



## JUST GETTING STARTED\*

### HOUSE CHARCUTERIE BOARD \$23

chef's selection of meats | crostini | house mustard | seasonal jam  
add iberico ham... \$17  
add artisanal cheeses... \$25

### CHARRED OCTOPUS \$23

pommes noisettes | pickled leek & beet green salad  
fennel pollen | aioli | tomato oil

### BASQUE STYLE LOBSTER CHEESECAKE \$25

claw & knuckle lobster | local mixed greens | lemon vinaigrette | truffled béarnaise

### PORK BELLY SANDO \$18

crispy berkshire pork belly | house brioche | kimchi ranch  
pickled jalapeño & kimchi chow chow | shoyu caramel

### LOBSTER SAUSAGE POPS \$15

lobster | shrimp | bacon | black garlic & jalapeno | lemon sorghum

### ZOËS ROCKEFELLER \$21

laughing king oysters | braised kale | pimento cheese | chicharrón | bacon

### BEEF TARTARE\* \$19

capers | shallots | truffled egg salad | maldon | sourdough crostini

### SEA SCALLOPS \$25

kabocha squash velouté | duxelles | gruyère | black truffle  
crispy sage | pickled apples

### HUDSON VALLEY FOIE GRAS \$28

house sourdough brioche | seasonal jam | gastrique

*\* 20% gratuity is added to all checks \**

## FROM THE GARDEN

### SOUP FEATURE market price

chef's selection

### THE WEDGE \$15

baby iceberg | house bacon | roquefort dressing | chopped egg  
roasted tomato | crispy truffled onions

### ZOËS CAESAR \$14

green goddess caesar dressing | brioche croutons | chicharrón bacon  
roasted tomato | parmesan

### ROASTED BEET & GOAT CHEESE SALAD \$17

golden and candy-striped beets | roasted tomatoes | local mixed greens  
maple tahini vinaigrette | whipped goat cheese | candied pecans

## MAIN FEAST \*

### FISH FEATURE\* market price

chef's selection

### SEARED ORA KING SALMON\* \$48

yuzu koshō | red curry broth | shrimp | forbidden rice | seasonal veggies | radish  
cilantro | tomato dashi oil

### SEARED SCALLOP & LOBSTER RISOTTO \$56

iberico parmesan brodo | hackleback caviar | asparagus | cured egg yolk | fines herbes

### CAVATELLI PRIMAVERA \$29

house made ricotta cavatelli | roasted garlic beurre blanc | blistered tomato  
asparagus | artichoke | fines herbes | parmesan

add grilled shrimp... \$12

add seared scallops... \$23

*\* 20% gratuity is added to all checks \**

**IRON GRILLED BERKSHIRE PORK CHOP\* \$49**

potatoes au gratin | lemon sorghum brussels | glace de poulet  
knotts island peach butter | savory streusel

**SANUKI SMASH\* \$50**

sanuki & miyazaki wagyu beef patties | zoës special sauce | shredded lettuce | bacon jam  
black truffle cheese | b & b pickles | truffled onion crisps | house sesame brioche

**ZOËS MEATLOAF \$29**

boursin whipped potatoes | seasonal veggies | glace de poulet | onion crisps

**STEAK FRITES \* \$75**

16oz prime ribeye | pommes frites | foie gras butter | truffled béarnaise

**SURF "N" TURF \* \$76**

8oz prime new york strip | whole lobster tail | herbed whipped potatoes  
seasonal veggies | drawn butter

supplement: filet mignon +\$24 | ribeye +\$35 | miyazaki +\$130 | sanuki +\$240

**FROM THE BUTCHER\***

served with boursin whipped potatoes, seasonal veggies, and truffled demi-glace

**7OZ CREEKSTONE FILET MIGNON \$59**

**14OZ MEYERS PRIME GRADE NEW YORK STRIP \$65**

**16OZ MEYERS PRIME GRADE RIBEYE \$73**

**45OZ TOMAHAWK RIBEYE \$180**

**6OZ A5 MIYAZAKI WAGYU TENDERLOIN \$170**

served with tempura fried shrimp and crab salad

**6OZ SANUKI WAGYU TENDERLOIN \$300**

served with tempura fried shrimp and crab salad

**JAPANESE WAGYU FOR TWO \$430**

both guests receive 3oz of A5 sanuki and 3oz of A5 miyazaki tenderloin for an  
out-of-this-world comparison of marbling, tenderness, and flavor

served with tempura fried shrimp and crab salad

*\* 20% gratuity is added to all checks \**

## ADDITIONAL SAUCES

|                       |     |
|-----------------------|-----|
| truffled béarnaise    | \$6 |
| Z1 steak sauce        | \$4 |
| horseradish cream     | \$4 |
| foie gras butter      | \$7 |
| roquefort blue cheese | \$6 |
| glace de poulet       | \$6 |

## ENHANCEMENTS

|  |      |
|--|------|
| hot buttered crab                      | \$17 |
| maine lobster tail with scallop butter | \$39 |
| oscar style                            | \$18 |
| au poivre style                        | \$11 |
| mushrooms & onions                     | \$11 |
| seared foie gras                       | \$25 |

## SIDES

|   |      |
|---|------|
| zoës old bay crab mac 'n' cheese          | \$22 |
| parmesan steak fries & truffled fondue    | \$14 |
| grilled asparagus with truffled béarnaise | \$14 |
| lemon sorghum brussels                    | \$12 |
| butter poached broccolini                 | \$12 |
| boursin whipped potatoes                  | \$11 |
| potatoes au gratin                        | \$12 |

## WINE PAIRINGS

- our pairing menu is designed as a personal wine dinner •
- selections are chosen for you by one of our certified sommeliers •
- wine pairings are only for parties of 8 or less, unless pre-arranged •

THREE COURSES \$59 | FOUR COURSES \$69 | FIVE COURSES \$79

*\*These foods are served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can increase your risk of foodborne illness.*

*\*\*Cheers from our kitchen crew: Paul, Danny, Waldy, Tayler, Olivia, and Steve!*

