



JUST GETTING STARTED*

The Chef's Tasting Board Artisan Cheeses • Seasonal Jam • Charcuterie • House Crackers	\$24
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 • Gaufrettes • Maldon Salt	\$18
Mussels & Frites P.E.I. Mussels • White Wine • Tomato • Scallops • Shallot • Garlic Fresh Herbs • Crispy Frites • Preserved Lemon	\$16

WARM & CRISP*

Soup Feature Ask your server for details	Market Price
Roasted Beet & Goat Cheese Salad Whipped Honey Goat Cheese • Roasted Golden & Chioggia Beets • Pickled Beets • Herb Purée Extra Virgin Olive Oil • Maldon Salt • Pea Shoots	\$14
The Iceberg Lardons • Cherry Tomatoes • Blue Cheese Dressing • Truffle Onion Straws	\$11
Zoës Caesar Green Goddess Caesar Dressing • House Crouton • Chicharron Bacon • Tomato • 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.

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

Parties of 6 or more subject to 20% gratuity

MAIN FEAST *

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 • Red Dragon • Crispy Frites	
Steak Frites	\$56
16oz Ribeye • Truffle Frites • Foie Gras Butter • Roasted Garlic Aioli	
Surf“n” Turf	\$63
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 Haricot Vert
Choice of Sauce on Side: Z1 Steak Sauce • Creamy Horseradish • Bordelaise

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

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

Additions

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

Sides

Zoës Old Bay Crab Mac n’ Cheese	\$14
Goat Cheese Fried Brussels	\$8
Truffle Fries, Truffle Fondue, Parmesan	\$12
Creamed Spinach	\$10
Honey Balsamic Carrots	\$6
Zoës Potatoes	\$8
Asparagus	\$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 (Paul, Kevin, Nicole, Danny, Alicia, OG, DJ and Garrick)