

# Lunch Menu

## Appetizers

### **Chilled Soup 10**

Smoked Red Pepper Gazpacho  
Balsamic Glaze

### **Zees Caesar Salad 14**

Lemon Balsamic Dressing, Freshly Chopped  
Romaine, Grated Parmesan Cheese,  
Westphalian Ham Chip,  
Rosemary Garlic Croutons

### **Organic Greens Salad 14**

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

### **Caprese Salad 15**

Vine Ripened Tomatoes, Arugula, Basil Oil,  
Balsamic Reduction,  
House Made Ricotta Cheese

### **Herb Flatbread & Dip 14**

Grilled Herb Flatbread, Authentic Style  
Hummus, Fire Blistered Peppers,  
Local Organic Micro Greens

### **Crispy Calamari 15**

Crispy Calamari Hand Tossed in Asian Five  
Spice with Citrus Yuzu Aioli

### **Truffle Parmesan Fries 14**

Hand Cut Fries Tossed in Freshly Grated  
Parmesan, Parsley & White Truffle Oil Drizzle



## Shared Plates

### **Zees Perfect Cheese Board 26**

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

### **Lobster Risotto Fritters 21**

Fresh Lobster Claw & Knuckle Meat,  
Smoked Paprika, Panko Breaded,  
Herb & Grainy Mustard Aioli,  
Local Organic Micro Greens

## Entrées

### **Mediterranean Vegetable Wrap 16**

**(Vegetarian/Vegan)**

Fire Roasted Vegetables, Arugula,  
Pesto Drizzle, Spinach Tortilla

### **Slow Cooked Pulled Pork 18**

36 Hour Slow Cooked Pork Shoulder,  
Southern Style BBQ Sauce, Lemon Scented  
Coleslaw, Brioche Bun

### **92 Picton Turkey Sandwich 18**

**(Signature Dish)**

Herb & Five Peppercorn Brined Turkey Breast,  
Cranberry Infused Aioli, Local Rocket,  
Charred Rosemary Focaccia

### **Shaw Club Salmon Burger 21**

Handcrafted Fresh Atlantic Salmon Burger,  
Breaded in Panko, Pickled Cucumber,  
Sauce Gribiche, Brioche Bun

### **The "Mayan" Burger 19**

Mexican Seasoned Ground Chuck,  
Sweet Corn Salsa, Ancho Chili Aioli,  
Manchego Cheese, Brioche Bun

### **Lemon & 5 Pepper Crusted Tilapia 23**

Fresh Tilapia Pan Seared,  
Seasonal Vegetables, Sweet Potato Frites,  
Beurre Noisette, Fried Heirloom Carrots

**We Offer Gluten Free Burger Buns & Wraps**

**All Sandwiches are served with choice of Zees Fries, Green Salad, or Soup**

**Upgrade to Caesar Salad \$3**

*Executive  
Chef  
Matt Tattrie*