



JUST GETTING STARTED*

HOUSE CHARCUTERIE BOARD \$23

chef's selection of meats | crostini | house mustard | seasonal jam
add artisanal cheeses... \$25

CHARRED OCTOPUS \$23

pommes paillason | pickled leek & beet green salad
cider gastrique | aioli | tomato dashi oil

LOBSTER BUNDT CHEESECAKE \$25

claw & knuckle lobster | arugula | lemon vinaigrette | truffled béarnaise

TEMPURA LOBSTER SAUSAGE \$19

45th street lemon honey | shaved fennel & tarragon slaw

GINGER CHICKEN POTSTICKERS \$15

shoyu caramel | sweet chili crisp | cured egg yolk

ZOËS ROCKEFELLER \$21

laughing king oysters | braised kale & bacon | pimento cheese | chicharrón

CREEKSTONE BEEF TARTARE* \$21

beef tenderloin | pickapeppa | cured egg yolk | truffled béarnaise | crostini

SEA SCALLOPS \$26

kabocha squash purée | toasted hazelnut | crispy sage
honeycrisp apple & fennel relish

HUDSON VALLEY FOIE GRAS \$28

house sourdough brioche | seasonal jam | gastrique

SOUP FEATURE market price

chef's selection

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

FROM THE GARDEN

THE WEDGE \$15

baby iceberg | house bacon | gorgonzola dressing | chopped egg
roasted tomato | crispy truffled onions

ZOËS CAESAR \$14

green goddess caesar dressing | brioche croutons | chicharrón bacon
roasted tomato | parmesan

ROASTED BEET & GOAT CHEESE SALAD \$17

house mixed greens | roasted chioggia & golden beets | whipped goat cheese
crispy prosciutto | candied nuts | maple tahini vinaigrette

MAIN FEAST*

BONE IN BERKSHIRE PORK CHOP \$48

pommes paillasson | crispy cider glazed brussels | persimmon butter | glace de poulet

CHARRED OCTOPUS CAVATELLI \$47

kabocha squash bechamel | caramelized onion | prosciutto | roasted tomato
beurre noisette | shiitake mushrooms | toasted hazelnut

SCALLOP & LOBSTER DUET \$59

seared scallops | butter poached lobster | lemon goat cheese tortellini
hackleback caviar | seasonal veggies | lemon prosciutto brodo | cured egg yolk

PASTA PRIMAVERA \$29

white wine garlic sauce | seasonal veggies | roasted tomato
lemon goat cheese tortellini
add grilled shrimp... \$15
add seared scallops... \$26

CHEF PAULIE’S WAGYU BURGER* \$50

10oz house ground wagyu beef | leek & black truffle cheddar | tomato jam
arugula | b & b pickles | onion crisps | garlic aioli | brioche bun | pommes frites

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

ZOËS MEATLOAF \$29

boursin whipped potatoes | seasonal veggies | glace de poulet | onion crisps

STEAK FRITES* \$78

16oz ribeye | pommes frites | foie gras butter | house chimichurri | truffled béarnaise

FROM THE BUTCHER*

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

7OZ CREEKSTONE FILET MIGNON \$59

14OZ MEYER NEW YORK STRIP \$65

16OZ MEYER RIBEYE \$75

45OZ TOMAHAWK RIBEYE \$190

SURF “N” TURF \$76

8oz prime new york strip | whole lobster tail | drawn butter

supplement: filet mignon +\$24 | ribeye +\$37 | miyazaki +\$130 | sanuki +\$240

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 -

JAPANESE WAGYU FOR TWO \$430

both guests receive 3oz of A5 sanuki and 3oz of A5 miyazaki tenderloin for an out-of-this-world comparison of marbling, tenderness, and flavor

- served with tempura fried shrimp and crab salad -

FROM THE SEA*

LOCAL CATCH market price

ORA KING SALMON \$48

BLUEFIN TUNA market price

SEA SCALLOPS \$58

choose either set of accoutrements:

butternut squash risotto | crispy cider glazed brussels | beurre noisette
prosciutto | toasted hazelnut

- or -

yuzu koshō | red curry broth | shrimp | forbidden rice | radish
seasonal veggies | cilantro | tomato dashi oil

ADDITIONAL SAUCES

truffled béarnaise	\$6
Z1 steak sauce	\$4
chimichurri	\$4
foie gras butter	\$7
gorgonzola blue cheese	\$6
glace de poulet	\$6

ENHANCEMENTS

hot buttered crab	\$17
maine lobster tail with scallop butter	\$39
oscar style	\$18
au poivre style	\$11
mushrooms & onions	\$11
seared foie gras	\$25

SIDES

zoës old bay crab mac 'n' cheese	\$22
parmesan steak fries & truffled fondue	\$14
grilled asparagus with truffled béarnaise	\$14
butter glazed seasonal veggie	\$12
crispy cider glazed brussels	\$12
crispy pommes frites	\$7
boursin whipped potatoes	\$11

WINE PAIRINGS

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

THREE COURSES	\$59		FOUR COURSES	\$69		FIVE COURSES	\$79
F-IT THREE COURSES	\$150		F-IT FOUR COURSES	\$200		F-IT FIVE COURSES	\$250

A LITTLE KITCHEN LOVE

round of libations for the kitchen	\$25
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**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, Olivia, Eddie, Curly, and Steve!*

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