



JUST GETTING STARTED*

HOUSE CHARCUTERIE BOARD \$21

chef's selection of meats | crostini | house mustard
add iberico ham... \$15 add artisanal cheeses... \$24

OCTOPUS² \$22

tentacle & terrine | sauce vierge | smoked tomato dashi oil | confit garlic & meyer lemon

BAKED LOBSTER MAC N CHEESE \$25

cavatappi | 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 | mixed greens | grilled sourdough

SEARED SCALLOPS \$22

japanese pumpkin purée | honeycrisp apple | cider braised kale | roasted tomato dashi oil

HUDSON VALLEY FOIE GRAS \$28

house sourdough brioche | seasonal jam | gastrique

BRAISED NEW ZEALAND GREEN LIPPED MUSSELS \$19

kabocha thai curry | thumb carrots | tomato | cilantro | basil | grilled sourdough

WINE PAIRINGS

our pairing menu is designed as a personal wine dinner, selections chosen for you by one of our certified sommeliers | wine pairings are only for parties of 8 or less, unless pre-arranged

THREE COURSES \$49 | FOUR COURSES \$59 | FIVE COURSES \$69

20% gratuity is added to all checks

FROM THE GARDEN

SOUP FEATURE market price

chef's selection

KALE & CHIOGGIA BEET SALAD \$16

roasted chioggia beets | honey cup squash | candied nuts | goat cheese
maple flakes | burnt miso vinaigrette

THE BIBB WEDGE \$16

butter crisp lettuce | house bacon | roquefort dressing | chopped egg
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 broth | shrimp | green lipped mussels | forbidden rice | seasonal veggies | radish
cilantro | tomato dashi oil

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

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

20% gratuity is added to all checks

MAPLE LEAF FARMS DUCK² \$51

seared duck breast | duck confit & goat cheese girella | butter glazed tokyo turnips
thumb carrots | glace de poulet

CIDER BRINED KUROBUTA PORK * \$51

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

SEARED SCALLOP & LOBSTER RISOTTO \$54

iberico ham | taleggio | caviar parmesan brodo | asparagus | cured egg yolk | fines herbes

FROM THE BUTCHER*

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

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

we are not responsible for steaks ordered well-done

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

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, Sarah, Olivia, and DJ!*

