



JUST GETTING STARTED\*

<b>House Charcuterie Board</b> Chef's Selection of Meats • Crostini • House Mustard Add Artisanal Cheeses...supplemental \$15	<b>\$19</b>
<b>Charred Octopus</b> Pommes Noisettes • Warm Kale Salad • Aioli • Pickled Pearl Onions	<b>\$18</b>
<b>Lobster Sausage Pops</b> Lobster • Shrimp • Bacon • Black Garlic & Jalapeno • Lemon Honey Glazed	<b>\$15</b>
<b>Zoës Rockefeller</b> Local Oysters • Braised Kale • Pimento Cheese • Chicharron • Bacon	<b>\$17</b>
<b>Beef Tartare</b> Raw USDA Prime • Cornichons • Soy Cured Egg Yolk • Gaufrettes • Maldon Salt	<b>\$18</b>
<b>Blistered Shishito Peppers</b> Ponzu • Cilantro • Green Onions • Furikake	<b>\$13</b>
<b>Seared Foie Gras</b> Brioche • Seasonal Jam • Gastrique	<b>\$28</b>
<b>Soup Feature</b> Ask your server for details	<b>Market Price</b>

FROM THE GARDEN\*

<b>Strawberry &amp; Arugula Salad</b> Miso Poppy Seed Vinaigrette • Goat Cheese • Crispy Prosciutto • Leaf Spinach	<b>\$14</b>
<b>The Iceberg</b> Lardons • Cherry Tomatoes • Blue Cheese Dressing • Truffle Onion Straws	<b>\$11</b>
<b>Zoës Caesar</b> Green Goddess Caesar Dressing • Brioche Crouton • Chicharron Bacon • Tomato • Parmesan	<b>\$12</b>

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.

WINE PAIRED WITH 3 COURSES	<b>+\$45</b>
WINE PAIRED WITH 4 COURSES	<b>+\$55</b>
WINE PAIRED WITH 5 COURSES	<b>+\$65</b>

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

MAIN FEAST \*

Bouillabaisse	\$48
Mussels • Shrimp • Fish • Fumet • Tomato • Fennel • Saffron • Fine Herbs • Grilled Sourdough • Rouille	
Fish Feature	Market Price
Ask your server for details	
Zoës Famous 50 Dollar Japanese Wagyu Burger	\$50
Bacon Jam • Black Garlic Ketchup • Romaine • Truffle Onion Crisps • Aged White Cheddar • Crispy Frites	
Steak Frites	\$56
16oz. Prime Ribeye • Truffle Frites • Foie Gras Butter • Roasted Garlic Aioli	
Surf“n” Turf	\$65
8oz. Prime New York Strip • Whole Lobster Tail • Herbed Whipped Potatoes • Haricot Verts	
Supplement: Filet Mignon +\$30 • Ribeye +\$27 • Miyazaki +\$125	
Shrimp Cavatelli	\$45
Shrimp • Chorizo • Tomato • White Wine • Shallots • Fine Herbs • Garlic • Spinach • Pickled Fennel	

FROM THE BUTCHER\*

Our steaks are served with herbed whipped potatoes, haricot verts and bordelaise

12 oz. Veal Chop	\$47
7 oz. Certified Angus Filet Mignon	\$55
14 oz. Prime New York Strip	\$44
16 oz. Prime Cut Ribeye	\$52
6 oz. Japanese Miyazaki Wagyu Tenderloin	\$160

*\*We are not responsible for STEAKS ordered WELL-DONE*

Additional Sauces

Truffle Béarnaise \$6 • Z1 Steak Sauce \$4 • Horseradish Cream \$4  
Foie Gras Butter \$7 • Smoked Blue Cheese Butter \$5

Enhancements

Hot Buttered Crab	\$14
Whole Maine Lobster Tail	\$40
Oscar Style	\$18
Mushrooms & Onions	\$10
Seared Foie Gras	\$25

Sides

Zoës Old Bay Crab Mac n’ Cheese	\$15
Goat Cheese Crispy Brussels	\$9
Truffle Steak Fries & Truffle Fondue	\$12
Sautéed Haricot Verts	\$9
Herbed Whipped Potatoes	\$9
Zoës Potatoes	\$10
Jumbo Asparagus	\$11
Sautéed Spinach	\$9

*\*All Lobster brushed with Lemon Tarragon Butter*



*\*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, Danny, Nicole, Alicia, OG, DJ, Anna Grace, and Jorge)*