

Dinner Menu

Appetizers

Chilled Soup 10

Smoked Red Pepper Gazpacho,
Balsamic Glaze

Zees Caesar Salad 14

Lemon Balsamic Dressing, Freshly Chopped Romaine, Westphalian Ham Chip, Shredded Parmesan & Rosemary Garlic Focaccia Croutons

Organic Greens Salad 14

Local Heritage Greens, Strawberry Peppercorn Vinaigrette, Toasted Pecans, Sweet Dried Cranberries & Crumbled Feta

Sesame Crusted Ahi Tuna 22

Fresh Ahi Tuna Sesame Crusted, Cucumber, Zucchini Nest, Orange Ginger Soy Glaze, Chili Oil, Micro Daikon Radish

Crispy Pork Belly 16

Crispy Cider Braised Pork Belly, Heirloom Carrot Purée, Citrus Shaved Fennel Salad, Sweet Pea Oil, Local Micro Greens

Shared Plates

Zees Perfect Cheese Board 26

5 Yr Old Cheddar & Chevalier Brie, Chef's Daily Inspired Local Pique Cured Meat, House Made Jam, Fire Roasted Red Peppers, Pommery Mustard, Fresh Berries, Micro Greens, Trio of Crackers & Crostinis

Shaw Club Salmon Croquettes 20

Fresh Atlantic Salmon, Fire Roasted Red Peppers, Infused with Lemon Dill, Hand Breaded in Panko, Wasabi Aioli



Executive Chef
Matt Tattrie

Entrées

Surf N Turf 52 (Without Surf 42)

AAA Beef Tenderloin, Crab & Panko Crusted, Smoked Rosemary Scalloped Potato, Seasonal Vegetables, Cabernet Jus

Root Beer Braised Short Rib 34

Root Beer Braised Beef Rib, Confit Garlic, Shallot & Fingerling Potato Hash, Seasonal Vegetables, Sassafras Veal Jus

Moroccan Lamb Shank 34

Slow Braised New Zealand Lamb Shank, Moroccan Spiced Vegetable Couscous, Smoked Tomato Relish, Merlot Veal Reduction

Grilled Swordfish (Signature Dish) 39

Fresh Swordfish, Pesto Risotto Cake, Buttered Baby Bok Choy, Fresh Heirloom Tomato Salsa

100z Pork Chop 35

24 Hour Herb & 5 Peppercorn Brined Pork Chop, Grainy Mustard, Apple Chutney, Fresh Seasonal Vegetables, Buttery Sage Polenta, Veal Jus

Salmon Duo 36

Pan Seared Atlantic Fillet, Tri Coloured Carrots, Crispy Smoked Salmon & Lemon Dill Potato Galette, Chardonnay Beurre Blanc

Southern Style Chicken 34

South of the Border Inspired Dry Rub, Grilled Free Range Chicken Suprême, Sweet Potato Purée, Buttermilk Fried Onion, Charred Corn Vegetable Succotash, Bourbon Chicken Pan Jus

Mediterranean Risotto (Vegetarian) 30

Fresh Vegetables, Arugula, Wild Mushrooms, Sundried Tomato Pesto, Shaved Grana Padano

Shanghai Pasta 30 (Vegetarian)

Soba Buckwheat Noodles, Vegetable Medley, Sesame Soy Glazed Tofu, Miso & Lemongrass Broth

Sides

Seasonal Vegetables 6
Smoked Rosemary Scalloped Potato 6
Smoked Salmon & Lemon Potato Galette 13
Sautéed Wild Mushrooms 8