

## TO SHARE

HUMMUS & BABA GANOUSH warm pita   fresh vegetables   pine nuts   tahini	12
SPINACH & ARTICHOKE grilled baguette	12
POUTINE heber valley cheese curds   green onion   peppercorn gravy	12
FRIED CALAMARI cocktail sauce   romesco sauce   sweet chili	14
BAKED FETA tomatoes   grilled baguette   arugula pesto   pine nuts	14
SHRIMP COCKTAIL cocktail sauce   lemon	16
POKE NACHOS ahi tuna   shoyu   spicy mayo   green onion sesame seeds	17
FONDUE FOR TWO grilled baguette   fresh veggies   pickles	20

## STEAKS & CHOPS

All cuts are broiled and finished with roasted garlic butter.  
Served with mashed potato and a choice of one side.

BONE IN PORK PORTERHOUSE	19
AUSTRALIAN WAGYU SIRLOIN      6oz 22   10oz	28
C.A.B. NEW YORK STRIP	34
C.A.B. RIBEYE	45
C.A.B. FILET MIGNON              6oz 36   10oz	46

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
JUMBO BUTTERED SHRIMP	12
CRAB OSCAR	15
LOBSTER TAIL	22

## DIRECTOR OF CULINARY SAM PHELAN

Z'S CHOP HAUS AT ZERMATT UTAH  
435.709.9572 | 784 W RESORT DRIVE | MIDWAY, UTAH 84049

## SOUP & SALADS

SOUP OF THE DAY chef's selection of soup made from scratch with the freshest ingredients	cup 5   bowl 8
THE GREEK mixed greens   cherry tomato   cucumber   olive onion   whipped feta   red wine vinaigrette	half 8   full 12
Z'S WEDGE iceberg   cherry tomato   blue cheese   green onion bacon   creamy herb vinaigrette	half 8   full 12
CEASAR SALAD crouton   white anchovies   marinated tomatoes   parmesan	half 8   full 12
THE ANTIPASTO iceberg   radicchio   tomato   pecorino   fennel   red onion chickpeas   sopressata   pepperoncini   red wine vinaigrette	half 9   full 14
THE KALE & DATE black kale   dates   goat cheese   hearts of palm   pine nuts lemon vinaigrette	16
TUNA TATAKI SALAD arugula   scallions   chili   toasted sesame   meyer lemon ponzu	16

## ENTRÉES

PENNE ALFREDO sundried tomato   mushrooms   spinach   parmesan add chicken 5   add salmon, shrimp, steak 8	20
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
SHRIMP PAPPARDELLE san marzano tomatoes   chili-garlic crisp basil lemon ricotta	19
SIMPLY ROASTED CHICKEN toasted farro   spiced acorn squash puree   endive porter dijon glaze	24

PORK SCHNITZEL herb spätzle   braised cabbage   lemon caper beurre blanc	25
Z'S BEEF STROGANOFF egg noodles   fresh herbs   parmesan	26

ROASTED SKUNA BAY SALMON orzo risotto   heber valley 6 year cheddar   herbs tomato sauce vierge	26
FRIED STEELHEAD TROUT brown butter   craw fish   scallions   asparagus fingerling potatoes	32
CHILEAN SEA BASS cannellini bean   rainbow chard   calabrese miatake mushrooms   artichoke hearts   lemon	46

## SIDES

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