



## JUST GETTING STARTED\*

<b>The Chef's Tasting Board</b>	<b>\$24</b>
Artisan Cheeses • Seasonal Jam • Charcuterie • House Crackers	
<b>Lobster Sausage Pops</b>	<b>\$14</b>
Lobster • Shrimp • House Bacon • Black Garlic & Jalapeno • Lemon Honey	
<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 • Herb Aioli • Gaufrettes • Maldon Salt	
<b>Mussels &amp; Frites</b>	<b>\$16</b>
P.E.I. Mussels • White Wine • Tomato • Scallops • Shallot • Garlic Fresh Herbs • Crispy Frites • Preserved Lemon	

## WARM & CRISP\*

<b>Soup Feature</b>	<b>Market Price</b>
Ask your server for details	
<b>Roasted Beet &amp; Goat Cheese Salad</b>	<b>\$14</b>
Whipped Honey Goat Cheese • Roasted Golden & Chioggia Beets • Pickled Beets • Herb Purée Extra Virgin Olive Oil • Maldon Salt • Pea Shoots	
<b>The Iceberg</b>	<b>\$11</b>
Lardons • Cherry Tomatoes • Blue Cheese Dressing • Truffle Onion Straws	
<b>Zoës Caesar</b>	<b>\$12</b>
Green Goddess Caesar Dressing • House Crouton • Chicharron Bacon • Tomato • 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>+\$45</b>
<b>WINE PAIRED WITH 4 COURSES</b>	<b>+\$55</b>
<b>WINE PAIRED WITH 5 COURSES</b>	<b>+\$65</b>

*Parties of 6 or more subject to 20% gratuity*

## MAIN FEAST\*

### Fish Feature

Market Price

Ask your server for details

<b>Zoës Famous 50 Dollar Japanese Wagyu Burger</b>	<b>\$50</b>
Bacon Jam • Black Garlic Ketchup • Romaine • Truffle Onion Crisps • Red Dragon • Crispy Frites	
<b>Steak Frites</b>	<b>\$56</b>
16oz Ribeye • Truffle Frites • Foie Gras Butter • Roasted Garlic Aioli	
<b>Surf“n” Turf</b>	<b>\$63</b>
Prime New York Strip • Half Lobster Tail • Sea Scallops • Rockefeller	
Substitute NY Strip: Filet Mignon +\$25 • Ribeye +\$32 • Miyazaki +\$120	

## FROM THE GRILL\*

Our Steaks are served with Yukon Gold Mash and Asparagus

Substitute Honey Balsamic Carrots or Zoës Potatoes

Choice of Sauce on Side: Z1 Steak Sauce • Creamy Horseradish • Bordelaise

<b>8 oz. Certified Angus Filet Mignon</b>	<b>\$42</b>
<b>14 oz. Prime New York Strip</b>	<b>\$39</b>
<b>16 oz. USDA Prime Cut Ribeye</b>	<b>\$52</b>
<b>Japanese 6 oz. Miyazaki Wagyu Tenderloin</b>	<b>\$150</b>

### Additions

<b>Hot Buttered Crab</b>	<b>\$12</b>
<b>½ Maine Lobster Tail/Whole</b>	<b>\$18/35</b>
<b>Smoked Bleu Cheese Cream Sauce</b>	<b>\$9</b>
<b>Mushrooms &amp; Onions</b>	<b>\$8</b>
<b>Seared Foie Gras</b>	<b>\$25</b>

### Sides

<b>Zoës Old Bay Crab Mac n' Cheese</b>	<b>\$14</b>
<b>Goat Cheese Fried Brussels</b>	<b>\$8</b>
<b>Truffle Fries, Truffle Fondue, Parmesan</b>	<b>\$12</b>
<b>Creamed Spinach</b>	<b>\$10</b>
<b>Honey Balsamic Carrots</b>	<b>\$6</b>
<b>Zoës Potatoes</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 (Paul, Kevin, Anthony, Nicole, Jessica, Alex, OG, DJ and Garrick)