

## STARTERS

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<b>SHRIMP ON ICE</b> .....	5.50 each
U'6-U'8 Black Tiger shrimp, served with remoulade or cocktail sauce	
<b>MUSHROOM BRUSCHETTA</b> .....	8.95
Grilled Z's Bread, smothered in a medley of mushrooms, sautéed with garlic, topped with Feta cheese	
<b>ASPARAGUS FRIES</b> .....	8.95
Tempura battered, flash fried, served with remoulade	
<b>CLAM CHOWDER</b> .....	8.95
Ask your captain about our seasonal chowder	
<b>CALAMARI</b> .....	10.95
Crispy fried calamari, sautéed with garlic, red bell peppers, pepperoncini, and Kalamata olives, served with orange-chili sauce	
<b>ESCARGOT</b> .....	10.95
Snails stuffed in button mushrooms, served with roasted garlic butter	
<b>DUCKTRAP SMOKED SALMON</b> .....	12.95
Maine's Ducktrap River smoked salmon, with fresh lemon, olive oil, capers, and shallots	
<b>CORNMEAL FRIED OYSTERS</b> .....	13.95
Crispy fried oysters, served with tartar sauce	
<b>JUMBO LUMP CRAB CAKE</b> .....	15.95
Sautéed, served with remoulade sauce	
<b>OYSTERS ROCKEFELLER</b> .....	16.95
Spinach Florentine, hollandaise, bacon, and Parmigiano-Reggiano	
<b>CRAB COCKTAIL</b> .....	16.95
Fresh Jumbo Blue Lump crab, served with remoulade sauce	
<b>*STEAK TARTARE</b> .....	14.95
Raw Prime Filet Mignon, minced with onions, capers, lemon, dry mustard, worcestershire, and anchovies, served with toast points	

## SALADS

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<b>GARDEN SALAD</b> .....	7.95
Mixed field greens, artichoke, tomato, celery, carrot, cucumber, red onion, and croutons	
<b>Z'S TOMATO SALAD</b> .....	8.95
Sliced vine-ripened tomatoes, Danish Bleu cheese, green onions, and Z's House Vinaigrette	
<b>WASHINGTON SALAD</b> .....	8.95
Mixed field greens, Granny Smith apples, Danish Bleu cheese, and candied pecans in a maple-walnut vinaigrette	
<b>CAESAR SALAD</b> .....	8.95
Mr. Z's recipe. Hearts of romaine, Parmigiano-Reggiano, croutons, and anchovy	
<b>Z'S STEAKHOUSE SALAD</b> .....	8.95
Mixed field greens, hearts of palm, asparagus, tomato, cucumber, Feta cheese, and red onions	
<b>BLT ICEBERG WEDGE</b> .....	8.95
Crisp bacon, beefsteak tomato with chopped eggs and croutons	
<b>HOUSE MADE DRESSINGS</b>	
Select from Z's House Vinaigrette, Danish Bleu Cheese, Buttermilk Ranch, Caesar, Maple Walnut Vinaigrette, Thousand Island, Avocado Goddess, and Honey-Mustard Vinaigrette	

## SOUFFLÉ

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<b>SOUFFLÉ</b> .....	8.95
Our pastry chef's signature Piece de Resistance, baked to order using seasonal fresh ingredients. We recommend soufflés be ordered along with the main course. Chocolate, Grand Marnier, Raspberry, or Bourbon-chocolate chip-pecan.	

\*Consuming raw or undercooked foods may increase your chances of infection from a foodborne illness

## GRILLES, ROASTS, CHOPS

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<b>BEST FILET IN TOWN</b> .....	8 oz 38.95	12 oz 45.95
Our signature Prime Filet Mignon, aged especially for Z's		
<b>NEW YORK STRIP</b> .....	14 oz 39.95	
Prime Beef Strip Loin, the most flavorful cut		
<b>RIBEYE</b> .....	16 oz 45.95	
Prime, well-marbled and wet-aged		
<b>STEAK AU POIVRE</b> .....	12 oz 49.95	
Black pepper-crusted Prime Filet, served with brandy-green peppercorn sauce		
<b>DRY-AGED RIBEYE</b> .....	20 oz 59.95	
Bone-in, 28 day dry-aged		
<b>VEAL PORTERHOUSE</b> .....	16 oz 37.95	
Served with Shiitake mushroom, Port wine demi reduction		
<b>DUROC PORK RIB CHOP</b> .....	16 oz 35.95	
Bone-in, dry-aged Rib Chop		
<b>RACK OF LAMB</b> .....	16 oz 49.95	
Full Rack of Lamb, served with a mint demi glace		
<b>MAPLE LEAF FARM'S DUCK BREAST</b> .....	12 oz 27.95	
Two seared breasts, served with Shiitake mushrooms, and cherry-balsamic reduction		
<b>PRIME BEEF STEAK BURGER</b> .....	12 oz 16.95	
Topped with sautéed peppers, onions, Danish Bleu cheese, lettuce, and tomato. Served with french fries		

## SIDES

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<b>AU GRATIN POTATOES</b> .....	8.95
Scalloped potatoes, fresh cream, Gruyere cheese, topped with green onions	
<b>MAKER'S MUSHROOMS</b> .....	8.95
Ragout of Oyster, Shiitake, Button, and Portobello mushrooms, sautéed with garlic butter and Maker's Mark Kentucky Bourbon	
<b>STEAMED ASPARAGUS PECAN</b> .....	8.95
Jumbo asparagus, served with pecan brown butter	
<b>CAVATAPPI AND CHEESE</b> .....	8.95
Gruyere, Cheddar, and Parmesan mornay, baked golden brown	
<b>JACK'S SWEET POTATOES</b> .....	7.95
Creamed roasted sweet potatoes, with bacon, pecans, green onions, and Jack Daniel's Whiskey	
<b>LOADED BAKED POTATO</b> .....	7.95
Sweet butter, sour cream, bacon, green onions, and cheddar cheese	
<b>CHEESE BROWNS</b> .....	7.95
Z's Signature hash browns, topped with cheddar cheese and green onions	
<b>FRESH CREAM STYLE CORN</b> .....	7.95
Home style cut sweet corn, fresh cream and butter	
<b>SPINACH FLORENTINE</b> .....	7.95
Baked with mushrooms, onions, bacon, and mornay	
<b>SAUTÉED SPINACH</b> .....	7.95
Fresh baby spinach sautéed with olive oil, garlic, shallot, and white wine	

**PROUDLY SERVING USDA PRIME STEAKS AND FRESH SEAFOOD**

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