



## 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

### LOBSTER & AHI STACK\* \$27

yuzu koshō lobster salad | togarashi seared ahi tuna | pickled ramps  
hackleback caviar | shoyu caramel | crispy wontons

### GINGER CHICKEN POTSTICKERS \$15

shoyu caramel | sweet chili crisp | roasted nuts | 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 \$27

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

### HUDSON VALLEY FOIE GRAS \$28

house sourdough brioche | seasonal jam | gastrique

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

## FROM THE GARDEN

### SOUP FEATURE market price

chef's selection

### THE WEDGE \$16

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

### ZOËS CAESAR \$15

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

### PUNGO PATCH \$18

house mixed greens | vaughan farms strawberries | lemon whipped goat cheese  
crispy prosciutto | candied nuts | pickled beets | miso strawberry vinaigrette

## MAIN FEAST\*

### ZOËS JUMBO LUMP CRABCAKE \$52

koji rosemary sunchokes | sautéed squash & zucchini | ramp aioli  
pickled mustard seeds

### SCALLOP & LOBSTER DUET \$59

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  
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 \$61**

**14OZ MEYER NEW YORK STRIP \$67**

**16OZ MEYER RIBEYE \$79**

**45OZ TOMAHAWK RIBEYE \$190**

**SURF "N" TURF \$82**

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

supplement: filet mignon +\$26 | ribeye +\$39 | 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:

sunchoke purée | seasonal veggies | pommes paillason | hazelnut gremolata

- 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	\$19
maine lobster tail with scallop butter	\$39
oscar style	\$21
au poivre style	\$11
mushrooms & onions	\$11
seared foie gras	\$25

## SIDES

zoës old bay crab mac 'n' cheese	\$24
parmesan steak fries & truffled fondue	\$14
grilled asparagus with truffled béarnaise	\$14
butter glazed seasonal veggie	\$12
sautéed romanesco	\$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

*\*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 \**