

<b>TO SHARE</b>	
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

<b>STEAKS &amp; CHOPS</b>	
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
<b>CHATEAUBRIAND FOR TWO</b>	<b>78</b>
16oz center cut certified angus beef sauce bordelaise   sauce béarnaise	
<b>BEEF WELLINGTON FOR TWO</b>	<b>90</b>
certified angus beef chateaubriand prosciutto de parma   mushroom duxelle puff pastry   rosemary salt	

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

<b>EXECUTIVE CHEF</b>	
SAM PHELAN	

<b>SOUP &amp; SALADS</b>	
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

<b>ENTRÉES</b>	
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

<b>SIDES</b>	
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.