



UNIQUE DINING & CATERING

## Dinner Menu

Welcome to Zest where we focus on local sustainable food on our new monthly seasonal menu! We enjoy making these creative homestyle dishes based on what is freshest at the moment from local farmers, natural sources as well as our own garden.

### APPETIZERS

- Lump Crabcakes** three savory crabcakes with an orange scallion aioli.....\$9
- Italian Stuffed Mushrooms** mushrooms stuffed with sun dried tomato pesto.....\$8  
cream cheese, parmesan and mozzarella baked until golden brown
- Bacon & Gorgonzola Skins** baked potato skins topped with crispy bacon, gorgonzola  
cheese and drizzled with a balsamic reduction .....\$9
- Lobster Sliders** succulent lobster salad, flavored with cilantro and lime, served .....\$13  
as two petite sandwiches with lettuce on grilled bread
- Cheese Tray** a trio of local artisan cheeses with fruit and crackers.....\$12

### SALADS

- Michelle's Marvelous Warm Spinach Salad** portobellos and red onions sautéed in an  
orange maple dressing, tossed with spinach and topped with sweet potato chips,  
spiced pecans and bleu cheese .....\$10
- Southwestern Caesar Salad** romaine lettuce, a chipotle lime caesar dressing, cornbread  
croutons and manchego cheese.....\$10
- Summer Salad** fresh berries, cucumbers, cashews, sunflower seeds, radishes, cheddar  
cheese.....\$10

Add to any salad \$4 Grilled Chicken Breast, \$5 Fish du Jour, \$2 Grilled Tofu



## ENTREES

**Grilled Filet Mignon** topped with gorgonzola served over a smoky red pepper sauce with garlic parmesan mashed potatoes .....\$28

**Smoked Pulled Pork** marinated flavorful local pork with a whiskey sauce and a savory jalapeno corn pudding .....\$21

**Italian Stuffed Chicken Breast** natural boneless chicken breast, filled with prosciutto, spinach and herbed cream cheese served with garlic parmesan mashed potatoes .....\$19

**Grilled Cornish Game Hen** served with new potato salad and a roasted sweet corn and tomato salad .....\$23

**Miso Hazelnut Sea Scallops** miso and ground hazelnut encrusted sea scallops served with sauteed asian greens and creamy mashed potatoes.....\$26

**Fish du Jour** plantain crusted fish topped with a pineapple salsa on a mildly spicy black bean purée with quinoa salad.....Mrkt Price

**Summer Veggie & Mushroom Enchilada** flour tortillas filled with black bean purée, roasted veggies & mushrooms in a fresh tomato enchilada sauce and local cheddar (vegan ask for no cheese) .....\$18

**Herbed Crepes** with a roasted sweet corn, edamamé and tomato salad and chevré.....\$18

Entrées served with choice of garden salad or house soup. Upgrade your salad to one of our specialty salads for \$2.50.

## SANDWICHES

**Lobster Melt** Succulent lobster, cheddar cheese and a citrus sweet potato slaw on.....\$15  
our grilled bread

**Greek Salad Sandwich** feta, olives, pepperoncini, lettuce and your choice of natural chicken breast, grilled fish or grilled portobello mushroom .....\$12

**Burger du Jour** Locally farmed pasture raised ground beef in our creation of the day.....\$13

**Korean Reuben** Grilled sandwich with grilled steak, cheddar and spicy kimchi.....\$12

**Chorizo y Papas Wrap** Spicy chorizo, fried onions and peppers, cheddar and oven .....\$12  
roast garlic fingerling potatoes wrapped up in a warm tortilla

Separate checks not available • No dress code • Parties of 6 or more 18% gratuity added  
Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Lunch Tuesday-Friday 11:30-2:30PM, Dinner: Wed/Sat 5-9PM, Brunch: Saturday 9-2PM  
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