

# pangea

## DINNER

### SHAREABLES

**PULLED PORK SLIDERS \$16**  
two sliders, bbq pulled pork, topped with cole slaw  
ADD FRIES \$8

**CHICKPEA HUMMUS \$15**  
lemon, tahini, aleppo pepper, extra virgin olive oil,  
served with vegetable crudité, pita bread

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

**BUTTERNUT SQUASH RISOTTO \$24**  
saffron, pecorino romano

**FRENCH MESCLUN SALAD \$15**  
carrot, onion, radish, cucumber, champagne vinaigrette

**ROASTED CAULIFLOWER \$24**  
moroccan spiced florets, za'atar, lemon verbena olive oil, citrus labne yogurt  
ADD SHRIMP \$8

**PANGEA BEET SALAD \$ 24**  
roasted golden, red and candied beets, feta cheese, morrocan spiced pistachios, date syrup, crispy onions  
ADD SHRIMP \$8

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

### 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 avocado, pickled onions and a mesclun salad

**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

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

**PAN SEARED FRENCH CHICKEN BREAST \$36**  
creamy polenta, chicken jus

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