

## STARTERS

### **Pan Roasted Wellfleet Littleneck Clams**

crisp applewood-smoked bacon & scallions, grilled cornbread in chipotle lime broth 14

### **Roasted Poblano & Garlic Soup**

tortilla strips & sour cream 8

### **Crispy Fried Squid Rings**

pickled cherry peppers, lemony arugula & chipotle aioli 12

### **Native Lobster Ravioli**

roasted tomato–Triple Eight Vodka cream sauce 16

### **Zucchini Fritters**

sun dried tomato aioli 10

### **Pulled Chicken Empanadas**

jicama slaw & roasted poblano chili sauce 10

### **Grilled Jumbo Sea Scallops**

hoisin bbq glazed with daikon radish–cucumber salad 15

### **Oven Roasted Wild Mushrooms**

Vermont goat cheese, fried sage, roasted red pepper sauce with crostini 12

### **Beef & Shiitake Dumplings**

sweet chili dipping sauce 14

### **Golden Fried Oysters**

arugula–bacon salad & spicy tartar sauce 15

### **Trio of Tartare 15**

**Yellowfin Tuna** soy & ginger with fried wonton

**Beef Tenderloin** Dijon, capers & cornichon with crostini

**Wild Salmon** chili oil, scallion & cilantro with blue corn tortilla

### **New England Clam Chowder 8**

## SALADS

### **Warm Goat Cheese Salad**

mesclun, roasted red peppers, caramelized onions, mixed olives, sherry vinaigrette 10

### **Field Greens Salad**

cherry tomatoes, carrot, cucumber & herb vinaigrette 7

### **Café Z Salad**

organic greens, apple, fennel, feta cheese, toasted walnuts, raisins & balsamic vinaigrette 8

### **Iceberg Lettuce Wedge**

tomato, avocado, Great Hill Blue cheese & buttermilk ranch dressing 8

### **Grilled Portobello & Arugula Salad**

toasted pine nuts, shaved Pecorino Romano & aged balsamic reduction 10

# ENTRÉES

## **Grilled Delmonico Steak**

sweet potato fries tossed with fried sage & crumbled feta cheese, with garlic creamed spinach & red wine demi-glace 28

## **Spring Ravioli**

artichoke & fontina cheese, oyster mushrooms, asparagus with lemon cream 18

## **Pan Roasted Lamb Rack**

rosemary fingerling potatoes, curry roasted cauliflower, tahini-tomatillo sauce & grape-mint chutney 28

## **Grilled Tuna Steak**

lobster, white bean & littleneck clam ragout with organic micro greens & charred tomato-black olive vinaigrette 30

## **Baked Macaroni & Cheese**

orechetti pasta in a four cheese sauce 14  
**with:** smoked sausage &/or grilled vegetables 16

## **Chicken, Sausage & Shellfish Paella**

saffron infused Arborio rice, shrimp, mussels & littleneck clams 22

## **Whole Grilled Rainbow Trout**

roasted scallop, new potatoes, green beans, toasted almonds, golden raisins & basil oil 22

## **Jamaican Jerk Chicken**

sweet potato mash, rum glazed grilled plantains & grilled pineapple 19

## **Hoisin Glazed Mahi Mahi**

scallion fried rice, sesame roasted sugar snap peas, grilled spring onion & orange-pineapple relish 25

## **Turkey Meatloaf**

red bliss mashed potato, garlic roasted broccoli & wild mushroom demi-glace 18

## **Pan Roasted Salmon**

roasted corn pudding, grilled asparagus, micro greens & fig glaze 24

## **Spice Rubbed Skirt Steak**

black beans & rice with avocado & chimichurri 22

## **Grilled Swordfish Kebabs**

Israeli couscous with currants & toasted pine nuts with lemony greens, curried onion rings & harissa sauce 24

## **Thick Nyman Ranch Pork Chop**

soft semolina polenta, roasted baby Brussels sprouts & bourbon glazed grilled peaches 24

# SIDES

4 each

## **Hand Cut Fries**

## **Garlic Roasted Broccoli**

## **Sweet Potato Mash**

## **Couscous**

## **Black Beans & Rice**

## **Garlic Creamed Spinach**

## **Red Bliss Mashed Potato**

## **Curried Onion Rings**

## SPARKLING

**Prosecco** Fantinel, NV, Veneto, IT 28 | 7  
**Heidsieck-Monopole** Brut, NV, Champagne, FR (187) 15  
**Sparkling** Rose Codornui, NV, Cava, SP 35  
**Pascal Doquet** Grand Cru, Pascal Doquet, NV, Champagne, FR 80

## WHITE

**Pinot Grigio '05** Ecco Domani, Trentino, IT 22 | 7  
**Pinot Grigio '06** Tamas Monterey 30 | 8  
**Pinot Grigio '05** Maso Canali, Trentino, IT 38 | 10  
**Pinot Gris '06** Cloudline, Willamette Valley, Oregon 38 | 10  
**Verdejo '06** Hermanos del Villar "Ipsum", Rueda, Spain 28 | 7  
**Fiano '06** Mandra Rossa, Sicily 28  
**Gruner Veltliner '07** Loimer Lois *pronounced "lwa"* 38 | 10  
**Albarino '06** Martin Codax, Rias Bixas, SP 32 | 8  
**Inzolia '06** Vignetti Zabu, Sicily, IT 28 | 7  
**Reisling '05** Domaine Clos Dos Rocher Luxembourg, Germany 40 | 12  
**Sauvignon Blanc '06** Canyon Road, CA 6 | 24  
**Sauvignon Blanc '05** Sebeka Western Cape, SA 30 | 8  
**Sauvignon Blanc '05** Whitehaven, Marlborough, NZ 40 | 10  
**Sancerre '05** Alphonse Mellot, Loire, FR 50  
**Chardonnay '06** Canyon Road, CA 24 | 6  
**Chardonnay '06** McWilliams, S.E. Australia 32 | 8  
**Chardonnay '06** Cameron Hughes Lot 58, Santa Barbara CA 40 | 10  
**Chardonnay '05** Frei Brothers, Russian River CA 50 | 12

## RED

**Pinot Noir** Mirassou, Central Coast, CA 28 | 7  
**Pinot Noir '05** MacMurray, Sonoma Coast, CA 33 | 10  
**Chianti '03** DiVinci, Riserva, Tuscany, IT 45  
**Rioja '03** Viña Pomal, Crianza, Rioja, SP 28 | 7  
**Rioja '96** Faustino I Gran Reserve 68  
**Cotes Du Rhone '04** Andre Brunel, Rhone, FR 28 | 7  
**Malbec '07** Gascon, Mendoza, AR 30 | 8  
**Shiraz '03** McWilliams, S.E. Australia 28 | 7  
**Syrah '04** Bridlewood, Central Coast, CA 22  
**Nero d'Avola '06** Vignetti Zabu, Sicily, IT 28 | 7  
**Zinfandel '06** Runquist "Z" 51  
**Merlot '04** Red Rock, Sonoma, CA 28 | 7  
**Merlot '05** Ghost Pines, Napa/Sonoma, CA 44  
**Cabernet Sauvignon '06** Canyon Road, CA 24 | 6  
**Cabernet Sauvignon '03** Louis Martini, Napa, CA 38 | 10  
**Cabernet Sauvignon '04** von Strasser, Diamond Mtn, Napa 72 | 18