



Zinc's menu is fresh, delicious and environmentally conscious
Organic, seasonal, local produce | Humanely raised meat – grass-fed, free-range, hormone-free
All seafood sustainably raised, caught, and handled

Fall 2011 Menu

Appetizers

Red Pear and Walnut Bruschetta 6.50
Maytag Bleu Cheese, Thyme, Sage Pesto

Dual Hummus Plate 8.00
Two Hummus Selections with Flatbread

Charcuterie and Cheese 10.00
Cured Meats, Imported Cheeses, House-Pickled Vegetables, Spiced Lavosh

Seared Ahi Tuna 10.50
with Smoked Tomato Relish, Pickled Squash "Pasta"

Lighter Fare

Zinc Mac and Cheese 8.00
Gouda and Cheddar Cheeses with
Pancetta and Herbed Panko

Grilled Anjou Pear Salad 9.00
Candied Walnuts, Gorgonzola, Cranberry Vinaigrette
Add Chicken 5.50
Add Salmon 6.00

Hand-Formed Burger 11.00
House Pickles, Truffle Fries and a choice of Cheese

Apple Grape Flatbread 13.00
Havarti, Rosemary Rub

Gourmet Sides

Citrus Couscous
Herbed Mashed Potatoes
Brown Rice Pilaf
Vegetable of the Day
Sautéed Green Beans
House Chips
Truffle Fries

*Additional sides may be added
to any dish for 1.95*

House Salad 6.50
Specialty Salad of the Day

Soup Du Jour 6.50
Specialty Soup of the Day

Entrées

Served with House Salad or Soup Du Jour

Stout Braised Short Ribs 16.00
Sweet Chili, Parsnip Purée

Fennel and Portobello Housemade Ravioli 18.00
Arugula, Aged Gouda Cream Sauce
Served with Tomatoes and Asparagus
Add Chicken 5.50
Add Salmon 6.00

Fig Marinated Salmon Fillet 26.00
Apricot-Lime Vinaigrette, Port Glaze
Served with choice of two sides

Maple Duck Confit 30.00
Braised Pears, Hazelnuts, Quail Egg
Served with choice of two sides

Smoked Paprika Beef Tenderloin 34.00
Brown Ale Jus, Wild Mushroom Salad
Served with choice of two sides

Chef's Daily Special
Ask your server about today's special

Desserts

Pumpkin Spiced Ice Cream 4.00
Caramel and Sea Salt

Sweet Potato Apple Crumble 6.00
Maple and Spiced Sour Cream

Hazelnut Mousse Torte 7.00
Dark Chocolate, Blackberries



WINE LIST

White

	Glass	Bottle
Meridian Chardonnay, Santa Barbara, California	6.50	25.00
Estancia Chardonnay, Monterey County, California	8.00	32.00
Sonoma Cutrer Chardonnay, Sonoma Coast, California.....		48.00
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand.....	8.00	34.00
Maso Canali Pinot Grigio, Trentino, Italy	9.00	38.00
Discoveries Moscato, California	6.50	25.00
Chateau Ste. Michelle Riesling, Columbia Valley, Washington.....	7.00	28.00
Schmitt Söhne Spätlese Riesling, Piesporter Michelsberg, Germany.....		34.00

Red

Meridian Cabernet Sauvignon, California	6.50	25.00
The Show Cabernet Sauvignon, California	8.00	34.00
Layer Cake Cabernet Sauvignon, California		36.00
Conquista Malbec, Mendoza, Argentina.....	7.00	28.00
The Crusher Petite Sirah, Clarksburg, California	8.00	32.00
Campo Viejo Reserva, Rioja, Spain.....		34.00
Hayman & Hill Meritage, Monterey County, California		34.00
Hangtime Pinot Noir, California.....	9.00	36.00
Brazin Old Vine Zinfandel, Lodi, California	9.00	38.00
Santa Rita Medalla Real Carménère, Colchagua Valley, Chile		38.00
Marques de Casa Concha Merlot, Peumo, Rapel Valley, Chile.....		40.00

Liquors

Call Liquors	6.50
Premium Liquors.....	7.50
Call Doubles, Martinis and Manhattans	9.00
Premium Doubles, Martinis and Manhattans	10.00

Beer

Bud Light.....	5.00
Boulevard Wheat	5.00
Third Stone Brown	5.00

Soft Drinks.....	1.75
Coffee, Tea	1.75
Bottled Water	2.50
Perrier Water (11.5 oz)	3.50