

# Dinner Menu

## Appetizers

**Roasted Butternut Squash Soup 10**  
Maple Crème Fraîche & Local Micro Greens

**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, Honey Dijon Vinaigrette, Toasted Pumpkin Seeds, Sweet Pickled Red Onions & Crumbled Goat Cheese

**Smoked Scallop & Cider Pork Belly 18**  
Fresh Jumbo Sea Scallop, Pan Seared & Butter Basted, Crispy Cider Braised Pork Belly, Heirloom Carrot Purée, Fennel & Cucumber Slaw

## Shared Plates

**Zees Perfect Cheese Board 26**  
5 Yr Old Cheddar & Chevalier Brie, Chef's Daily Inspired Local Pingue 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 46**  
**(Without Surf 36)**  
AAA Beef Tenderloin,  
Two Jumbo Grilled Prawns,  
Doubled Smoked Bacon Mash 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

**Lamb Shank 34**  
Slow Cooked Baco Noir & Herb Lamb Shank,  
Heirloom Carrots, Roasted Garlic Mash,  
Baco Noir Veal Reduction

**Seafood Pappardelle 43**  
Fresh Hand Rolled Pappardelle, Seared Jumbo Scallop & Shrimp, Lobster Claw and Knuckle Meat,  
Fresh Herbs, Vodka Cream Sauce

**Crispy Arctic Char 34**  
Pan Seared, Butter Braised Leeks,  
Lemon & Herb Potato Rosti,  
Chardonnay Beurre Blanc

**Bourbon Chicken 34**  
Bourbon & Honey Glazed Chicken Suprême,  
Sweet Potato Pavé, Seasonal Vegetables

**Wild Mushroom Risotto (Vegetarian) 32**  
Shallots, Arugula, Wild Mushrooms,  
White Truffle Oil & Dried Porcini Mushrooms,  
Grana Padano

## Sides

Seasonal Vegetables 6  
Double Smoked Potato Mash 6  
Sweet Potato Pave 6  
Sautéed Wild Mushrooms 8