



HAPPY
Valentine's
DAY



602 Skippack Pike
Blue Bell, PA 19422

215.641.9000

panachewoodfiregrill.com



panachewoodfiregrill.com

SOUPS

Lobster Bisque 16

SALADS

Caesar Salad 14

Classic Caesar Salad topped with Croutons

Arugula Salad 16

Served with Shaved Parmesan Cheese & Lemon Vinaigrette

Panache Burrata Salad 26

Grilled eggplant layered with arugula, roasted peppers and creamy burrata. Finished with olive oil and balsamic drizzle

Beet Salad 24

Roasted Beets, Arugula, Crunchy Apple, Creamy Goat Cheese, Candy Walnuts, Pomegranate, & Balsamic Dressing

RAW BAR

Blue Point Oyster 21

Half dozen fresh oysters on the half shell, served chilled with mignonette and cocktail sauce

Combo Shrimp Crab Cocktail 28

Cold-water shrimp and lump crab meat, chilled and served with classic cocktail sauce and lemon

Ahi Tuna Tartare 26

Fresh diced ahi tuna served over ripe avocado and finished with soy sauce

APPETIZERS

Oysters Rockefeller 24

Fresh oysters baked with a rich spinach and herb topping, finished with crispy pancetta, toasted pine nuts, and parmesan

Clams Casino 24

Tender little neck clams baked with smoky bacon, sweet roasted peppers, and a buttery herb breadcrumb topping

Fried Calamari 22

Tender calamari, lightly breaded and fried crisp

Octopus 24

Grilled Octopus over Hummus with Red Onion, Peppers, Cherry Tomatoes, and Capers

Artichoke Romano 24

Grilled Artichoke Hearts topped with Cherry Tomatoes, Olive Oil, and Garlic Sauce

Buffalo Shrimp 28

Wild Caught Baja Shrimp Tempura tossed with a Spicy or Mild Sauce and served with a Creamy Roquefort Sauce

Calamari Crab Meat Putanesca 24

Sautéed Calamari, Crabmeat, Capers and Olives in a Spicy Buttery Tomato Sauce

ENTRÉES

Lobster Ravioli 36

Stuffed with Five Cheeses and topped with Shrimp, Lobster Meat, and Pink Sauce

Garganelli Pasta with Shrimp 38

With Sun Dried Tomatoes in a Creamy Pesto Sauce

Gnocchi 32

Potato Dumplings tossed with Tomato, Pink or Gorgonzola Sauce

Fettuccine Cioppino 48

Half Lobster Tail, Shrimp, Mahi Mahi, Clams, and Mussels in a Garlic White Wine Sauce with a touch of Marinara or Fra Diavolo

Salmon 42

Grilled Alaskan Salmon served over Lobster Risotto

Halibut 56

Pan Seared Halibut with Mashed Peas, Sautéed Spinach, Cannellini Beans, Cherry Tomatoes, and Quinoa finished with a Strawberry Balsamic Salsa

Dover Sole 56

Pan Seared Dover Sole, Filleted Tableside, topped with Capers, Lemon and Olive Oil

Branzino 52

Mediterranean Sea Bass Filleted Tableside, topped with Capers, Lemon and Olive Oil

Veal Barolo 54

Tender Domestic Milk-Fed Veal, Sautéed With Exotic Mushrooms and Finished In Barolo Wine

Chicken Panache 38

Sautéed Chicken Breast topped with Crabmeat, Spinach, and Fresh Tomatoes. Topped with a Madeira Sauce and Melted Fontina Cheese

Surf and Turf 76

Grilled Filet Mignon and Half a Whole Lobster, Served with Mashed Potatoes, Crispy Fried Onions, and a Luxurious Demi-Glace

Veal Chop 56

Grilled Veal Chop topped with Roast Pepper Prosciutto, Mozzarella and Spinach and Brandy Sauce

Dry Aged Ribeye 62

Grilled Dry-Aged Ribeye Finished with and Espresso Demi-Glace and Shrimp Garnish

PIZZA

Margherita 24

San Marzano Tomatoes, Bufala Mozzarella, Parmigiano Cheese, Fresh Basil

Steak & Pear 26

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

Arugula & Prosciutto 24

A Combination of Mozzarella & Fontina Cheese, Fresh Baby Arugula, Prosciutto Di Parma, Balsamic Glaze

Pepperoni 24

San Marzano Tomatoes, Housemade Mozzarella, Bridgford Pepperoni, Parmigiano Cheese

Lily & Mia Meatball 24

My daughters' favorite! Tomato, mozzarella, housemade meatballs

Truffle 26

Black truffle oil and mozzarella cheese. Topped with fresh arugula, olive oil, and Parmesan shavings

Hot Honey Soppresata & Burrata Pizza 26

Sliced spicy soppresata, burrata, and topped with arugula and hot honey

DESSERT

Our Bakery Chef, as always, will present his desserts made fresh daily 16