

ZINFANDEL GRILLE

Appetizers

CRISPY CALAMARI

House made cocktail sauce, lemon aioli . . . \$10.95

WOOD OVEN CARNITAS QUESADILLA

Flour tortilla filled with braised pork, jack cheese, tomatillo-avocado salsa and chipotle cream . . . \$11.50

BEER-BRAISED PORK SHOULDER

On cheddar polenta topped with tomatillo and avocado salsa, sour cream and chipotle sauce . . . \$10.95

BAKED SALMON FILO

Oven-baked red chile-spiced salmon, feta cheese and spinach wrapped in filo, with lemon caper aioli and harissa . . . \$11.95

PORK & PRAWN POTSTICKERS

With Napa cabbage slaw, peanut sauce and red chile oil . . . \$9.95

CRAB CAKES

Topped with tartar sauce. Served with anise potato salad and grilled pears . . . \$13.95

Sandwiches

– Sandwiches served with choice of French fries, soup or a small green salad –

GRILLED CHICKEN CLUB

Smoked bacon, roasted peppers, romaine lettuce, basil mayonnaise . . . \$11.50

TUNA MELT

Albacore tuna salad on house baked ciabatta roll with cheddar cheese . . . \$10.95

REUBEN

Fresh corned beef, Swiss cheese, sauerkraut, rye bread and a special dressing . . . \$11.50

TURKEY & FRESH MOZZARELLA

Thinly sliced roasted turkey breast on toasted European-style olive bread with sliced fresh mozzarella, sundried tomatoes, mixed greens, olive paste and aioli . . . \$11.50

BLACK FOREST HAM & CHEESE

Black Forest ham, onion, arugula, Swiss cheese, and lemon aioli on a toasted French roll. Served with fries, soup or green salad . . . \$10.95

Z-STEAK SANDWICH

Marinated thinly sliced beef, peppers and onions, cheddar and mozzarella cheese, with red chile-spiced pesto sauce on toasted ciabatta bread . . . \$11.95

ROASTED HERB EGGPLANT

Avocado, mozzarella cheese, tapenade, red peppers, arugula, tomato and aioli on ciabatta roll . . . \$10.50

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

Entrées

PAN-FRIED MUSTARD CHICKEN

Lemon aioli, mashed potatoes, baby arugula dressed with sherry vinaigrette, applewood bacon and cherry tomatoes. . . \$14.95

GRILLED KOBE STEAK

Grilled Kobe beef with crimini and porcini mushroom sauce, mashed potatoes and spinach . . . \$18.95

CARNITAS TACOS

Grilled Michoacan-style pork carnitas, corn tortillas and salsa verde with avocado.

Choice of black bean soup or mixed green salad . . . \$11.50

PAPPARDELLE BOLOGNESE

Spinach pappardelle tossed in a rich tomato sauce with sautéed veal, pork, garlic, white wine, carrots, onions and tomatoes. Topped with ricotta and Parmesan . . . \$15.95

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 . . . \$16.95

BUTTERNUT SQUASH RAVIOLI

House made ravioli stuffed with butternut squash in an apple cider cream sauce with caramelized onions, sage and toasted hazelnuts . . . \$14.95