



ALL DAY MENU

available daily 11:00 AM – 10:00PM

SHAREABLES

- Snapper Ceviche
gulf red snapper with corn tortilla chips
18
- Shrimp + Pork Spring Roll
with sweet chili dipping sauce
16
- Grilled Pork Skewers
and napa cabbage slaw
16
- Mini Lump Crab Cakes
with cilantro aioli
18
- Soy Braised Pork Belly
and napa cabbage slaw
18
- Shredded Beef Tostadas
with refried beans, cabbage, cotija cheese + roasted salsa
16
- Slow Cooked Calamari
slow cooked in tomatoes, garlic, olive oil + olives, served
with ciabatta toast
18

SALADS

- Beet Salad
baby arugula, red + golden beets, cherry tomatoes, goat
cheese, pignolis, balsamic vinegar + truffle oil
18
- Niçoise Salad
ahi tuna, haricot vert, egg, new potato, cherry tomato,
kalamata olives, feta cheese, herbed caper vinaigrette
22
- Cobb Salad
arcadian lettuce, grilled chicken, cherry tomato, avocado,
blue cheese, applewood smoked bacon, red wine vinaigrette
20
- Mediterranean Salad with Herbed Calamari
arcadian lettuce, cucumber, tomato, green onion, olives +
lemon herbed vinaigrette, with seared herbed calamari
22

PLATES

- Beef Kefta
beef kebab, basmati rice, grilled onions + peppers,
with cucumber salad
24
- 18 oz. Bone-in Ribeye
garlic butter with a hint of soy, and skillet potato
57
- Baked Spiced Snapper
served with zaalouk (eggplant, tomatoes, cilantro +
moroccan spices) and pita bread
32
- Shrimp + Grits
andouille sausage, onions, bell peppers + shrimp, served
with jalapeno cornbread
28
- Red Wine Braised Beef Short Ribs
with creamy mashed potato + organic vegetables
34
- Spanish Chicken Stew
chicken breast, carrots, garbanzo beans, potato, bell
peppers + tomato, served with ciabatta bread
24
- Miso Glaze Salmon
roasted tomato, roasted garlic confit, served with sautéed
baby bok choy
32

EASY BITES

- Z Burger
8 oz. chairman's beef patty, pepper jack cheese, lettuce,
tomato, red onion + applewood smoked bacon.
16
- Z Grilled Chicken Sandwich
6 oz. hormone free chicken breast, served with seasoned
fries
16
- Grilled Vegetable Wrap
organic vegetables, herbed caper vinaigrette, served on
spinach flour tortilla, with side of fresh seasonal fruits
16



DESSERTS

Taro Panna Cotta
8

Chocolate Cake
made from 71% cocoa, free from flavor enhancers,
food coloring and alcohol
8

Crème Brûlée Cheesecake
8

Diplomat Bread Pudding
with crème anglaise
8

KID ZONE

Mini Grilled Chicken Sandwich
4 oz. chicken breast, lettuce, tomato, served with side of
fresh fruits + berries
10

Southern Chicken Tenders
served with seasoned fries or fresh fruits + berries
10

Junior Z Burger
4 oz. chairman's beef patty, american cheese, lettuce,
tomato, applewood smoked bacon, served with
seasoned fries or fresh fruits + berries
12

BEER + WINE

Domestic Beers By The Bottle
8

Import Beers By The Bottle
9

Draft Beers
8

Destination Beers
buckle bunny – eureka heights
the white buffalo – buffalo bayou brewing co.
wake n bake – buffalo bayou brewing co.
hopston – 8th wonder brewery
8

Freak Show Cabernet Sauvignon
9/55

Wente Cabernet Sauvignon
9/40

Robert Mondavi Butter Chardonnay
9/34

Zonin Prosecco
9/36

LUNCH FARE

available Monday thru Friday 11:00 AM – 2:00PM

8 oz. Skirt Steak
served with roasted herb potatoes
20

Brisket Sliders
brioche bun, horseradish cream, served with homemade potato chips: truffle & sea salt, parmesan dusted or Cajun
18

Salmon Salad
cucumbers, hint of jalapeno, tomato and light mayo dressing, served on bed of greens
20

Grilled Ham & Cheese + Soup Du Jour
manchego & brie cheeses, ham and paprika butter, served with soup du jour
18

Cup of Soup Du Jour
6

consuming raw or undercooked meats, poultry, seafood, shellsh or eggs may increase your risk of food borne illness