

Panache

Starters

TUNA TARTARE | 14

avocado mousse, pickled cucumber, rice cracker, chili & basil oil

FRIED IPSWICH CLAMS | 13

house cut salt and vinegar fries, cajun remoulade

SHRIMP COCKTAIL | 14

gazpacho shooter, fresh lemon, traditional sauce

Handhelds

MAINE LOBSTER ROLL | 17

maine lobster, grilled brioche roll, old bay shoestring fries

WILD MUSHROOM FLATBREAD | 15

charred broccolini, black truffle goat cheese fondue, pickled red onions, shredded jack

CUBAN SANDWICH | 15

mojo braised pork, boar's head ham, alpine lace cheese, dijonnaise, tostones

Gourmet Burgers

CHOICE OF CHEESE, MUSHROOMS, SAUTEED ONIONS, BACON

HANDMADE BURGER | 13

angus beef | chicken | turkey | veggie

ATLANTIC SALMON BURGER | 15

freshly ground salmon, remoulade sauce, lettuce & tomato, brioche bun

STEAKHOUSE BURGER | 16

aged cheddar, candied bacon, balsamic portobello, baby arugula

Entree Salads

JUMBO LUMP CRAB LOUIE SALAD | 18

romaine, baby arugula, avocado, heirloom tomatoes, asparagus, red peppers, creamy thousand island dressing

HORSERADISH CRUSTED SALMON SALAD | 14

baby spinach, roasted beets, pickled red onion, seedless cucumber, candied pecans, cherry tomatoes, dill mustard vinaigrette

SINGAPORE GLASS NOODLE SALAD | 14

grilled chicken breast, red pepper, carrots, avocado, strawberries, orange segments, cashews, teriyaki dressing

LOBSTER COBB | 19

romaine, iceberg, roasted corn, red onion, heirloom tomatoes, smoked bacon, avocado, egg, lemon tarragon vinaigrette

BOCA WEST TRADITIONAL CAESAR | 11

crispy romaine hearts, fresh parmesan, mini croutons, housemade caesar dressing

WITH CHICKEN | 14

WITH SHRIMP | 16

Prix Fixe

INCLUDES A COMPLIMENTARY GLASS OF WINE, SOUP OR SALAD, DESSERT, & BEVERAGE

chopped house salad, caesar salad or soup, dessert & coffee, tea, or lemonade

BARBECUE SHORT RIBS | 28

roasted tomato polenta, broccoli rabe, barbecue gravy

CRISPY DUCK | 32

barley and wild rice soufflé, butternut squash puree, roasted beets, mandarin glaze

LOCAL FLOUNDER | 32

jumbo green asparagus, lump crab, tarragon hollandaise

FILET MIGNON | 36

cheddar scallion latkes, haricot vert, fall spiced demi glaze

Featured Specials

A LA CARTE OR PRIX FIXE

WEDNESDAY FRIED CHICKEN

19 | 25

housemade biscuit, corn on the cob, house slaw, hot honey drizzle

THURSDAY

1.5 LB WHOLE MAINE LOBSTER

30 | 36

cornbread french toast, broccoli cheddar casserole
ADD CRAB STUFFING | 2

FRIDAY CHOP NIGHT

31 | 37

lamb chop, truffled potato soufflé, glazed baby carrots

SATURDAY

PRIME RIB STATION

28 | 34

roasted rib bones, horseradish crema, au jus, onion rings, choice of baked or sweet potato, chef's choice of vegetable

Mains

A LA CARTE OR PRIX FIXE

ORGANIC ROTISSERIE CHICKEN

21 | 27

sauteed greens, roasted potato hash, tri-color cauliflower

ONION CRUSTED SALMON

25 | 31

horseradish onion mash, roasted brussel sprouts, mustard butter sauce

From the Wood Burning Grill

All entrees served with tri-color potato confit and sugar snap peas

A LA CARTE OR PRIX FIXE

SKIRT STEAK | balsamic tomato onion jam

26 | 32

VEAL CHOP | roasted shallot demi

31 | 37

IDAHO TROUT | herbed citrus butter

21 | 27

Desserts

| 4.50

HOMEMADE STRAWBERRY SHORTCAKE

APPLE CRUMB TART

CHOCOLATE LOVIN' SPOON CAKE

SUGAR FREE RASPBERRY JELLY ROLL

GOURMET COOKIE PLATE (GF OPTION AVAILABLE)