

Starters

SEARED FOIE GRAS

raisin toast point & whipped goat cheese
cherry balsamic reduction.15
Wine pairing – M. Chapoutier, Banyuls .14

CRAB CAKES

chipotle aioli .11

AHI TUNA TARTARE

seaweed & sesame soy vinaigrette .10

LOBSTER & CRAB

MAC N' CHEESE

saffron cheese .16

ZAK'S POTATOES

white truffle & parmigiano-reggiano . 9

STEAMED MUSSELS

steamed with white wine, melted leeks,
garlic and butter
appetizer .14
entrée .24

ESCARGOT

garlic & butter .11

SEAFOOD TRIO

crab cake, coconut shrimp & ceviche .14

COCONUT SHRIMP

piña colada sauce .9

BRAISED PORK BELLY

toasted asian spice with
sweet and sour syrup .9

Soup & Salad

SEASONAL SOUP

just ask .6

BABY SPINACH

roasted pistachio, lardon of bacon and
goat cheese medallion with sherry vinaigrette .9

FRENCH ONION

classic .6

BOSC PEAR SALAD

almonds, blue cheese &
pear vinaigrette .9

ZAK'S SALAD

grilled romaine with smoked spicy chipotle ranch & pico de gallo .8

Entrée

PORK ARROLLADO
gala apples & smoked gouda
.19

GRILLED SALMON
mashed cauliflower & gremolata .24

ROASTED CHICKEN
twice-baked mashed potatoes beurre blanc sauce
.19

DAILY FRESH FISH
MP

SESAME SEARED AHI TUNA
citrus red ink quinoa & soy vinaigrette .28

FILET MIGNON
sunny quail & dauphine potatoes au gratin
8 oz .34
add seared foie gras .10

PAN SEARED SCALLOPS
paella rice
white wine reduction .26

GRILLED HANGER STEAK
red pearl onions confit & roasted yukon gold .24

GNOCCHI
basil gnocchi with pancetta tomato sauce .18

RIBEYE STEAK
garlic whipped potatoes
16oz .29

FRESH GARDEN LINGUINI
sautéed seasonal vegetables & herbs .19

with shrimp .24

CHOCOLATE BRAISED SHORT RIBS
white truffle orzo .25

CIOPPINO
a classic seafood medley in tomato stew
over linguini .23

VEAL CHURRASCO
red beet inked rice with goat cheese
classic chimichurri .23

DAILY HANDMADE PASTA
daily fresh pasta special .MP

Extra Sides

roasted sweet corn. 6
grilled asparagus. 6
broccolini. 6

garlic mash potatoes. 5
sautéed mushrooms. 8