

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 46.00

**Short Ribs**  
Braised beef, served over Parmesan mashed potatoes 26.95

**Ribeye Florentine “Barry’s King Cut”**  
Prime beef, Grilled to your liking 59.00

\* **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 14.00 | Shrimp (2) 7.00

SALADS

**House**  
Field greens, tomato, cucumber, balsamic vinaigrette 8.00

**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  
Crabmeat 14.00

SOUPS

**Onion Soup** | 7.50  
**Soup du Jour** | 7.00 **Bowl** | 9.00

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 Style Pizza\*

- Plain**  
San Marzano tomatoes, house made mozzarella, and Parmigiano cheese 15.00
- Margherita**  
San Marzano tomatoes, bufala mozzarella, Parmigiana 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, Parmigiana 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 (long flatbread pizza). Pick 2 or 3 Signature Styles 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 | Bacon | 3.00 | Anchovies | 5.00 | Green Peppers | 3.00 |

Any of our pizzas can be prepared Gluten Free.

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\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

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) 17.00 (5) 24.00
- Mussels P.E.I. Fra Diablo**  
Housemade spicy tomato sauce, sweet sausage, butter 14.95
- \* **Sesame Ahi Tuna**  
Pan-seared, topped with won-ton chips and served over seaweed with a wasabi citrus aioli 17.00
- Calamari Crabmeat Putanesca Fra Diablo**  
Sautéed 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 17.00
- Brick Oven Chicken Wings**  
Brick Oven roasted with rosemary, caramelized onions (10) 17.95
- Buffalo Chicken Wings**  
Traditional, served with blue cheese and celery (10) 17.95
- Buffalo Chicken Spring Rolls**  
Blue cheese served with spicy sauce 11.00
- Philly Cheese Steak Spring Rolls**  
Served with Sriracha mayo 11.00
- Octopus**  
Grilled octopus over hummus, red onion, peppers, cherry tomatos and capers 18.95

ENTRÉES From Land

- Chicken Parmigiana**  
Pan fried with mozzarella and tomato sauce 24.00
- 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 24.00
- Chicken Kabobs**  
Tender chicken on skewer served over risotto 24.00
- Chicken Marsala**  
Sautéed chicken topped with Marsala wine and mushrooms 24.00
- 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

From the Sea

- \* **Ahi Tuna**  
Chef’s creation of the Day 35.00 Ask Your Server.
- \* **Salmon**  
Grilled Scottish salmon served over pink risotto 32.00

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, tomato sauce 17.00
- Cavatelli Emilia**  
Cavatelli pasta, tips of tender filet and a housemade hearty tomato sauce 24.00
- Pappardelle**  
Duck Ragu, slow cooked and tossed with housemade wide pasta 24.00
- Crab Ravioli**  
Homemade with marscarpone and crabmeat. Served with vodka blush sauce 24.00
- Seafood Risotto**  
Mixed medley of shrimp, clams and mussels served in a garlic scampi sauce over creamy Arborio rice 28.00
- Seafood Linguine**  
Mixed medley of shrimp, clams and mussels served in a garlic scampi sauce over linguine 28.00
- Gnocchi**  
Potato dumplings served in choice of tomato, pink or Gorgonzola sauce 19.00
- Orecchiette**  
Sausage, broccoli rabe, cherry tomato, garlic oil 19.50
- Garganelli Porcini**  
Homemade Garganelli “penne shaped” pasta in a brandy porcini mushroom sauce 24.00
- Penne Vodka** 17.00  
add Chicken 9.00 | add Shrimp 10.00
- Linguine Pesto Chicken**  
Linguine pasta sautéed with basil creamy pesto topped with chicken 24.00

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. 14.<sup>00</sup> Add Bacon 2.<sup>00</sup>

Philly Cheese Steak Sandwich

Philly Cheese Steak Sandwich. Served with American cheese 12.<sup>00</sup>

SIDES TO SHARE

Fresh Cut Fries 4.<sup>00</sup>

Lobster Mac and Cheese 22.<sup>00</sup>

Pancetta Brussel Sprouts 8.<sup>00</sup>

Broccoli Rabe 8.<sup>00</sup>

Sautéed Spinach 8.<sup>00</sup>

Fried Beer-battered Onion Rings 7.<sup>00</sup>

Asparagus 8.<sup>00</sup>

Sautéed Broccoli Crowns 6.<sup>00</sup>

Au Gratin Potato 9.<sup>00</sup>

PLEASE ASK YOUR SERVER FOR OUR  
EXTENSIVE WINE LIST

A DESSERT MENU TRAY WILL BE BROUGHT OUT TO YOU



Panache

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

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.<sup>00</sup>

Cheese ravioli 10.<sup>00</sup>

Pizza 12.<sup>00</sup>

Housemade chicken fingers

with french fries 11.<sup>00</sup>

Mac and Cheese 8.<sup>00</sup>

Cavatelli with butter sauce 7.<sup>00</sup>

Burger Sliders with cheese 12.<sup>00</sup>

BEER

Please ask your server about our seasonal rotating, Draft and Bottle beer selection

Bottles

Miller Light 4.<sup>00</sup>

Michelob Ultra 4.<sup>00</sup>

Yuengling Lager 4.<sup>00</sup>

Amstel Light 5.<sup>00</sup>

Heinekin / Heinekin Light 5.<sup>00</sup>

Budweiser / Bud Light 4.<sup>00</sup>

Corona / Corona Light 5.<sup>00</sup>

Ithaca Flower Power 8.<sup>00</sup>

Magic Hat #9 7.<sup>00</sup>

Goose Island Sofie 9.<sup>00</sup>

New Belgium Fat Tire 7.<sup>00</sup>

Chimay Blue 12.<sup>50</sup>

Strongbow Cider 8.<sup>00</sup>

Crabbies Ginger Beer 6.<sup>00</sup>

Peroni Pale Lager 5.<sup>00</sup>

Rotating Gluten-free Beer 6.<sup>00</sup>

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RAW BAR

Oysters on the Half Shell

Blue Point oysters, housemade cocktail and mignonette sauces 16.<sup>00</sup>

Shrimp and Crab Cocktail

Jumbo shrimp (3) and jumbo lump crabmeat, served with cocktail sauce 24.<sup>00</sup>

Tuna Tartare

Sashimi tuna tartare, served over avocado with soy sauce 17.<sup>95</sup>

COCKTAILS

Infused Pineapple Martini

Premium vodka infused with fresh seasonal selections 10.<sup>00</sup>

Tito’s American Mule

Tito’s handmade vodka with fresh squeezed lime juice and ginger beer 10.<sup>00</sup>

Grapefruit Punch

Rum, ruby red grapefruit juice, simple syrup and lime juice 10.<sup>00</sup>

Natural Margarita

Blanco tequila, agave nectar and fresh squeezed grapefruit juice 10.<sup>00</sup>

Please Ask Your Server About  
Our Seasonal Cocktail List.

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This menu is sanitized after each use



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