



# RESTAURANT 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 WAGYU SIRLOIN ☉	34
14oz BONE IN PORK CHOP ☉	34
12oz C.A.B. NEW YORK STRIP ☉	36
8oz C.A.B. FILET MIGNON ☉	41
14oz C.A.B. RIBEYE ☉	47
14oz BRAISED SHORT RIB ☉ 4 hour braised short rib   peppercorn crusted au gratin potatoes   cherry short rib jus	51
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
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BEEF WELLINGTON FOR TWO certified angrus beef chateaubriand prosciutto de parma   mushroom duxelles   puff pastry   rosemary salt sauce bordelaise   sauce bearnaise	92
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## SOUP & SALAD

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

CAPRESE SALAD ☉☉ half 9 | full 14  
cherry tomatoes | basil | arugula pesto  
buratta cheese | balsamic glaze

SPRING SALAD ☉☉☉ half 9 | full 14  
mixed greens | mandarin orange | red onion  
bell peppers | chili lime vinaigrette

APPLE SALAD ☉☉☉ half 9 | full 14  
mixed greens | apple slices | feta  
dried cherries | pepitas | apple 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 FOODBORNE ILLNESS  
A 20% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE



## RESTAURANT

### 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 choice of add-on \$2 each: avocado   hand-sliced bacon aged white cheddar	21
PORK SCHNITZEL herb spatzle   braised cabbage lemon caper beurre blanc	25
Z'S BEEF STROGANOFF egg noodles   fresh herbs   parmesan	26
8oz CHICKEN SCALOPPINI fingerling potatoes   baby carrots mushroom truffle cream sauce	28
6oz CRUSTED SALMON asparagus spears   miso-soy butter sauce	28
6oz PAN ROASTED HALIBUT shaved fennel   apple mango chutney couscous   white wine sauce	28
CHICKEN PARMESAN breaded 10oz chicken breast   house marinara fresh mozzarella   penne pasta	28
Z'S GUMBO crab   shrimp   andouille sausage   onions celery   bell pepper   cajun rice	30
SHRIMP SCAMPI linguini noodles   capers   cherry tomatoes garlic lemon butter	32

### 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
PARMESAN CRUST	2
BLEU CHEESE CRUST	2
SAUTEED ONIONS & MUSHROOMS	3
MUSHROOM TRUFFLE CREAM SAUCE	4
JUMBO BUTTERED SHRIMP	12
CRAB OSCAR	15
LOBSTER MAC & CHEESE	15
LOBSTER TAIL	22