

# ZINC

ZINC's menu is fresh, delicious and environmentally conscious.

Organic, seasonal, local produce

Humanely raised meat: grass-fed, free-range, hormone-free

Sustainably raised, caught and handled seafood

## Appetizers

### Charcuterie 13.00

*Cured Meats, Local Nebraska Cheeses, House Pickled Vegetables, Herb Lavosh, Horseradish Mustard and Cranberry Compote*

### Bloody Mary Shrimp Cocktail 12.00

*Butter Poached Shrimp, Fresh Herbs, Bloody Mary Cocktail Sauce, Shaved Celery Salad, Lemon and Tabasco Vinaigrette, Olives, Cornichons*

### Vietnamese Duck Confit 8.00

*Slow Braised Duck, Crispy Duck Lardons, Vietnamese Caramel Glaze, Fresh Jalapeno, Carrot and Daikon Slaw, Potato Rösti*

## Casual Fare

### Mixed Grain Salad 11.00

*Quinoa, Red Lentils, Farro, Crispy Chickpeas, Dried Cranberries, Currants, Roasted Butternut Squash, Fall Spiced Apples, Toasted Walnuts, Shredded Kale, Truffle Herb Vinaigrette*  
Add Chicken 3.00 | Add Shrimp 5.00 | Add Salmon 6.00

### Romaine Salad 13.00\*

*Artisan Romaine Wedge, Poached Pear, Spiced Pecans, Bleu Cheese Crumbles, Pancetta, Creamy Tarragon Dressing*  
Add Chicken 3.00 | Add Shrimp 5.00 | Add Salmon 6.00

### 1200 Burger 13.00

*Grass Fed Beef, Lettuce, Tomato, Onion, House Pickles, Zinc Sauce, Truffle Frites*  
Add Cheese (Cheddar, Swiss, Bleu, Gouda) 0.50

### Open-Faced Steak Sandwich 17.00

*Seared Marinated Tenderloin Medallions, Bacon Shallot Marmalade, Crispy Wild Mushrooms, Roasted Tomato, Mixed Greens, Creamy Bleu Cheese, Grilled Flatbread, Truffle Frites*

### Grilled Cheese with Tomato Soup 14.00

*Gouda, Swiss, Cheddar, Le Quarter Brioche, Roasted Tomato Soup*

### Zinc Macaroni and Cheese 11.00

*Smoked Gouda and Cheddar Cheese Sauce, Pancetta, Smoked Paprika Panko Crust*

## Entrées

Served with Fresh Bread

Add a House Salad or Soup du Jour 2.50

### Pistachio Pomegranate Salmon 27.00

*Spiced Pistachio Crusted Salmon, Pomegranate Molasses, Wilted Greens, Red Quinoa Pilaf*

### Chicken Piccata 26.00

*Chicken Scallopine, Chardonnay and Caper Pan Sauce, Saffron Gastrique, Charred Lemon, Roasted Shallot Mashed Potatoes, Sautéed Asparagus*

### Pepper Crusted Filet 36.00

*Pepper Crusted Filet, Horseradish Cream, Thyme-Cognac Demi, Caramelized Pearl Onion, Sautéed Asparagus, Herbed Duck Fat Roasted Potatoes*

### Sundried Tomato and Butternut Squash Gnocchi 18.00\*

*Butternut Squash Gnocchi, Wild Mushroom and Sundried Tomato Ragout, Sage, Feather Shredded Asiago*

### Mr. Holland's Meatloaf 16.00

*Sliced Meatloaf Medallions, Peach Ketchup, Roasted Shallot Mashed Potatoes, Thyme Roasted Carrots*

### Seafood Ravioli 21.00

*Housemade Pasta with Crab and Boursin Cheese, Seared Shrimp, Red Pepper and Shallot Cream Sauce, Fried Capers*

### Chef's Daily Special

*Your server will tell you about today's feature*

## Gourmet Sides

*Menued Sides have been paired by our Chef, but in case of substitution or addition:*

