



*Welcome to Fabulicious
November 8-15, 2018
Lunch
Choose two courses \$25*

Appetizers

Roasted Butternut Squash Soup
Maple Crème Fraîche

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

Organic Green Salad
Local Heritage Greens, Honey Dijon Vinaigrette, Toasted Pumpkin Seeds,
Sweet Pickled Red Onions & Crumbled Goat Cheese

Main Course

Open Faced Smoked Salmon
Thinly Sliced Smoked Salmon, Fried Capers, Lemon Dill Sour Cream,
Pickled Red Onion, Charred Marble Rye

Zees Burger
Fresh Ground Chuck Burger, Bacon Onion Jam, Aged Cheddar,
Brioche Bun, , Served with Traditional Toppings
Served with choice of House Cut Fries, Green Salad, or Daily Soup.

Mediterranean Chicken Wrap
Grilled Chicken Breast, Fire Roasted Vegetables, Arugula,
Pesto Drizzle Rolled Into A Spinach Tortilla
Served with choice of House Cut Fries, Green Salad, or Daily Soup.

Desserts

Raspberry Sorbet
Candied Lime & Fresh Berries

Chef's Seasonal Inspired Cheesecake

Executive Chef
Matt Tattrie



*Welcome to Fabulicious
November 8-15, 2018
Dinner
Three courses \$ 42*

Appetizers

Roasted Butternut Squash Soup
Maple Crème Fraîche

Organic Green Salad
Local Heritage Greens, Honey Dijon Vinaigrette, Toasted Pumpkin Seeds,
Sweet Pickled Red Onions & Crumbled Goat Cheese

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

Entrées

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

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

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

Desserts

Raspberry Sorbet
Candied Lime & Fresh Berries

Chef's Seasonally Inspired Cheesecake

Executive Chef Matt Tattrie