

◆ **MAIN FEAST** ◆

DUCK BREAST* **39**
 Truffelino Risotto • Stuffed Morel Mushrooms
 Cherry Jus • Duck Prosciutto • Romanesco

ONE IF BY LAND, FIVE IF BY SEA* **120**
Platter for 2
 Beef Tenderloin • Lobster Tail • Fried Shrimp • Crab Cakes & More

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◆ **FROM THE GRILL*** ◆

Our Steaks are served with Buttercream Chive Mash and Charred Seasonal Greens
 Choice of Sauce on Side: Z1 Steak Sauce • Tomato Au Jus • Creamy Horseradish

①/₂ **8 oz CERTIFIED HEREFORD** **36**
FILET MIGNON

①/₂ **16 oz PRIME** **37**
NEW YORK STRIP

dm FD AC FE C I **49**

JAPANESE 6 oz MIYAZAKI A5 WAGYU **MARKET PRICE**
TENDERLOIN

JAPANESE 4 oz OR 8 oz MIYAZAKI A5 WAGYU **85 / 170**
NEW YORK STRIP

ADDITIONS

Grilled U10 Shrimp (3)	15
1/2 Grilled Maine Lobster Tail / Whole	18/35
Seared Foie Gras	15
Smoked Bleu Cheese Cream Sauce	5
Au Poivre	6
Shrooms & Onions	8
Oscar	10

SIDES

Zoës Original Old Bay Crab Mac n' Cheese	13
Corn Pudding	8
Goat Cheese Fried Brussels	8
Truffle Fries • Truffle Fondue • Parm	10
Loaded Baked Potato	7



~ We are supporters of diabetes awareness and are happy to create any dish to your dietary needs ~
 *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can increase your risk of foodborne illness, especially if you have certain medical conditions. Cheers from our kitchen crew (Michael Koch, David, Jasper, Marcus, Willie, Heather, Rob).