



RESTAURANT DINNER

TO SHARE

SPINACH & ARTICHOKE 	13
grilled baguette	
POUTINE	13
bed of fries heber valley cheese curds green onion peppercorn gravy	
SAGANAKI 	13
heber valley fried bread cheese honey lemon juice grilled pita	
CRAB CAKE	14
onion peppers celery fennel slaw roasted red pepper sauce	
FRIED CALAMARI	14
cocktail sauce sweet chili	
SHRIMP COCKTAIL 	16
cocktail sauce lemon	
POKE NACHOS	17
ahi tuna shoyu spicy mayo green onion sesame seeds	
FONDUE FOR TWO 	21
grilled baguette fresh veggies pickles	

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
1/2 RACK AUSTRALIAN LAMB CHOPS 	38
cauliflower puree mint chimichurri choice of side	
8oz C.A.B. FILET MIGNON 	41
14oz C.A.B. RIBEYE 	47

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


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

MIXED GREENS SALAD  half 9 | full 14
mixed greens | heirloom cherry tomato
cucumber | red onion | croutons
choice of dressing

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

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

SIDES, EXTRAS, AND TOPPERS ON THE BACK



gluten-free



vegetarian



vegan



RESTAURANT

ENTREES

PENNE ALFREDO 🍴	21
sundried tomato mushrooms spinach parmesan <i>add chicken 6 add salmon, shrimp or steak 10</i>	
Z'S BURGER & FRIES	21
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>	
PORK SCHNITZEL	25
herb spaztle braised cabbage lemon caper beurre blanc	
Z'S BEEF STROGANOFF	26
egg noodles fresh herbs parmesan	
PAN SEARED CHICKEN 🍴	26
salted pork & bean cassoulet tomato chicken jus	
6oz CRUSTED SALMON	28
asparagus spears miso-soy butter sauce	
Z'S GUMBO	30
crab shrimp andouille sausage onions celery bell pepper cajun rice	
BRAISED SHORT RIB GNOCCHI	30
slow braised shredded short rib homemade potato gnocchi natural jus edamame puree roasted tomato	
6oz PAN SEARED HALIBUT 🍴	32
sauteed spinach corn vaduvan beurre blanc sauce	

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