

OYSTER BAR STEAKHOUSE®

We are pleased that you have considered Z's Oyster Bar & Steakhouse- Downtown to host your party. Enclosed you will find all of the details to make your event successful. In addition to our fine food and friendly, experienced staff, we will provide you and your guest with an enjoyable and memorable dining experience.

We will work with you to ensure this event reflects your own taste and personal touches. Our goal is to relieve you of the many details that go along with hosting a successful party so that you, as well as your guests, can thoroughly enjoy this special event.

You will have access to all of our amenities, including:

- Our signature menu
- Wines from our award winning list
- Our signature martinis
- Professional staff
- Audio and visual equipment on site

We take your personal and professional entertaining seriously.

We are here to make your event flawless and to your specifications.

Please do not hesitate to contact us if you have any questions, suggestions or would like to inquire about any additional ways we may be of service.

We look forward to planning a special event with you.

Very best regards,

The Staff at Z's Oyster Bar & Steakhouse

OYSTER BAR STEAKHOUSE®

OUR LOCATIONS

Z's Oyster Bar & Steakhouse East

101 Whittington Pkwy.
Louisville, KY 40222

Phone: 502-429-8000

Hours:

Lunch - Monday - Friday 11:30 – 2:30
Dinner - 7 nights a week starting at 5:00

Parking: Free, attached lot

Z's Oyster Bar & Steakhouse Downtown

115 S. 4th Street
Louisville, KY 40202

Phone: 502-855-8000

Hours:

Lunch - Monday - Friday 11:30 – 2:00
Dinner - Monday - Saturday starting at 5:00

Parking: Attached garage

Dress: Business casual

Payments: American Express, Visa, Master Card & Discover Card

All rooms available for events

Amenities:

8 x8 Projector Screen
Sony LCD Projector
Lavalier Microphone Laser Pointer
Wireless Internet

Event coordinator, Jackie Tronzo

JTronzo@zoysterbar.com • Phone: 502-855-8000

Downtown Location: Private Dining Room



East Location: Private Dining Room



DELUXE MENU: \$65 Per Person

Fresh Oysters on the half shell • Available for an ADDITIONAL 17.95 1/2 dozen

U6 –U8 Shrimp available for an ADDITIONAL \$5.50 EA

Salad

GARDEN SALAD

Mixed field greens, artichokes, tomato, garden vegetables & croûtons
Served with an assortment of homemade dressings: choose up to three

Steaks, Chops & Seafood (choose up to three)

"BEST FILET IN TOWN"

Our signature "Prime" Filet Mignon aged especially for Z's 8 oz.

MAPLE LEAF FARM'S DUCK BREAST

Two seared breasts served with Shiitake mushrooms and a cherry-balsamic reduction

Z'S CRAB CAKES

Jumbo lump blue crab served with remoulade sauce

TROUT & CRAB MEAT

Sautéed, stuffed with lump crab meat, served with balsamic pecan butter

"HAWAII'S BEST CATCH OF THE DAY"

Our seafood is purchased directly from Day Boat Fishermen and flown in daily

Sides (for the table)

SPINACH FLORENTINE

Baked with mushrooms, onions, bacon, and Mornay sauce

CHEESE BROWNS

Z's Signature hash browns topped with Cheddar cheese

Dessert

Z'S STEAKHOUSE COOKIE

Fresh baked chocolate chunk cookie drizzled with chocolate sauce, served with vanilla bean ice cream

KEY LIME PIE

In a traditional graham cracker crust topped with whipped cream

PREMIERE MENU: \$80 Per Person

Fresh Oysters on the half shell • Available for an ADDITIONAL 17.95 1/2 dozen

U6 –U8 Shrimp available for an ADDITIONAL \$5.50 EA

Starters (select two)

CALAMARI

Crispy-sautéed with garlic, peppers, pepperoncini & Kalamata olives,
served with tarter sauce

MUSHROOMS BRUSCHETTA

Grilled Z's bread smothered in a medley of mushrooms, sautéed with garlic, topped with Feta cheese

JUMBO LUMP CRAB CAKE

Sautéed, served with remoulade

Salad (select one)

GARDEN SALAD

Mixed field greens, artichokes, tomato, garden vegetables & croûtons

CHEF'S BLT ICEBERG WEDGE

Crisp bacon, Beefsteak tomato with chopped eggs and croûtons

Served with an assortment of homemade dressings

Steaks, Chops & Seafood (choose up to three)

"BEST FILET IN TOWN"

Our signature "Prime" Filet Mignon aged especially for Z's 8 oz.

DUROC PORK RIB CHOP

Bone-in, dry aged rib chop 16 oz.

MAPLE LEAF FARM'S DUCK BREAST

Two seared breasts served with Shiitake mushrooms and a cherry-balsamic reduction

Z'S CRAB CAKES

Jumbo lump blue crab served with remoulade sauce

NEW YORK STRIP STEAK

Center cut from "Prime" beef strip loin, the most flavorful cut

"HAWAII'S BEST CATCH OF THE DAY"

Our seafood is purchased directly from Day Boat Fishermen and flown in daily

Sides (for the table)

STEAMED ASPARAGUS PECAN

Jumbo asparagus served with pecan brown butter

CHEESE BROWNS

Z's Signature hash browns topped with Cheddar cheese

or

AU GRATIN POTATOES

Scalloped potatoes baked in cream with Gruyère cheese

Dessert

We suggest selecting one chocolate and one non-chocolate

CHOCOLATE CRÈME BRULEE

Silky chocolate custard with a sugar glaze

Z'S STEAKHOUSE COOKIE

Fresh baked chocolate chunk cookie drizzled with chocolate sauce & served with vanilla bean ice cream

YUMMY BUTTER CAKE

A delectable creation by our Pastry Chef using fresh seasonal ingredients.

