



JUST GETTING STARTED*

HOUSE CHARCUTERIE BOARD \$21

chef's selection of meats | crostini | house mustard | seasonal jam
add iberico ham... \$15
add artisanal cheeses... \$24

CHARRED OCTOPUS \$22

sous vide tentacle | pommes noisettes | pickled leek & kale
fennel pollen | aioli

LOBSTER CHEESECAKE \$25

claw & knuckle lobster | parmesan panko crust | mixed greens
truffled bearnaise

LOBSTER SAUSAGE POPS \$15

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

ZOËS ROCKEFELLER \$21

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

BEEF TARTARE* \$19

capers | shallots | truffled egg salad | maldon | sourdough crostini

SEARED SCALLOPS \$24

sunchoke velouté | golden raisin jam | black truffle | crispy prosciutto

HUDSON VALLEY FOIE GRAS \$28

house sourdough brioche | seasonal jam | gastrique

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

FROM THE GARDEN

SOUP FEATURE market price

chef's selection

PEACHES & TOMATOES \$18

vaughan farms peaches & tomatoes | burrata | prosciutto | balsamic
roasted tomato pesto | lemon basil

add grilled shrimp... \$12

THE WEDGE \$15

baby iceberg | house bacon | roquefort dressing | chopped egg
roasted tomato | crispy truffled onions

ZOËS CAESAR \$14

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

MAIN FEAST *

FISH FEATURE* market price

chef's selection

SEARED ORA KING SALMON* \$48

yuzu koshō | red curry broth | shrimp | forbidden rice | seasonal veggies | radish
cilantro | tomato dashi oil

SEARED SCALLOP & LOBSTER RISOTTO \$55

iberico parmesan brodo | hackleback caviar | asparagus | cured egg yolk | fines herbes

CAVATELLI PRIMAVERA \$29

house made ricotta cavatelli | roasted garlic beurre blanc | blistered tomato
asparagus | artichoke | fines herbes | parmesan

add grilled shrimp... \$12

add seared scallops... \$22

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

ZOËS JUMBO LUMP CRABCAKE \$52

meyer lemon & prosciutto pea purée | pungo succotash | tasso
pickled ramp and anchovy remolaude

SANUKI SMASH* \$50

sanuki & miyazaki wagyu beef patties | zoës special sauce | shredded lettuce | bacon jam
black truffle cheese | b & b pickles | truffled onion crisps | house sesame brioche

ZOËS MEATLOAF \$31

boursin whipped potatoes | seasonal veggies | glace de poulet | onion crisps

STEAK FRITES * \$75

16oz prime ribeye | pommes frites | foie gras butter | truffled béarnaise

SURF "N" TURF * \$74

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

supplement: filet mignon +\$24 | ribeye +\$35 | miyazaki +\$130 | sanuki +\$240

FROM THE BUTCHER*

served with boursin whipped potatoes, seasonal veggies, and truffled demi-glace

7OZ CREEKSTONE FILET MIGNON \$58

14OZ MEYERS PRIME GRADE NEW YORK STRIP \$62

16OZ MEYERS PRIME GRADE RIBEYE \$72

45OZ TOMAHAWK RIBEYE \$180

6OZ A5 MIYAZAKI WAGYU TENDERLOIN \$170

served with tempura fried shrimp and crab salad

6OZ SANUKI WAGYU TENDERLOIN \$300

served with tempura fried shrimp and crab salad

JAPANESE WAGYU FOR TWO \$430

both guests receive 3oz of A5 sanuki and 3oz of A5 miyazaki tenderloin for an
out-of-this-world comparison of marbling, tenderness, and flavor

served with tempura fried shrimp and crab salad

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

ADDITIONAL SAUCES

truffled béarnaise	\$6
Z1 steak sauce	\$4
horseradish cream	\$4
foie gras butter	\$7
roquefort blue cheese	\$6
glace de poulet	\$6

ENHANCEMENTS

hot buttered crab	\$17
maine lobster tail with scallop butter	\$39
oscar style	\$18
au poivre style	\$11
mushrooms & onions	\$11
seared foie gras	\$25

SIDES

zoës old bay crab mac 'n' cheese	\$22
parmesan steak fries & truffled fondue	\$14
butter poached haricot verts & may peas	\$12
grilled asparagus with truffled béarnaise	\$14
boursin whipped potatoes	\$11
zoës potatoes	\$11

WINE PAIRINGS

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

THREE COURSES \$49 | FOUR COURSES \$59 | FIVE COURSES \$69

**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, Danny, Waldy, Tayler, Olivia, Steve, and DJ!*

