

pangea

CABARET MENU

\$20 MINIMUM PER PERSON food or drink
SPLIT CHECKS 2 cards max per table

APPETIZERS

CLASSIC SHRIMP COCKTAIL \$24
homemade cocktail sauce

LOBSTER BISQUE \$19
wild Maine lobster reduction, touch of cream

BRAISED SPICY PORK SAUSAGE \$23
herbed white beans, aged balsamic

ARUGULA SALAD \$24
poached pear, citrus sumac vinaigrette, moroccan spiced pecans, gorgonzola, ADD SHRIMP \$8

PANGEA BEET SALAD \$24
roasted golden, red, candied beets, feta, moroccan spiced pistachios, date syrup, crispy onions

MAINS

ROASTED MARKET SQUASH \$28
kabocha, butternut, acorn
moroccan spiced pecans, lemon verbena olive oil, citrus labne yogurt, ADD SHRIMP \$8

SALMON AVOCADO BURGER \$29
salmon blended with scallion and panko, served with aioli, pickled onions, avocado

MORROCAN CHICKEN \$29
vegetable cous cous, preserved lemon, kalamata olives

BRAISED BEEF SHORT RIBS \$42
cabernet reduction, citrus smashed potatoes, crispy onions

LOBSTER TONNARELLI \$34
artisanal squid ink & wheat pasta, Maine lobster reduction, cream, chives

MAC 'N' CHEESE \$24
roasted red pepper, parmesan, pecorino, gruyere, citrus bread crumb crust

PANGEA BISTRO BURGER \$28
spicy aioli, pickled onions, gorgonzola, greens, served with fries

PAN SEARED SALMON \$33
lemon verbena infused olive oil, vegetable quinoa pilaf

CLASSIC SPAGHETTI BOLOGNESE \$25
slow-braised beef and tomato sauce