### Herbed Roasted Potatoes

### Truffle Frites

### Caramelized Shallot Mashed Potatoes

### Red Quinoa Pilaf\*

### Thyme Roasted Carrots\*

### Sautéed Asparagus\*

### Wilted Greens\*

Additional sides may be added to any dish for \$2.75

### House Salad 6.50\*

*Specialty Salad of the Day*

*Choice of Ranch, Balsamic or Dressing of the Day*

### Soup du Jour 6.50

*Specialty Soup of the Day*

## Desserts

*All desserts are made in-house*

### Pot de Crème 7.00

*Chocolate and Chai Pot de Crème, Honey-Ginger Whipped Cream, Cardamom Pistachio Biscotti*

### Calentitos 8.00

*Cinnamon Sugar Churro, Warm Mexican Chocolate Sauce, Vanilla Bean Ice Cream, Dulce de Leche Dust*

### Autumn Spiced Cake 7.00

*Layered Sweet Potato Cake, Bourbon Buttercream Frosting, Pecan Praline, Maple Cranberry Compote*

### Cranberry Moscato Sorbet 4.00

### Vanilla Ice Cream with Wafer Cookie 3.00

*\*Guckenheimer Healthy Choice*

Executive Chef Diana Browder | Reservations: 402.345.0606 | [OmahaPerformingArts.org/ZincDining](http://OmahaPerformingArts.org/ZincDining)





## WINE LIST

<b>White</b>	<b>Glass</b>	<b>Bottle</b>
Stone Cellars Chardonnay, <i>California</i> .....	6.50	25.00
William Hill Chardonnay, <i>California</i> .....	7.00	28.00
The Divining Rod Chardonnay, <i>Santa Lucia Highlands, California</i> .....	9.00	34.00
Il Donato Pinot Grigio, <i>Italy</i> .....	7.00	28.00
White Haven Sauvignon Blanc, <i>Marlborough, New Zealand</i> .....	9.00	34.00
Chateau Ste. Michelle Riesling, <i>Columbia Valley, Washington</i> .....	8.00	30.00
Makulu Moscato, <i>South Africa</i> .....	7.00	25.00

<b>Red</b>		
Stone Cellars Cabernet Sauvignon, <i>California</i> .....	6.50	25.00
The Show Cabernet Sauvignon, <i>California</i> .....	8.00	34.00
Franciscan Cabernet Sauvignon, <i>Napa Valley, California</i> .....	13.00	44.00
Duckhorn Merlot, <i>Napa Valley, California</i> .....	16.00	60.00
Pascual Toso Syrah, <i>Argentina</i> .....	8.00	32.00
Bogle Phantom Red Blend, <i>California</i> .....	9.00	36.00
Sledgehammer Zinfandel, <i>California</i> .....	8.00	32.00
Conquista Malbec, <i>Argentina</i> .....	7.00	28.00
Concannon Selected Vineyards Pinot Noir, <i>Central Coast, California</i> ..	6.50	25.00
Joseph Drouhin Laforet Pinot Noir, <i>France</i> .....	9.00	36.00

<b>Liquors</b>	
Well Liquors .....	6.00
Call Liquors .....	7.00
Premium Liquors .....	8.00
Well Doubles, Martinis and Manhattans .....	9.00
Call Doubles, Martinis and Manhattans .....	10.50
Premium Doubles, Martinis and Manhattans .....	12.00

<b>Beer</b>	
Bud Light .....	5.00
Boulevard Wheat .....	5.00
Third Stone Brown .....	5.00
Lucky Bucket Lager .....	5.00
Lucky Bucket IPA .....	6.00

<b>Non Alcoholic Beverages</b>	
Coffee, Tea .....	2.00
Soft Drinks .....	2.50
Bottled Water .....	2.50
Perrier Water (11.15 oz) .....	3.50

