



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 | mixed greens | lemon vinaigrette | truffled béarnaise

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

FROM THE GARDEN

ZOËS CAESAR \$15

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

20% gratuity is added to all checks

TASTE OF SUMMER \$21

grilled local peaches | zoes heirloom tomatoes | lemon ricotta mousse
pickled beets | lemon basil | maldon sea salt

HOUSE SALAD \$12

mixed greens | pickled red onion | roasted tomatoes
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*

ZOËS JUMBO LUMP CRABCAKE \$52

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

SCALLOP & LOBSTER DUET \$64

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* \$82

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 \$81

45OZ TOMAHAWK RIBEYE \$190

SURF “N” TURF \$84

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

supplement: filet mignon +\$27 | 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 \$61

choose either set of accoutrements:

pungo succotash | parmesan hazelnut gremolata | tomato dashi oil

- or -

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

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
- pungo succotash \$14
- crispy pommes frites \$7
- boursin whipped potatoes \$11

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
- 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.*

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