



JUST GETTING STARTED*

HOUSE CHARCUTERIE BOARD \$21

chef's selection of meats | crostini | house mustard | seasonal jam

add iberico ham... \$15

add artisanal cheeses... \$24

CHARRED OCTOPUS \$22

sous vide tentacle | pommes noisettes | pickled leek & kale

fennel pollen | aioli

LOBSTER MAC & CHEESE \$25

house made ricotta cavatelli | mornay | c & k lobster

parmesan panko | smoked paprika

substitute jumbo lump crab... \$22

LOBSTER SAUSAGE POPS \$15

lobster | shrimp | bacon | black garlic & jalapeno | lemon sorghum

ZOËS ROCKEFELLER \$21

laughing king oysters | braised kale | pimento cheese | chicharrón | bacon

BEEF TARTARE* \$19

capers | shallots | truffled egg yolk | maldon | sourdough crostini

SEARED SCALLOPS \$22

butternut purée | pickled honeycrisp apple | cider braised kale | roasted tomato dashi oil

HUDSON VALLEY FOIE GRAS \$28

house sourdough brioche | seasonal jam | gastrique

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

FROM THE GARDEN

SOUP FEATURE market price

chef's selection

POACHED PEAR & GOAT CHEESE SALAD \$16

mixed greens | roasted squash | candied pumpkin seeds and pecans | burnt miso vinaigrette

add duck confit... \$14

add grilled shrimp... \$12

THE BIBB \$15

butter crisp lettuce | house bacon | roquefort dressing | chopped egg

roasted tomato | crispy truffled onions

ZOËS CAESAR \$14

green goddess caesar dressing | brioche crouton | chicharrón bacon

roasted tomato | parmesan

MAIN FEAST *

FISH FEATURE* market price

chef's selection

SEARED ORA KING SALMON* \$48

yuzu koshō curry broth | shrimp | forbidden rice | seasonal veggies | radish

cilantro | tomato dashi oil

SEARED SCALLOP & LOBSTER RISOTTO \$54

iberico taleggio brodo | hackleback caviar | asparagus | cured egg yolk | fines herbes

CAVATELLI PRIMAVERA \$27

house made ricotta cavatelli | roasted garlic beurre blanc | blistered tomato

asparagus | artichoke | fines herbes | parmesan

add grilled shrimp... \$12

add seared scallops... \$20

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

DUCK DUO \$51

roasted duck breast | confit leg | sous vide thumb carrots & turnips
robuchon potatoes | glace de poulet | plum purée

SANUKI SMASH* \$50

sanuki & miyazaki wagyu beef patties | zoës special sauce | shredded lettuce | bacon jam
black truffle cheese | b & b pickles | truffled onion crisps | house sesame brioche

ZOËS MEATLOAF \$29

robuchon potatoes | seasonal veggies | glace de poulet | onion rings

CIDER BRINED KUROBUTA PORK CHOP * \$51

pommes paillason | miso honey glazed brussels | pistachio streusel
whole grain mustard bordelaise

STEAK FRITES * \$75

16oz prime ribeye | pommes frites | foie gras butter | truffled béarnaise

SURF "N" TURF * \$74

8oz prime new york strip | whole lobster tail | herbed whipped potatoes
seasonal veggies | scallop butter

supplement: filet mignon +\$24 | ribeye +\$35 | miyazaki +\$130 | sanuki +\$240

FROM THE BUTCHER*

served with boursin whipped potatoes, seasonal veggies, and truffled demi-glace

7OZ CREEKSTONE FILET MIGNON \$58

14OZ MEYERS PRIME GRADE NEW YORK STRIP \$62

16OZ MEYERS PRIME GRADE RIBEYE \$72

45OZ TOMAHAWK RIBEYE \$180

6OZ A5 MIYAZAKI WAGYU TENDERLOIN \$170

* served with tempura fried shrimp and crab salad *

6OZ SANUKI WAGYU TENDERLOIN \$300

* served with tempura fried shrimp and crab salad *

JAPANESE WAGYU FOR TWO \$430

both guests receive 3oz of A5 sanuki and 3oz of A5 miyazaki tenderloin for an
out-of-this-world comparison of marbling, tenderness, and flavor

* served with tempura fried shrimp and crab salad *

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

ADDITIONAL SAUCES

truffled béarnaise	\$6
Z1 steak sauce	\$4
horseradish cream	\$4
foie gras butter	\$7
roquefort blue cheese	\$6

ENHANCEMENTS

hot buttered crab	\$17
whole maine lobster tail with scallop butter	\$39
zoës oscar style	\$18
au poivre style	\$11
mushrooms & onions	\$11
seared foie gras	\$25

SIDES

parmesan steak fries & truffled fondue	\$14
butter poached broccolini	\$12
miso honey glazed brussels	\$12
grilled asparagus with truffled béarnaise	\$14
crispy onion rings	\$10
boursin whipped potatoes	\$11
zoës potatoes	\$11

**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, Danny, Waldy, Tayler, Olivia, Steve, and DJ!*

