

Z CAFE & BAR

Restaurant Week Special

RESERVATIONS RECOMMENDED

\$55/person (Tax and 18% gratuity will be added)

Appetizers (Both appetizers served)

La Burrata

burrata cheese drizzled with honey, topped with glazed walnuts served on grilled ciabatta bread

Tarragon Crab Cakes

blue crabmeat, garlic, lemon juice, and tarragon aioli

Salad or Soup

Please notify us if you are allergic to nuts or any other items

Cup of tomato soup or chicken tortilla soup

Z House Salad

organic field greens, cherry tomatoes, tossed in dijon-balsamic vinaigrette topped with parmesan cheese and pumpkin seeds

Caesar Salad

romaine hearts, tossed in our housemade Caesar dressing, topped with parmesan cheese, anchovy fillets, ciabatta garlic croutons

Apple Walnut Salad

romaine hearts, Fuji appleslices, glazed walnuts tossed in our housemade raspberry vinaigrette, topped with crumbled blue cheese

Entrée

Mississippi Pot Roast

Beef braised in low temperature along with dried house spices, butter and pepperoncini, served with garlic mashed potatoes

Grilled Glazed Salmon

Marinated salmon, grilled with a honey- Dijon mustard glaze, served with steamed jasmine rice and sautéed seasonal vegetables

Chicken Piccata

battered chicken breast, panko, Italian seasoning, capers, lemon sauce, served with garlic mashed potatoes

Spicy Pasta Capellini with Grilled Chicken or seared Tofu

angel hair pasta tossed in our scratch made marinara sauce, parmesan and a hint of hot pepper flakes

Blackpepper Tofu (VEGAN)

stir fried tofu mixed with shallots, ginger, chiles, garlic, fresh ground black pepper and soy sauce served with steamed basmati rice

Dessert

Flourless Chocolate Cake

mousse like texture, baked bain-marie style, with chocolate sauce

New York Style Cheesecake

baked atop a traditional graham cracker crust, our cheesecake is a blend of cream cheese, cottage cheese & sour cream baked at low temperatures and chilled overnight

Tiramisu

lady fingers soaked in a shot of McLaughlin's espresso, layered with a blend of mascarpone cheese, sweet marsala wine & fresh whipped cream Topped with Pernigotti cocoa and chocolate

Warm Blueberry-Lemon Bread Pudding

chunks of bread soaked in our lemon vanilla cream sauce, tossed with blueberries, baked in the oven, topped with a dab of our fresh whipped cream