

BISTRO Z

WELCOME TO THE EVOLUTION

APPETIZERS

BULGOGI MEATBALLS kimchi, scallions	13
BRUSSEL SPROUTS peanuts, cilantro, fish sauce, lime, sriracha	12
THE TUNA TOWER seared ahi tuna, avocado, cilantro, sweet mango chili sauce, tahini hot sauce, wakame	14
CRAB CAKES jumbo lump crab, jicama slaw, smoked tomato sauce	12
THE HOUSE SPINACH DIP creamy mixture of spinach, artichoke, garlic & herbs, parmesan, crostini	13
LETTUCE ENDIVE BOATS braised and shredded short ribs with mango, onion, ginger and bbq glaze	12
CLOCK SHADOW CHEESE CURDS beer battered clock shadow cheese curds, honey mustard aioli	13

SALADS

GRILLED WATERMELON & SCALLOPS grilled watermelon, spring mix, roasted peach vinaigrette, pan seared diver scallops	15
CLASSIC CAESAR romaine heart, avocado, tomato, shaved parmesan, croutons, caesar dressing, lemons	12
DUCK & BERRY fresh berries, confit duck, toasted almonds, aged sarvecchio parmesan, arugula, endive, rhubarb vinaigrette	16
CHOPPED romaine & boston lettuce, tomato, cucumber, red onion, smoked gouda, bacon, peppers, croutons, honey mustard vinaigrette	14
CAPRESE heirloom grape tomato and fresh mozzarella salad, with arugula, white balsamic vinaigrette and balsamic glaze	13
SPINACH AND BLUEBERRY spinach, red onion, blueberries, bacon, fried goat cheese, warm bacon vinaigrette	14

Add chicken 5 | shrimp 6 | steak 10 | salmon 8

SOUPS

"Z" CHILLED CUCUMBER GAZPACHO 8
cucumbers, green grapes, almonds, bread, cilantro, garlic, jalapeño, honey

SAVORY TOMATO 8
roasted tomato, garlic & herbs pureéd with cream, topped with sarvecchio parmesan

SOUP DU JOUR 9

SANDWICHES AND WRAPS

GRILLED PORTOBELLA SANDWICH 14
balsamic marinated portobella, crème de brie, arugula, sweet red onion jam, pretzel baguette

GOURMET GRILLED CHEESE & TOMATO SOUP 15
clock shadow sharp cheddar, havarti, muenster, smoked gouda, grilled multigrain bread, fruit chutney

THE DEMI GOD 16
grilled half pound grass fed burger, topped with fontina, bacon, veal demi glaze, pickled red cabbage and beer battered clock shadow cheese curds

SMOKED TURKEY WRAP 14
smoked & shaved turkey breast, heirloom tomatoes, mixed greens, aged cheddar cheese, cracked black pepper, candied black pepper bacon, creamy peppercorn dressing

GRAVLAX CLUB 16
salt cured salmon, bacon, dill crème, cucumber, avocado, on toasted brioche bread

ENTREES

GRILLED SALMON GALETTE 18
grilled scottish salmon, buckwheat crepe, roasted apple, spiced pear chutney

TENDERLOIN MEDALLIONS 22
grilled beef tenderloin, warm potato salad of cipollini onion, zucchini, cherry tomato with pea pureé

CRISPY DUCK CONFIT 20
crispy duck leg, fig merlot glaze, confit potatoes, cipollini onions, oyster mushroom, asparagus, with fresh grated horseradish

CHEF'S DAILY PASTA SPECIAL
daily market price