



JUST GETTING STARTED*

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| The Chef's Tasting Board Artisan Cheeses • Seasonal Jam • Charcuterie | \$24 |
| Tempura Lobster Sausage Pops Lobster • Shrimp • House Bacon • Black Garlic & Jalapeno • Lemon Honey | \$14 |
| Zoës Rockefeller Local Oysters • Braised Kale • Pimento Cheese • Chicharron • Bacon | \$17 |
| Beef Tartare Raw USDA Prime • Cornichons • Herb Aioli • Crispy Potato • Maldon Salt | \$18 |
| Clams d'Asti Little Neck Clams • Lobster Sausage • Baguette • Moscato • Tomato • Scallops | \$16 |

COLD & CRISP*

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| House Burrata Caprese Slice Tomatoes • Pine Nuts • Prosciutto • Balsamic Reduction | \$14 |
| The Chopped Iceberg Honey Pepper Lardons • Cherry Tomatoes • Blue Cheese Dressing • Truffle Onion Crisps | \$11 |
| Zoës Caesar Green Goddess Caesar Dressing • House Crouton • Chicharron Bacon • Quail Egg • Parmesan | \$12 |

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.

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| WINE PAIRED WITH 3 COURSES | +\$45 |
| WINE PAIRED WITH 4 COURSES | +\$55 |
| WINE PAIRED WITH 5 COURSES | +\$65 |

Parties of 5 or more subject to 20% gratuity

MAIN FEAST*

| Fish Feature | Market Price |
|---|--------------|
| Ask your server for details | |
| New Zealand Rack of Lamb | \$42 |
| Rosemary Garlic Mashed Potatoes • Honey Balsamic Heirloom Carrots • Kale Chips • Jus | |
| Zoës Famous 50 Dollar Japanese Wagyu Burger | \$50 |
| Bacon Jam • Black Garlic Ketchup • Romaine • Truffle Onion Crisps • Red Dragon • House Fries | |
| Surf“n” Turf | \$60 |
| Prime New York Strip • Half Lobster Tail • Fried Shrimp • Sea Scallops & More | |
| Substitute NY Strip: Filet Mignon +\$20 • Ribeye +\$30 • Tomahawk +\$110 • 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

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| 8 oz. Certified Hereford Filet Mignon | \$38 |
| 16 oz. Prime New York Strip | \$38 |
| 16 oz. USDA Prime Cut Ribeye | \$49 |
| 40 oz. Angus Reserve Prime Ribeye Tomahawk | \$140 |
| Japanese 6 oz. Miyazaki Wagyu Tenderloin | \$150 |

Additions

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| Hot Buttered Crab | \$11 |
| ½ Maine Lobster Tail/Whole | \$18/35 |
| Smoked Bleu Cheese Cream Sauce | \$8 |
| Mushrooms & Onions | \$8 |
| Seared Foie Gras | \$17 |

Sides

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| Zoës Old Bay Crab Mac n' Cheese | \$14 |
| Goat Cheese Fried Brussels | \$8 |
| Truffle Fries, Truffle Fondue, Parmesan | \$12 |
| Truffle Onion Crisps | \$6 |
| Honey Balsamic Carrots | \$6 |
| Zoës Potatoes | \$8 |



**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, Jessica, Andrew, Garland, Jacob, Arlene, Alex and Garrick)