Zoës

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 paillasson | pickled leek & beet green salad

cider gastrique | aioli | tomato dashi oil

LOBSTER BUNDT CHEESECAKE $26

claw & knuckle lobster | mixed greens | lemon vinaigrette | truffled béarnaise

GINGER CHICKEN POTSTICKERS $15

shoyu caramel | sweet chili crisp | cured egg yolk

ZOËS ROCKEFELLER $21

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

CREEKSTONE BEEF TARTARE* $21

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

SEARED SCALLOPS $28

sunchoke purée | pickled beet & apple | crispy basil | parmesan hazelnut gremolata

HUDSON VALLEY FOIE GRAS $28

house sourdough brioche | seasonal jam | gastrique

FROM THE GARDEN

ZOËS CAESAR $15

green goddess caesar dressing | brioche croutons | chicharrón

roasted tomato | parmesan

20% gratuity is added to all checks

ROASTED BEET & WHIPPED GOAT CHEESE SALAD $19

mixed greens | candied nuts | roasted & pickled beets
roasted tomato | fines herbes | sherry vinaigrette

HOUSE SALAD $12

mixed greens | pickled red onion | roasted tomato
fines herbes | lemon thyme vinaigrette

THE WEDGE $16

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

SOUP FEATURE market price

chef's selection

MAIN FEAST*

BRAISED SHORT RIB WELLINGTON $52

mushroom duxelles | sautéed kale | roasted tomato | puff pastry
prosciutto | bordelaise

SCALLOP & LOBSTER DUET $65

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

CAVATELLI PRIMAVERA $29

white wine garlic sauce | seasonal veggies | roasted tomato
lemon scented house cavatelli
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
fresh greens | 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* $85

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 $62

14OZ CREEKSTONE NEW YORK STRIP $69

16OZ CREEKSTONE RIBEYE $82

45OZ TOMAHAWK RIBEYE $192

6OZ A5 MIYAZAKI WAGYU TENDERLOIN $215

- served with tempura fried shrimp and crab salad -

6OZ SANUKI WAGYU TENDERLOIN $325

- served with tempura fried shrimp and crab salad -

JAPANESE WAGYU FOR TWO $465

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 –

CRAFT A SURF 'N' TURF

ask your server to add one or more of the following to your entrée:

seared scallops…$26 lobster tail…$39 jumbo lump crab…$22

grilled shrimp…$15 tempura fried shrimp…$19

FROM THE SEA*

LOCAL CATCH market price

ORA KING SALMON $48

MAINE LOBSTER TAIL $52

SEA SCALLOPS $62

choose either set of accoutrements:

forbidden fried rice | sweet potato | butternut squash | cider glazed brussels

zucchini | sage brown butter noisette

- or -

yuzu koshō | red curry broth | shrimp | forbidden rice | radish | seasonal veggies

SIDES

zoës old bay crab mac 'n' cheese $24

parmesan steak fries & truffled fondue $14

grilled asparagus with truffled béarnaise $14

seasonal veggie $12

cider glazed brussels sprouts $13

crispy pommes frites $7

boursin whipped potatoes $11

ENHANCEMENTS

hot buttered crab $22

maine lobster tail with scallop butter $39

oscar style $21

au poivre style $11

mushrooms & onions $11

seared foie gras $25

truffled béarnaise $6

chimichurri $4

foie gras butter $7

gorgonzola blue cheese $6

glace de poulet $6

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

**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.*

If you have a food allergy, please notify us.

***Cheers from our kitchen crew: Paul, Danny, Olivia, Eddie, Curly, and Steve!*