 2.00

*Panache Chicken Burger

Fresh ground chicken blended with Kalamata olives and Feta cheese. Topped with fresh avocado and Tzatziki sauce 12.95

Chopped Rib-Eye

Served on pita bread, lettuce, tomato and Tahini sauce 14.50

*Crab Cake Sandwich

Tartar sauce, lettuce, tomato on a brioche bun 16.00

Philly Cheese Steak Sandwich

Philly Cheese Steak Sandwich. Served with American cheese 11.00

Fried Chicken Sandwich

Lettuce, tomato, bacon, avocado mayo 12.00

BEC Sandwich

Bacon, sunny-side up farm-fresh egg, cheese, brioche bun 8.75

Turkey Wrap

Honey mustard, bacon, lettuce, tomato 9.00

Veggie Wrap

Grilled vegetable medley 9.00

Chicken Panini

Grilled chicken breast topped with mozzarella and tomato pesto sauce 14.00