



## JUST GETTING STARTED\*

<b>The Chef's Tasting Board</b>	<b>\$21</b>
Artisan Cheeses • Seasonal Jam • Charcuterie	
<b>Tempura Lobster Sausage</b>	<b>Four Pcs/\$8    Eight Pcs/\$14</b>
Lobster • Shrimp • House Bacon • Black Garlic & Jalapeno • Sorghum • Rice	
<b>Zoës Rockefeller</b>	<b>\$16</b>
Local Oysters • Collard Greens • Pimento Cheese • Chicharron • Bacon	
<b>Southern Soft Shell Crab</b>	<b>\$16</b>
Corn Meal • Fried Soft Shell • Corn Tomato Butter • Caper Tartar • Pickled Ramp	
<b>Beef Tartare</b>	<b>\$18</b>
Filet Mignon • Foie Gras Aioli • Fried Capers • Baguette • Truffle Egg Salad • Maldon Salt	
<b>Clams d'Asti</b>	<b>\$16</b>
Little Neck Clams • Lobster Sausage • Baguette • Moscato • Tomato • Scallops	

## COOL & CRISP

<b>Chilled Avocado Soup</b>	<b>\$12</b>
Lump Crab • Mango • Chili Powder	
<b>Peach &amp; Burrata Caprese</b>	<b>\$14</b>
Hanover Tomatoes • House Burrata • Local Peaches • Pine Nuts • Prosciutto • Strawberry Balsamic • Basil	
<b>Wilted Bibb Salad</b>	<b>\$14</b>
Manchego • Pear Riesling Vinaigrette • Bacon • Apricot • Micros	
<b>The Iceberg</b>	<b>\$10</b>
Honey Pepper Lardons • Cherry Tomatoes • Smoked Blue Cheese Dressing • Truffle Onion Crisps	
<b>Zoës Caesar</b>	<b>\$12</b>
Green Goddess Caesar Dressing • House Crouton • Chicharron Bacon • Quail Egg • Parmesan	

## WINE PAIRINGS AVAILABLE

Our pairing menu is designed as a personal wine dinner, selections chosen for you by one of Zoës Certified Sommeliers. Wine pairings are only for parties of 8 or less, unless pre-arranged.

<b>WINE PAIRED WITH 3 COURSES</b>	<b>+\$40</b>
<b>WINE PAIRED WITH 4 COURSES</b>	<b>+\$50</b>
<b>WINE PAIRED WITH 5 COURSES</b>	<b>+\$60</b>

## MAIN FEAST\*

<b>Maple Leaf Duck</b>	<b>\$38</b>
Seared Duck Breast • Roasted Cauliflower • Sweet Potato Puree • Demi • Pickled Corn	
<b>Seared U-10 Scallops</b>	<b>\$36</b>
Sundried Tomato Orzo • Baby Spinach • Parmesan • Cashew Butter	
<b>New Zealand Rack of Lamb</b>	<b>\$41</b>
Rosemary Garlic Mashed Potatoes • Honey Balsamic Heirloom Carrots • Kale Chips • Jus	
<b>Zoës Famous 50 Dollar Japanese Wagyu Burger</b>	<b>\$50</b>
Bacon Jam • Black Garlic Ketchup • Romaine • Truffle Onion Crisps • Red Dragon • House Fries	
<b>Surf“n” Turf</b>	<b>\$60</b>
Prime New York Strip • Half Lobster Tail • Fried Shrimp • Sea Scallops & More	

## FROM THE GRILL\*

Our Steaks are served with Yukon Gold Mash and Asparagus  
Substitute Bacon Braised Kale, Honey Balsamic Carrots, Zoës Potatoes or Sweet Potato Stack  
Choice of Sauce on Side: Z1 Steak Sauce • Creamy Horseradish • Bordelaise

<b>8 oz Certified Hereford Filet Mignon</b>	<b>\$36</b>
<b>16 oz Prime New York Strip</b>	<b>\$37</b>
<b>16 oz USDA Prime Cut Ribeye</b>	<b>\$49</b>
<b>40 oz. Angus Reserve Prime Ribeye Tomahawk</b>	<b>\$140</b>
<b>Japanese 6 oz Miyazaki Wagyu Tenderloin</b>	<b>\$150</b>
<b>Ultimate Surf“n” Turf</b>	<b>\$240</b>
40 oz. Prime Ribeye Tomahawk • 24 oz. Whole Lobster Tail	

### Additions

<b>Hot Buttered Crab</b>	<b>\$10</b>
<b>½ Maine Lobster Tail/Whole</b>	<b>\$18/35</b>
<b>Smoked Bleu Cheese Cream Sauce</b>	<b>\$7</b>
<b>Mushrooms &amp; Onions</b>	<b>\$8</b>
<b>Seared Foie Gras</b>	<b>\$15</b>

### Sides

<b>Zoës Old Bay Crab Mac n' Cheese</b>	<b>\$13</b>
<b>Goat Cheese Fried Brussels</b>	<b>\$8</b>
<b>Truffle Fries, Truffle Fondue, Parmesan</b>	<b>\$11</b>
<b>Truffle Onion Crisps</b>	<b>\$6</b>
<b>Bacon Braised Kale</b>	<b>\$6</b>
<b>Honey Balsamic Carrots</b>	<b>\$6</b>
<b>Zoës Potatoes</b>	<b>\$7</b>
<b>Sweet Potato Stack</b>	<b>\$8</b>



\*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 (Mark, Marcus, Alex, Obie, Willie)