

HAPPY VALENTINES DAY 2012

MEZZE

Tartar of Yellowfin Tuna

sashimi grade Tuna with spicy chili, soy, ginger and crostini 15.95

Jumbo Lump Crab Cake

chile lime avocado remoulade 15.95

Shrimp Scampi

Garlic, white wine, and fresh herb sauce 15.95

Gravlox

house marinated cured salmon with sumac, red onions, capers, and sweet whole grain dill mustard aioli 13.95

Calamari

sautéed with garlic, herbs and tomatoes, white wine sauce 14.95

Mediterranean Plate

stuffed grape leaves, babaganooj, lebni, hummus, muhammara, caraway string cheese, baked olives 16.95

SALADS

Baby Spinach

Applewood smoked bacon, teardrop tomatoes, balsamic vinaigrette 10.95

Tender Mixed Green Salad

feta cheese, tomato, cucumber, caper vinaigrette 8.95

Caesar Salad

crisp romaine topped with parmesan croutons 9.95

Organic Baby Mixed Greens

Maytag blue cheese, fresh poached pears, candied walnuts and tomato balsamic vinaigrette 9.95

ZOV'S CLASSIC ENTREES

New Zealand John Dory

pan seared with oven roasted tomatoes, artichoke hearts, shiitake mushrooms, mashed potatoes 30.95

18 oz Aged Prime Corn-Fed Rib Eye

potato gratin, caramelized shallots, Cabernet reduction 36.95

Veal Saltimbocca

thinly pounded Veal stuffed with prosciutto and sage served over Fettuccini Alfredo 29.95

Lobster Ravioli

asparagus, wild mushrooms, tomatoes, saffron garlic cream sauce 30.95

Pork Tenderloin

butternut squash bread pudding and sour cherry sauce 27.95

Roast Rack of Lamb

roasted garlic pomegranate reduction and potato gratin 33.95

Potato Crusted Scottish Salmon

sautéed leeks and spinach, domestic mushrooms, lemon white wine sauce 29.95

Lamb Osso Buco

slowly braised with red wine, fresh rosemary and thyme, with creamy polenta 31.95

8 oz Prime Beef Tenderloin

potato gratin and blue cheese, red wine demi glace 37.95

Pan Seared Halibut

roasted red pepper sauce with jasmine rice pilaf 31.95