



JUST GETTING STARTED*

HOUSE CHARCUTERIE BOARD \$19

chef's selection of meats | crostini | house mustard
add artisanal cheeses...supplemental \$24

CHARRED OCTOPUS \$18

potato pave | kale and pickled fennel chow chow | elote powder | aioli | aji-dulce gastrique

LOBSTER SAUSAGE POPS \$15

lobster | shrimp | bacon | black garlic & jalapeno | lemon sorghum glazed

ZOËS ROCKEFELLER \$17

local oysters | braised kale | pimento cheese | chicharron | bacon

BEEF TARTARE* \$18

sous vide egg yolk | pickapeppa | arugula | kettle chips

SEARED SEA SCALLOPS \$22

charred kabocha purée | pickled honeycrisp apples | sage brown butter and toasted hazelnut

SEARED FOIE GRAS \$28

sourdough brioche | seasonal jam | gastrique

GREEN CURRY MUSSELS \$16

thai green curry | ginger | makrut lime | cilantro | basil | butternut squash | roasted tomato

SOUP FEATURE market price

ask your server for details

WINE PAIRINGS

our pairing menu is designed as a personal wine dinner, selections chosen for you by one of our certified sommeliers | wine pairings are only for parties of 8 or less, unless pre-arranged

WINE PAIRED WITH 3 COURSES +\$45

WINE PAIRED WITH 4 COURSES +\$55

WINE PAIRED WITH 5 COURSES +\$65

20% gratuity is added to all checks

FROM THE GARDEN

POACHED PEAR & BUTTERNUT SQUASH SALAD \$15

red wine poached pear | roasted butternut squash | chevre | mixed greens
spiced nuts | maple tahini vinaigrette

THE ICEBERG \$12

bacon lardons | cherry tomatoes | blue cheese dressing | truffle onion straws

ZOËS CAESAR \$13

green goddess caesar dressing | brioche crouton | chicharron bacon
roasted tomato | parmesan

MAIN FEAST *

FISH FEATURE* market price

ask your server for details

CHEF'S BOWL \$48

ora king salmon | scallops | mussels | shrimp | tomato saffron dashi | fennel
grilled sourdough | tonnato

ZOËS FAMOUS 50 DOLLAR JAPANESE WAGYU BURGER* \$50

house made sourdough brioche | bacon jam | black garlic ketchup | baby romaine
truffle onion crisps | aged white cheddar | crispy frites

STEAK FRITES * \$65

16oz prime ribeye | truffle frites | foie gras butter | roasted garlic aioli

SURF "N" TURF * \$72

8oz prime new york strip | whole lobster tail | herbed whipped potatoes | haricot verts
lemon tarragon butter

supplement: filet mignon +\$28 | ribeye +\$32 | miyazaki +\$130

SEARED SEA SCALLOP AND SHRIMP EN CROÛTE \$49

veloutés | duxelles | gruyere | arugula | black truffle | puff pastry

20% gratuity is added to all checks

APPLE CIDER BRINED PORK TENDERLOIN* \$43

kurobuta pork | pommes paillason | sorghum butter glazed brussels
pickled honeycrisp apples | whole grain mustard glace de poulet | garlic streusel

DUCK CONFIT CAVATELLI \$39

house made cavatelli | pulled duck confit | pickled fennel | butternut squash
baby spinach | roasted tomato | duck jus | fines herbes

FROM THE BUTCHER*

all of our steaks are prime angus beef and served with boursin whipped potatoes, haricot verts, and bordelaise

7OZ FILET MIGNON \$56

14OZ NEW YORK STRIP \$59

16OZ RIBEYE \$64

6OZ JAPANESE MIYAZAKI WAGYU TENDERLOIN \$170

served with tempura fried shrimp and crab salad

32OZ DARLING DOWNS AUSTRALIAN WAGYU TOMAHAWK RIBEYE \$240

we are not responsible for steaks ordered well-done

ADDITIONAL SAUCES

truffle béarnaise \$6 | Z1 steak sauce \$4 | horseradish cream \$4

foie gras butter \$7 | roquefort blue cheese \$6

ENHANCEMENTS

hot buttered crab \$15

whole maine lobster tail with
lemon tarragon butter \$39

oscar style \$18

mushrooms & onions \$11

seared foie gras \$25

SIDES

zoës old bay crab mac n' cheese \$15

sorghum butter glazed brussels \$11

truffle steak fries & truffle fondue \$12

sautéed haricot verts \$9

herbed whipped potatoes \$9

zoës potatoes \$9

**These foods are served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can increase your risk of foodborne illness.*

***Cheers from our kitchen crew: Paul, Kevin, Danny, Nicole, OG, Sarah, Olivia, DJ, Jorge, and Andre!*

