

Sunday Menu

Appetizers, Soups & Salads

CRAB CAKES

cayenne aioli
\$11

EDAMAME

with sea salt and togarashi
\$7

CHILLED GRILLED ASPARAGUS

blue cheese & balsamic reduction
\$9

ZAK'S SALAD

grilled romaine with smoked
chipotle ranch & pico de gallo
\$8

ROASTED RED PEPPER

HUMMUS
with warm pita
\$7

FRENCH ONION

\$6

SEASONAL SOUP

Just ask
market price

STEAMED MUSSELS

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

APPLE WALNUT SALAD

mixed field greens, bacon steak,
granny smith apples,
brie cheese & candied walnuts.
\$10

BABY SPINACH

roasted pistachio, lardon of bacon
and goat cheese medallion with
sherry vinaigrette
\$8

CAESAR

classic dressing
\$8
with steak \$14
with shrimp \$14
with chicken \$12

Sandwiches

ZAK'S BURGER

11oz certified angus beef
\$10
with applewood smoked bacon \$12

LIL' ZAK'S

three kobe beef sliders
\$9

PULLED-PORK

BBQ sauce & english onions
\$9

PRIME RIB

with horseradish white cheddar & onions
or
cajun spice rub & pepper jack cheese
\$12

Entrée

KANSAS CITY BONE IN STRIP

green peppercorn & armagnac sauce
20oz \$38
new york strip 16oz \$28

COWBOY RIBEYE

bone in ribeye with red wine reduction
22 oz \$39
ribeye steak 16oz \$29

FILET MIGNON

black truffle sauce
8 oz \$34
petite 6 oz \$29
with seared foie gras add \$10

GRILLED BONELESS PORK CHOP

Served over smoked chipotle grits with
BBQ peach gastrique
\$20

VEGETARIAN ROTOLO DI PASTA

creamy tomato vodka sauce
\$19

SALMON

red wine reduction & garlic mashed potatoes
\$24

SCALLOPS

pan roasted with vanilla-scented key lime coconut
\$26

TROUT

stuffed with mushrooms & spinach with a citrus butter sauce
\$26

GRILLED MAHI MAHI

citrus marinated
\$24

FREE RANGE CHICKEN

stuffed with prosciutto, roasted red pepper, spinach &
goat cheese
\$19

GULF SHRIMP

pesto cream over tri-color linguini
\$23

