



Steak & Chop Haus

Dinner

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
SAGANAKI heber valley fried bread cheese honey lemon juice grilled pita	12
FRIED CALAMARI cocktail sauce romesco sauce sweet chili	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.

8oz AUSTRALIAN WAGYU SIRLOIN	29
12oz C.A.B. NEW YORK STRIP	34
8oz C.A.B. FILET MIGNON	39
14oz C.A.B. RIBEYE	45

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 duxelles puff pastry rosemary salt	

Sides

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

Soup & Salads

SOUP OF THE DAY chef's selection of soup made from scratch with the freshest ingredients	cup 5 bowl 8
THE GREEK peppers onions olives cucumbers tomatoes feta red wine vinn	half 8 full 12
CAESAR chopped romaine marinated tomatoes parmesan caesar	half 8 full 12
Z'S WEDGE iceberg cherry tomato blue cheese green onion bacon creamy herb vinn	half 8 full 12
THE ANTIPASTO grilled veggies calabrese micro mozzarella cheese oregano vinn	half 9 full 14
THE KALE & DATE black kale dates goat cheese hearts of palm pine nuts lemon vinn	half 9 full 14

Entrees

GYROS choice of chicken, lamb, or steak tzatziki tomatoes olives red onions	18
PENNE ALFREDO sundried tomato mushrooms spinach parmesan <i>add chicken 5 add salmon, shrimp or steak 8</i>	20
Z'S BURGER z's secret sauce lettuce tomato onion house-made pickles sesame bun choice of add-on \$2 each: avocado hand sliced bacon aged white cheddar	20
ORECCHIETTE pesto sauce roasted tomatoes broccolini	22
PORK SCHNITZEL herb spätzle braised cabbage lemon caper beurre blanc	25
STUFFED ROASTED CHICKEN house spice rub curried cous cous date jus stuffed with: feta bacon spinach mushroom duxelle	26
Z'S BEEF STROGANOFF egg noodles fresh herbs parmesan	26
GRILLED SKUNA BAY SALMON warm orzo pasta tomatoes cucumber dill feta tuscan sauce	26
BRANZINO broccolini tomatoes truffle gremolata	28

Extras

SAUCE BORDELAISE	2
SAUCE BEARNAISE	2
PEPPERCORN GRAVY	2
SAUTEED ONIONS & MUSHROOMS	3
JUMBO BUTTERED SHRIMP	12
CRAB OSCAR	15
LOBSTER TAIL	22

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS