

# ZINFANDEL GRILLE

## Menu

– ASK YOUR SERVER ABOUT OUR DAILY SPECIALS –

House salad or cup of soup with entrée . . . \$2.95  
House salad with blue cheese and walnuts . . . \$3.95

## Pasta

### PAPPARDELLE BOLOGNESE

Spinach pappardelle tossed in a rich tomato sauce with sauteed veal, pork, garlic, white wine, carrots, onions and tomatoes. Topped with ricotta and Parmesan . . . \$19.95

### CRAB & ANGEL HAIR

Sweet Dungeness crab meat, asparagus, capers, basil and shallots tossed in our house made angel hair pasta with a white wine cream sauce and a side of garlic bread . . . \$22.95

### SEAFOOD LINGUINI

Oven-roasted skewer of prawns and scallops served on top of our house made linguini tossed with manila clams, broccoli, lemon juice, clam juice, toasted garlic, red chile flakes and sun-dried tomato butter. Served with a side of garlic bread . . . \$21.95

### BUTTERNUT SQUASH RAVIOLI

House made ravioli stuffed with butternut squash in an apple cider cream sauce with caramelized onions, sage and toasted hazelnuts . . . \$18.95

## Entrées

### SEARED SEA SCALLOPS

On risotto with shitake mushrooms, leeks, sun-dried tomatoes, artichokes crispy prosciutto and Parmesan . . . \$22.95

### GRILLED SALMON

Topped with a roasted pepper caper relish, with sautéed baby bok choy, crispy cheddar polenta and a raspberry balsamic glaze . . . \$22.95

### PAN-FRIED MUSTARD CHICKEN

Lemon aioli, mashed potatoes, baby arugula dressed with sherry vinaigrette, applewood bacon and cherry tomatoes . . . \$19.50

### Z-STEAK

Grilled filet mignon with a port wine reduction and Point Reyes blue cheese, roasted garlic mashed potatoes, grilled asparagus and portabella mushrooms . . . \$29.95

### BRAISED LAMB SHANK

With artichokes and green olives in a roasted garlic braising sauce and lemon mashed potatoes . . . \$23.95

### GRILLED KOBE STEAK

Grilled Kobe beef with crimini and porcini mushroom sauce, mashed potatoes and spinach . . . \$24.95

### ROASTED PORK CHOP

Stuffed with Italian sausage, Black Forest ham and feta cheese with a sweet onion gravy, butternut squash potato cake and sautéed spinach.  
Served with crisp sweet onion rings . . . \$21.95

### ROASTED MEATLOAF

Individual rounds of beef and veal wrapped with applewood bacon and stuffed with blue cheese, with mashed potatoes, pan gravy and sautéed Brussels spouts and green beans . . . \$19.50

### THE DAILY GRIND Z-BURGER

Freshly ground chuck, hand-formed half-pound patty, caramelized onions, mustard mayo, lettuce, tomato and pickle chip. Served with fries, soup or green salad . . . \$11.50  
Add cheddar, bacon, blue cheese or sautéed mushrooms . . . \$1.00 each