

# DINNER







SOUPS CUP/ BOWL

Everyday: (GF) Tomato Soup 4/7

Mon & Tues: Spicy Chicken Tortilla 6/9 Wed & Thurs: (GF) Vegetable Soup 5/8

Fri & Sat: Clam Chowder 6/9

### **SALADS**

**OUR SALADS ARE TOSSED IN THEIR DRESSINGS** ADD GRILLED CHICKEN OR SEARED TOFU +\$5.00 ADD CRAB CAKES +\$10.00 ADD PAN SEARED SALMON OR PRAWNS +\$10.00

# Z HOUSE SALAD (GF)

organic field greens, cherry tomatoes, pumpkin seeds, parmesan cheese tossed in a scratch made dijonbalsamic viniagrette 9

#### CAESAR SALAD

romaine hearts, parmeasan cheese, anchovy fillets, ciabatta garlic croutons 10

# APPLE WALNUT SALAD (GF)

romaine hearts, Fuji apple slices, blue cheese crumbles, glazed walnuts, raspberry vinaigrette 10

### **APPETIZERS**

### **TARRAGON CRAB CAKES**

lightly seared blue crab meat, garlic, lemon juice and tarragon aioli 13

### **BOCCONCINI BRUSCHETTA**

Roma tomatoes marinated in olive oil & balsamic vinegar, topped with basil, mozzarella cheese and garlic 9

# Z HOUSE RIBS (GF)

Four tea-smoked, dry-rubbed, St Louis cut pork ribs with barbecue sauce 13

### **GARLIC PRAWNS**

Six prawns sauteed in garlic white wine sauce, paprika (mild) or chipotle (spicy), grilled ciabatta bread 14 extra chipotle sauce +\$1.00

### **HOT WINGS**

breaded wings tossed in hot sauce mix served with blue cheese sauce and celery sticks. 11

# **ONION RINGS**

beer battered Vidalia rings, fried crispy and served with ranch dressing 7

# BURGERS FLAME GRILLED

### **INCLUDE A CHOICE OF:**

FRENCH FRIES\*\* OR HOUSE SALAD OR FRESH FRUITS

\*\*substitute chipotle, garlic or sweet potato fries +\$1.00 substitute gluten free sandwich bread +\$2.00

### **ADD CHEESE & FIXINGS**

CHEDDAR, SWISS, IACK, BLUE +\$1.50 each IALAPENOS, MUSHROOMS +\$1.50 BACON +\$2.00 AVOCADO +\$3.00

#### Z BURGER

**flame grilled** 8 oz premium ground beef on Semifreddi's challah bun with sides of lettuce, tomato, red onion and pickle **14** 

### **CATTLE BURGER**

Z burger + cheddar cheese, crispy onions, & barbecue sauce 16

#### THE ROBINSON

Z burger + sauteed mushroom and swiss cheese 16

### BACON CHEESEBURGER

Z burger + bacon and cheddar cheese 16.5

# BUNLESS BEEF BURGER (GF)

flame grilled 8 oz premium ground beef with sides of lettuce, tomato, red onion and pickle 13

# BUNLESS VEGAN BURGER & AVOCADO(V)

Scratch-made vegan patty made with black beans, chickpea, carrots & rolled oats, topped with avocado slices served with side of vegan mayo, lettuce, tomato, red onion, pickle 14

add mushrooms or grilled onions +\$1.50

# BLACK BEAN VEGAN BURGER W



Scratch-made vegan patty made with black beans, chickpea, carrots & rolled oats served on foccacia bread with a side of vegan mayo, lettuce, tomato, red onion, pickle 13









### **ENTREES**

## DAILY SPECIAL

Fresh ingredients of the day. Ask your server AQ

# BLACKENED TILAPIA (GF)

white fish blackened with spices, topped with avocado salsa, served with basmati rice, sauteed vegetables 18

### CHICKEN PICCATA

battered chicken breast, panko, italian seasoning, lemon sauce, capers, garlic mashed potatoes 16

#### BLACKENED CHICKEN ALFREDO PASTA

spice-dusted, blackened chicken breast with fettuccine pasta, white cream sauce, mushrooms, garlic and a mix of shallots and red bell peppers, parmesan cheese 18

extra sauce +\$3.00

#### MISSISSIPPI POT ROAST

beef braised at low temperature with dried house spices and pepperoncini served with garlic mashed potatoes 18

# GRILLED GLAZED SALMON (GF)

honey-dijon glaze served with basmati rice and sauteed vegetables 22

### CHARBROILED NEW YORK STEAK

10 oz USDA prime cut, served with grilled yukon potatoes, sauteed seasonal vegeables and a side of dijon-horse radish sauce 26

### **GRILLED PORKCHOP**

grilled bone-in pork chop, spinach, shallots, bacon and garlic mashed potatoes 19

### LOBSTER RAVIOLI

white wine cream sauce, red bell peppers, mushrooms and shallots 18

### WHITE MAC & CHEESE

penne rigste pasta, aged sharp white cheddar, parmesan, milk, cream, house seasoned roux, toasted panko 11

add bacon or crumbled blue cheese +\$2.00

# EGGPLANT PARMIGIANA STACKS

panko-parmesan coated eggplant slices baked to a crisp, fresh mozzarella, house-made tomato sauce **15** 

### TUNA MELT SANDWICH ON RYE

capers, celery, basil, tomato slice, lettuce, jack cheese, mayo on grilled rye 14

recommended add avocado +\$3.00

### **ROCKY CHICKEN BURGER**

flame grilled chicken patty, lemon zest, cheddar cheese, red onion, lettuce, tomato and chipotle aioli on Semifreddi's challah bun 14

# **FRIES & SIDES**

# **FRENCH FRIES**

Fried crisp and lightly salted **5** Chipotle Fries 6 Garlic Fries 6

## SWEET POTATO FRIES (F)

Fried crisp & lightly salted 6

## GARLIC MASHED POTATOES (GF)

Idaho potatoes, boiled and whipped with garlic, milk and butter 6

# BOWL OF RICE(GF)

Steamed basmati rice 3

# SAUTEED FLAT LEAF SPINACH (GF) (V)

Sauteed with garlic 6

### **SAUTEED VEGETABLES (GF)**

Sauteed with garlic 6

FRUIT BOWL (GF) W Chopped seasonal fruits 6

### SIDE GRILLED BREAD

Lightly buttered and grilled Semifreddi's ciabatta bread 3

LOCALLY BAKED BREAD Delivered daily



FREE RANGE ORGANIC Delivered daily



ALWAYS FRESH Delivered daily