

TO SHARE	
ONION RINGS beer batter house made fry sauce	8
HUMMUS PLATE fresh vegetables olives pita chips	10
HILLBILLY FRIES french fries bacon pico de gallo jalapeños cheese fry sauce	14
SPINACH & ARTICHOKE grilled baquette	10
CRAB FRITTERS cajun rémoulade lemon	12
POUTINE heber valley cheese curds green onion peppercorn gravy	12
JUMBO SHRIMP COCKTAIL cocktail sauce lemon	15
POKE NACHOS chef's selection of fresh fish shoyu spicy mayo green onion sesame seeds	16
FOUNDUE FOR TWO grilled baquette fresh veggies pickles	18
SMOKED WINGS wildfire or sweet bbq	six 9 twelve 15

STEAKS & CHOPS	
All cuts are broiled and finished with roasted garlic butter. Served with mashed potato and a choice of one side.	
AUSTRALIAN WAYGU SIROIN	6oz 18 10oz 24
BONE IN PORK PORTERHOUSE	18
C.A.B. NEW YORK STRIP	28
C.A.B. FILET MIGNON	6oz 34 10oz 44
C.A.B. RIBEYE	43
CHATEAUBRIAND FOR TWO	78
16oz center cut certified angus beef sauce bordelaise sauce béarnaise	
BEEF WELLINGTON FOR TWO	90
certified angus beef chateaubriand prosciutto de parma mushroom duxelle puff pastry rosemary salt	

EXTRAS	
SAUCE BORDELAISE	2
SAUCE BÉARNAISE	2
PEPPERCORN GRAVY	2
SAUTÉED ONIONS & MUSHROOMS	3
CRAB OSCAR	12
JUMBO BUTTERED SHRIMP	12
LOBSTER TAIL	20

EXECUTIVE CHEF	
SAM PHELAN	

SOUP & SALADS	
SOUP OF THE DAY	cup 5 bowl 8
HOUSE SALAD mixed greens cucumber cherry tomato shaved carrot red onion croutons	half 8 full 12
CAESAR SALAD crouton white anchovies marinated tomato parmesean	half 8 full 12
Z'S WEDGE iceburg cherry tomato blue cheese green onion house-made bacon blue cheese vinaigrette	12
SUMMER BERRY SALAD arugula blond frisée house bacon almonds goat cheese apple-mango vinaigrette	12

ENTRÉES	
PENNE ALFREDO sundried tomato mushrooms spinach parmesean add chicken 5 add salmon, shrimp, steak 8	18
SHRIMP PAPPARDELLE san marzano tomatoes chili-garlic crisp basil lemon ricotta	18
Z'S RIB BEEF STROGANOFF egg noodles fresh herbs parmesean	20
JAMBALAYA shrimp andouille sausage bell peppers jasmine rice	22
SIMPLY ROASTED CHICKEN herb roasted fingerling potatoes crispy brussel sprouts chicken jus	22
PORK SCHNITZEL herb spätzle braised cabbage lemon caper beurre blanc	22
Z'S BURGER 8oz house-ground beef z's secret sauce lettuce tomato onion house-made pickles sesame bun french fries choice of add-on \$2 each: hand sliced bacon avocado aged white cheddar	18
ROASTED SKUNA BAY SALMON roasted fennel quinoa tabbouleh pickled red onion cucumber dill yogurt	24
SEARED YELLOWFIN TUNA green beans tomato-olive compote papas bravas tomato vinaigrette	34
CHILEAN SEA BASS zucchini puree summer succotash shaved radish	37

SIDES	
FRENCH FRIES	4
TRUFFLE PARMESAN FRIES	6
SEASONAL VEGETABLES	6
ROASTED ASPARAGUS w/ lemon	6
CREAMED CORN w/ bacon	6
SWEET POTATO FRIES	6
MASHED POTATOES	6
BRUSSEL SPROUTS w/ honey gastrique	6

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESSES.