



JUST GETTING STARTED*

House Charcuterie Board	\$19
chef's selection of meats • crostini • house mustard add artisanal cheeses...supplemental \$24	
Elote Dusted Charred Octopus	\$18
butternut croquettes • kale and peppadew chow chow • 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
raw USDA prime • cornichons • soft quail egg • arugula • gaufrettes • maldon salt	
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	

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	\$11
bacon lardons • cherry tomatoes • blue cheese dressing • truffle onion straws	
Zoës Caesar	\$12
green goddess caesar dressing • brioche crouton • chicharron bacon • roasted tomato • parmesan	

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 *****

MAIN FEAST *

Fish Feature*	Market Price
ask your server for details	
Cioppino mussels • shrimp • fish • scallops • tomato • fennel • leeks • saffron broth • fine herbs grilled sourdough • pickled sweet peppers	\$46
Zoës Famous 50 Dollar Japanese Wagyu Burger * house made sourdough brioche • bacon jam • black garlic ketchup • baby romaine truffle onion crisps • aged white cheddar • crispy frites	\$50
Steak Frites * 16oz prime ribeye • truffle frites • foie gras butter • roasted garlic aioli	\$65
Surf “n” Turf* 8oz prime new york strip • whole lobster tail • herbed whipped potatoes • haricot verts lemon tarragon butter supplement: filet mignon +\$30 • ribeye +\$34 • miyazaki +\$130	\$70
Seared Sea Scallops and Shrimp Casserole Pot Pie veloutés • duxelles • gruyere • arugula • black truffle • puff pastry	\$50
Apple Cider Brined Pork Tenderloin* kurobuta pork • pommes paillason • pickled honeycrisp apple • sorghum butter glazed brussels whole grain mustard glace de poulet • garlic streusel	\$42
Duck Confit Cavatelli house made cavatelli • pulled duck confit • pickled fennel • butternut squash baby spinach • roasted tomato • duck jus • fine herbs	\$40

FROM THE BUTCHER*

Our steaks are served with herbed whipped potatoes, haricot verts, and bordelaise.

12 oz. Veal Chop	\$52
7 oz. Certified Angus Filet Mignon	\$54
14 oz. Prime New York Strip	\$60
16 oz. Prime Cut Ribeye	\$64
6 oz. Japanese Miyazaki Wagyu Tenderloin	\$170
32 oz 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 • smoked blue cheese butter \$5

Enhancements

hot buttered crab	\$14
whole maine lobster tail with lemon tarragon butter	\$40
oscar style	\$18
mushrooms & onions	\$10
seared foie gras	\$25

Sides

Zoës old bay crab mac n' cheese	\$15
Sorghum butter glazed brussels	\$10
truffle steak fries & truffle fondue	\$12
sautéed haricot verts	\$9
herbed whipped potatoes	\$9
Zoës potatoes	\$10
jumbo asparagus	\$12

**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, DJ, Jorge, and Andre!*



UPCOMING EVENTS

MARC'S SENSORY ANALYSIS WINE CLASS

SATURDAY 22 OCTOBER 2022

Time: 1:30-5:00 PM

Price: \$69.99++ per person

Limited to 22 guests.

TRESPASS WINE DINNER

MONDAY 24 OCTOBER 2022

Sit down dinner with Donny Gallagher

Time: 6:30 reception

Price: \$199.99++ per person

Limited seating.

TIERRA ROJA VINEYARDS WINE DINNER

TUESDAY 1 NOVEMBER 2022

Sit down dinner with owner Linda Neal

Time: 6:30 reception

Price: \$199.99++

Limited seating