

◆ **MAIN FEAST** ◆

SEARED TRIGGERFISH 41
 Bacon Couscous • Heirloom Tomato Chutney
 Grilled Asparagus • Basil

BBQ SALMON* 36
 King Salmon • Zucchini
 Onion Crisps • Sushi Rice

DRY AGED PORK PORTERHOUSE* 43
 Pimento Red Skin Mash • Maple Glazed Carrots
 Black Garlic Compound Butter • Cranberry Relish • Pork Jus

ONE IF BY LAND, FIVE IF BY SEA* 120
Platter for 2
 Prime New York Strip • 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

16 oz USDA PRIME CUT RIBEYE 49

JAPANESE 6 oz MIYAZAKI A5 WAGYU MARKET PRICE
TENDERLOIN

SNAKE RIVER FARMS 8 oz 85
DOMESTIC WAGYU NEW YORK STRIP

ADDITIONS

Hot Buttered Crab	10
1/2 Grilled Maine Lobster Tail / Whole	18/35
Seared Foie Gras	15
Smoked Bleu Cheese Cream Sauce	5
Au Poivre	6
Bearnaise Sauce	5
Mushrooms & Onions	8

SIDES

Zoës Original Old Bay Crab Mac n' Cheese	13
Creamed Spinach	8
Goat Cheese Fried Brussels	8
Truffle Fries • Truffle Fondue • Parm	10



*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, especially if you have certain medical conditions.

Cheers from our kitchen crew (Michael Koch, Marcus, Mark, Alex, Arlene, Willie).