



## JUST GETTING STARTED\*

<b>House Charcuterie Board</b>	<b>\$19</b>
chef's selection of meats • crostini • house mustard add artisanal cheeses...supplemental \$24	
<b>Elote Dusted Charred Octopus</b>	<b>\$18</b>
butternut croquettes • kale and peppadew chow chow • aioli • aji-dulce gastrique	
<b>Lobster Sausage Pops</b>	<b>\$15</b>
lobster • shrimp • bacon • black garlic & jalapeno • lemon sorghum glazed	
<b>Zoës Rockefeller</b>	<b>\$17</b>
local oysters • braised kale • pimento cheese • chicharron • bacon	
<b>Beef Tartare</b>	<b>\$18</b>
raw USDA prime • cornichons • soft quail egg • arugula • gaufrettes • maldon salt	
<b>Seared Sea Scallops</b>	<b>\$22</b>
charred kabocha purée • pickled honeycrisp apples • sage brown butter and toasted hazelnut	
<b>Seared Foie Gras</b>	<b>\$28</b>
sourdough brioche • seasonal jam • gastrique	
<b>Green Curry Mussels</b>	<b>\$16</b>
thai green curry • ginger • makrut lime • cilantro • basil • butternut squash • roasted tomato	
<b>Soup Feature</b>	<b>Market Price</b>
ask your server for details	

## FROM THE GARDEN

<b>Poached Pear &amp; Butternut Squash Salad</b>	<b>\$15</b>
red wine poached pear • roasted butternut squash • chevre • mixed greens spiced nuts • maple tahini vinaigrette	
<b>The Iceberg</b>	<b>\$11</b>
bacon lardons • cherry tomatoes • blue cheese dressing • truffle onion straws	
<b>Zoës Caesar</b>	<b>\$12</b>
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.

<b>WINE PAIRED WITH 3 COURSES</b>	<b>+\$45</b>
<b>WINE PAIRED WITH 4 COURSES</b>	<b>+\$55</b>
<b>WINE PAIRED WITH 5 COURSES</b>	<b>+\$65</b>

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

## MAIN FEAST \*

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

## FROM THE BUTCHER\*

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

<b>12 oz. Veal Chop</b>	<b>\$52</b>
<b>7 oz. Prime Black Angus Filet Mignon</b>	<b>\$54</b>
<b>14 oz. Prime New York Strip</b>	<b>\$60</b>
<b>16 oz. Prime Cut Ribeye</b>	<b>\$64</b>
<b>6 oz. Japanese Miyazaki Wagyu Tenderloin</b>	<b>\$170</b>
<b>32 oz Darling Downs Australian Wagyu Tomahawk Ribeye</b>	<b>\$240</b>

*(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

### VALENTINE'S DINNER AT ZOËS

**TUESDAY 14 FEBRUARY 2023**

Price: \$125++ per person

Make your reservations now....we always sell out!

### PATRICK'S WINE REGION SERIES: TUSCANY

**SATURDAY 18 FEBRUARY 2023**

Time: 3:00-5:00

Price: \$69.99++ per person

Limited to 20 guests.

### MARC'S SENSORY ANALYSIS WINE CLASS

**SATURDAY 25 FEBRUARY 2023**

Time: 1:30-5:00

Price: \$69.99++

Limited to 20 guests.