



STEAK & CHOP HAUS

DINNER

To Share

SPINACH & ARTICHOKE☉ grilled baguette	13
POUTINE bed of fries heber valley cheese curds green onion peppercorn gravy	13
SAGANAKI☉ heber valley fried bread cheese honey lemon juice grilled pita	13
CRAB STACK opilio crab spiced aioli avocado crispy rice	14
FRIED CALAMARI cocktail 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	21

STEAKS & CHOPS

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

8oz AUSTRALIAN WAYGU SIRLOIN☉	33
12oz C.A.B. NEW YORK STRIP☉	36
8oz C.A.B. FILET MIGNON☉	41
14oz BONE IN CHILI RUBBED PORK CHOP☉	42
14oz C.A.B. RIBEYE☉	47
14oz BRAISED SHORT RIB 4 hour braised short rib peppercorn crusted au gratin potatoes cherry short rib jus	54
14oz DRY AGED KANSAS CITY STRIP☉ 40-day dry aged bone in striploin	72

CHATEAUBRIAND FOR TWO☉ 16oz center cut certified angus beef sauce bordelaise sauce bearnaise	80
BEEF WELLINGTON FOR TWO certified angrus beef chateaubriand prosciutto de parma mushroom duxelles puff pastry rosemary salt sauce bordelaise sauce bearnaise	92

SOUP & SALADS

add chicken 6 | steak, salmon or shrimp 10 | to any salad

SOUP OF THE DAY cup 5 | bowl 8
chef selection of soup made from
scratch with the freshest ingredients

GARDEN SALAD☉ half 9 | full 14
mixed greens | onions | cucumbers
tomatoes | croutons | ranch dressing

CAESAR SALAD☉ half 9 | full 14
chopped romaine | marinated tomatoes
parmesan | caesar dressing

Z'S WEDGE☉ half 9 | full 14
iceberg | cherry tomato | bleu cheese
green onion | bacon | creamy herb vinaigrette

SPINACH SALAD☉☉ half 9 | full 14
spinach | cous cous | green bean
cherry tomato | red pepper vinaigrette

SHAWARMA SALAD☉☉☉☉ half 9 | full 14
mixed greens | cucumber | onion | tomato
olives | bell pepper
red pepper vinaigrette

BEAN SALAD☉☉☉☉ half 9 | full 14
green beans | flageolet beans | kidney beans
cherry tomato | avocado | onion
cucumber | ginger mustard vinaigrette



gluten-free



vegetarian



vegan

SIDES, EXTRAS, AND TOPPERS ON THE BACK

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

A 20% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE



STEAK & CHOP HAUS

ENTREES

GYROS & GREEK FRIES choice of chicken, lamb or steak tzatziki tomatoes olives red onions	21
PENNE ALFREDO ☺ sundried tomato mushrooms spinach parmesan <i>add chicken 6 add salmon, shrimp or steak 10</i>	21
Z'S BURGER & FRIES z's secret sauce lettuce tomato onion house-made pickles sesame bun <i>choice of add-on \$2 each: avocado hand-sliced bacon aged white cheddar</i>	21
PORK SCHNITZEL herb spatzle braised cabbage lemon caper beurre blanc	25
Z'S BEEF STROGANOFF egg noodles fresh herbs parmesan	26
STUFFED ROASTED CHICKEN house spice rub curried cous cous date jus stuffed with: feta bacon spinach mushroom duxelle	28
CHICKEN PARMESAN breaded 10oz chicken breast house marinara fresh mozzarella penne pasta	28
GRILLED SKUNA BAY SALMON ginger soy glaze spaghetti squash roasted wild mushrooms	28
BUTTER POACHED HALIBUT ☹ edamame puree black and red quinoa red bell pepper	28
Z'S GUMBO crab shrimp andouille sausage onions celery bell pepper cajun rice	30

SIDES

FRENCH FRIES ☺	4
GREEK FRIES ☺	6
TRUFFLE PARMESAN FRIES ☺	6
BROCCOLINI ☹☺	6
ROASTED ASPARAGUS ☹☺	6
CREAMED CORN w/bacon ☹	6
MASHED POTATOES ☹☺	6
AU GRATIN POTATOES ☹☺	6
BRUSSELS SPROUTS w/ honey gastrique ☺	6
ROASTED CAULIFLOWER ☹☺☹ w/ chili flakes and red wine vinaigrette	6

EXTRAS & TOPPERS

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

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

A 20% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE