



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 *

PAN SEARED ATLANTIC HALIBUT* market price

chef's daily accoutrements

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

pommes paillason | 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

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!*