



## JUST GETTING STARTED\*

### HOUSE CHARCUTERIE BOARD \$21

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

### OCTOPUS<sup>2</sup> \$22

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

### ELOTE \$15

smoked aioli | manchego cheese | lime | cilantro | poblano pepper relish

### 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

gribiche | pickapeppa | mixed greens | grilled sourdough

### SEARED SCALLOPS \$22

truffled cauliflower purée | tasso ham | kale | roasted tomato dashi oil

### HUDSON VALLEY FOIE GRAS \$28

house sourdough brioche | seasonal jam | gastrique

### BRAISED NEW ZEALAND GREEN LIPPED MUSSELS \$19

green curry | makrut lime | thumb carrots | tomato | cilantro | basil | 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

WINE PAIRED WITH 3 COURSES    +\$49

WINE PAIRED WITH 4 COURSES    +\$59

WINE PAIRED WITH 5 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  
lemon tarragon butter

supplement: filet mignon +\$24 | ribeye +\$35 | miyazaki +\$130

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

**ZOËS CRABCAKE \$52**

local jumbo lump crab | pungo succotash | tasso ham | buttermilk pea purée | tonnato

**CIDER BRINED KUROBUTA PORK \* \$51**

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

**SEARED SCALLOP & SALMON MOUSSE TORTELLINI \$49**

house made tortellini | broccolini  
caviar velouté | 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 lemon tarragon butter \$39

zoës oscar style \$18

au poivre style \$11

mushrooms & onions \$11

seared foie gras \$25

**SIDES**

zoës old bay crab mac n' cheese \$19

parmesan steak fries & truffled fondue \$12

pungo succotash \$13

butter poached broccolini \$12

boursin whipped potatoes \$9

zoës potatoes \$9

*\*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!*

