



## JUST GETTING STARTED\*

### HOUSE CHARCUTERIE BOARD \$19

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

### OCTOPUS<sup>2</sup> \$19

tentacle & terrine | sauce vierge | smoked tomato dashi oil | confit garlic & meyer lemon

### LOBSTER SAUSAGE POPS \$15

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

### ZOËS ROCKEFELLER \$19

laughing king oysters | braised kale | pimento cheese | chicharron | bacon

### BEEF TARTARE\* \$19

gribiche | pickapeppa | mixed greens | grilled sourdough

### SEARED SCALLOPS \$22

koji carrot purée | fermented kale kimchi | scallop butter

### HUDSON VALLEY FOIE GRAS \$28

house sourdough brioche | seasonal jam | gastrique

### BEER BRAISED MUSSELS \$18

NZ green lipped mussels | house bacon | truffled mustard | caramelized onion | fines herbes  
grilled sourdough with scallop butter

### SOUP FEATURE market price

chef's selection

## 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

### BEET & GOAT CHEESE SALAD \$18

golden, red, and chioggia beets | mixed greens | whipped chevre | sliced iberico ham  
walnut thyme brittle | salt & vinegar dressing

### THE BIBB SALAD \$15

local mixed greens | house bacon | roquefort dressing | chopped egg  
tomato | crispy truffled onions

### ZOËS CAESAR \$13

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

## MAIN FEAST \*

### FISH FEATURE\* market price

chef's selection

### 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 | pommes frites | foie gras butter | truffled béarnaise

### SURF "N" TURF \* \$72

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

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

### DORADE & SHRIMP EN PAPILOTE \$42

smoked fingerling potatoes | seasonal veggies | scallop butter | meyer lemon

*\*20% gratuity is added to all checks\**

**APPLE CIDER BRINED PORK TENDERLOIN\* \$43**

kurobuta pork | pomme de terre fondante | seasonal veggies  
truffled grain mustard demi-glace | garlic streusel

**SEARED SCALLOP & SALMON TORTELLINI \$49**

house made tortellini | broccolini  
caviar velouté | cured egg yolk | fines herbes

**FROM THE BUTCHER\***

**7OZ CREEKSTONE FILET MIGNON \$56**

**14OZ MEYERS PRIME GRADE NEW YORK STRIP \$59**

**16OZ MEYERS PRIME GRADE RIBEYE \$64**

**6OZ A5 MIYAZAKI WAGYU TENDERLOIN \$170**

served with tempura fried shrimp and crab salad

**40OZ KURO GOLD WAGYU BONE-IN RIBEYE \$240**

served with pomme de terre fondante and broccolini

steaks served with boursin whipped potatoes, seasonal veggies, and truffled demi-glace unless otherwise noted

*\*we are not responsible for steaks ordered well-done\**

**ADDITIONAL SAUCES**

truffled 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

au poivre style \$11

mushrooms & onions \$11

seared foie gras \$25

**SIDES**

zoës old bay crab mac n' cheese \$15

pungo asparagus with truffled béarnaise \$11

parmesan steak fries & truffled fondue \$12

butter poached broccolini \$12

boursin 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, Waldy, Tayler, Sarah, Olivia, DJ, Jorge, and Nick!*