NEW YORK STYLE CHEESECAKE

Classic rich and creamy cheesecake on a graham cracker crust served with strawberry sauce 7.95

KEY LIME PIE

In a traditional graham cracker crust topped with whipped cream

DISTINGUISHED MENU: \$95 Per Person

Fresh Oysters on the half shell • Available for an ADDITIONAL 17.95 1/2 dozen

Starters (select two)

SHRIMP ON ICE

U'6-U'8 Black Tiger Shrimp served with cocktail sauce, one per guest

CALAMARI

Crispy-sautéed with garlic, peppers, pepperoncini & Kalamata olives,
served with tarter sauce, one per four guests

MUSHROOMS BRUSCHETTA

Grilled Z's bread smothered in a medley of mushrooms, sautéed with garlic, topped with Feta cheese,
One piece per person

JUMBO LUMP CRAB CAKE

Jumbo lump crab cake served with remoulade, one per person

ASPARAGUS TEMPURA

Flash fried, served with remoulade

Salad

GARDEN SALAD

Mixed field greens, artichokes, tomato, garden vegetables & croûtons

Z'S TOMATO SALAD

Sliced vine-ripened tomatoes, Danish Blue Cheese, green onions, Z's vinaigrette

CHEF'S BLT ICEBERG WEDGE

Crisp bacon, Beefsteak tomato with chopped eggs and croûtons

Served with assorted homemade dressings

Steaks, Chops & Seafood (choose up to three)

NEW YORK STRIP STEAK

"Prime" beef strip loin, the most flavorful cut 14 oz.

"BEST FILET IN TOWN"

Our signature "Prime" Filet Mignon aged especially for Z's 12 oz.

DUROC PORK RIB CHOP

Bone-in dry aged rib chop 16 oz.

MAPLE LEAF FARM'S DUCK BREAST

Two seared breasts served with Shiitake mushrooms and a cherry-balsamic reduction

Z'S CRAB CAKES

Jumbo lump blue crab served with remoulade sauce

JUMBO SEA SCALLOPS

Broiled with garlic parsley butter

RIBEYE

Prime, well marbled, and wet aged 16 oz.

"HAWAII'S BEST CATCH OF THE DAY"

Our seafood is purchased directly from Day Boat Fishermen and flown in daily

Sides (for the table)

"MAKERS MUSHROOMS"

Ragout of Oyster, Shiitake, Silver dollar & Portobello mushrooms sautéed with garlic butter & Makers Mark Kentucky Bourbon

STEAMED ASPARAGUS PECAN

Jumbo asparagus served with pecan brown butter

AU GRATIN POTATOES

Scalloped potatoes baked in cream with Gruyère cheese

or

CHEESE BROWNS

Z's Signature hash browns topped with Cheddar cheese

Dessert

CHOCOLATE CRÈME BRULEE

Silky rich chocolate custard with a sugar glaze

Z'S STEAKHOUSE COOKIE

Fresh baked chocolate chunk cookie drizzled with chocolate sauce & served with vanilla bean ice cream

YUMMY BUTTER CAKE

A delectable creation by our Pastry Chef using fresh seasonal ingredients.

NEW YORK STYLE CHEESECAKE

Classic rich and creamy cheesecake on a graham cracker crust served with strawberry sauce

BOURBON PECAN PIE

Bourbon infused pecan pie with chocolate chips, served warm with a scoop of vanilla bean ice cream

KEY LIME PIE

In a traditional graham cracker crust topped with whipped cream

Enhancements

Au Poivre 6.00	Hollandaise 3.00
Creamy Horseradish 3.00	Béarnaise 3.00
Mushrooms and Onions 5.00	Bleu Cheese Crust 5.00

Passed Hors D'Oeuvres

	QUANTITY
GOAT CHEESE CROSTINI - 1.50 per piece	
Crostini topped with Goat Cheese, Cream Cheese, Lemon and Dill Garnished with Tomato Chive Relish	_____
OYSTERS ROCKEFELLER IN PUFF PASTRY - 2.00 per piece	
Spinach Florentine, Hollandaise, Bacon, and Reggiano Parmigianino Served in Puff Pastry	_____
MINIATURE CRAB CAKES - 3.00 per piece	
Lump Crab Cake	_____
INDIVIDUAL BEEF CARPACCIO - 3.00 per piece	
Thin sliced filet served on seeded toast point with Remoulade and a lemon caper gremolatta	_____
BRUCHETTA (VEGETARIAN) - 1.50 per piece	
Fine dice of tomato, onion, basil, and red bell pepper mixed with balsamic vinegar and olive oil served on a toast point	_____
PRIME ROAST BEEF FINGER SANDWICHES - 3.50 per piece	
Oven roasted Prime beef cooked to medium, served with fresh watercress and peppercorn mayonnaise on sourdough bread	_____
BLEU CHEESE AND APPLE CANAPÉ (VEGETARIAN) - 3.00 per piece	
Granny Smith apples thinly sliced topped with Danish bleu cheese and candied pecans, served in a puff pastry	_____
PRIME BEEF SKEWER - 2.00 per piece	
Prime tenderloin marinated and grilled	_____
ANGELS ON HORSEBACK - 3.50 ea.	
Seared scallops wrapped in bacon	_____
SMOKED SALMON CANAPÉ - 2.00 per piece	
Herb goat cheese and smoked salmon on toast points	_____