SALADS & STARTERS
CLASSIC CAESAR SALAD hearts of romaine, croutons, parmesan, olives, roasted red peppers, garlic caesar dressing  12.95
ORGANIC GREEN SALAD bleu cheese, candied walnuts, tomato, balsamic vinaigrette  12.95
ROASTED BEETS crimson and golden beets, creamy goat cheese, candied walnuts, red wine vinaigrette  11.95
BRUSSELS AND BACON flash fried brussel sprouts, nueske bacon, caper vinaigrette, pinot noir syrup  11.95
TUNA TARTARE ahi tuna, capers, fresh herbs, chili oil, watermelon radish 16.95
SAUTEED CALAMARI garlic, shallots, lemon, fresh herbs, chardonnay butter sauce, crostini, micro greens 15.95
SHRIMP AND CRAB COCKTAIL spicy cocktail sauce 18.95
HOUSE CURED GRAVLOX dill vinaigrette, crostini, capers, red onion, chives, arugula 15.95
LAMB MEATBALLS spicy tomato sauce, kashkaval cheese, grilled pita 14.95

THE MAIN EVENT
ROAST RACK OF LAMB roasted garlic pomegranate reduction, potato gratin  38.95
PISTACHIO CRUSTED SEA BASS red quinoa cake, shaved brussel sprout, lentil vinaigrette  30.95
8 OZ. PRIME BEEF TENDERLOIN potato gratin, green peppercorn demi-glace  39.95
GRILLED PORK CHOP sauteed swiss chard, caramelized apples, mashed potato, brandy marsala sauce  29.95
PAN ROASTED SEA SCALLOPS vegetable risotto cake, roasted red pepper sauce 32.95
LOBSTER RAVIOLI asparagus, morel mushrooms, tomatoes, garlic cream sauce 32.95
GRILLED PORK CHOP sauteed swiss chard, caramelized apples, mashed potato, brandy marsala sauce 29.95
ROSEMARY GARLIC CHICKEN Israeli couscous, roasted cauliflower, haricot verts, mushrooms, jasmine rice 26.95
ALMOND CRUSTED SALMON wild arugula, crispy potato cake, cabernet reduction 32.95

Valentines Perfect Pairing
SURF AND TURF
ZOV’S signature peppered filet mignon, grilled jumbo succulent shrimp with garlic butter, potato au gratin, local grilled asparagus 55.95

Please inform us of any special dietary or allergy restrictions; not all ingredients may be listed.
18% Gratuity added to parties of 8 or more • No Split Plates • Water & bread provided upon request.
COCKTAILS

ZOV’S POMERANATE MARTINI 13.95
citrus infused vodka, pomegranate purée

MELON MULE 13.95
grey goose melon vodka, fresh lime juice, ginger beer, simple syrup

CUCUMBER MINT FRESCA 13.95
tito’s vodka, st. germain elderflower, cucumber, fresh mint, fresh lime juice, served straight up

POMEGRANATE MARGARITA 13.95
sauza blanco tequila, pomegranate purée, agave, fresh lime juice

RED SANGRIA 13.95
red wine, fresh muddled fruit, fresh juice, club soda

PEAR UP 13.95
absolut pear, pear nectar, served straight up

HAWAIIAN WHISKEY SOUR 13.95
rye whiskey, fresh pineapple juice, fresh lemon juice, simple syrup

SEÑOR G 13.95
silver tequila, blackberries, fresh jalapeño, fresh lemon juice, fresh lime juice, simple syrup

WATERMELON RUM PUNCH 13.95
bacardi superior rum, house-made watermelon purée, agave nectar, fresh lime juice

MAPLE OLD FASHIONED 13.95
templeton rye, maple simple syrup, orange bitters, fresh orange zest

FOXY ROXY 13.95
plymouth gin, fresh strawberries, fresh cucumber, fresh lime, simple syrup, soda water

WINES

SPARKLING WINES

ZARDETTO, “Private Cuvee,” Prosecco, Italy, NV
MUMM, “Napa Cuvee,” Brut, NV

WHITE WINES & ROSE

Rosé, FIGUIERE, “MAGALI,” Provence, France 2016
Riesling, CLEAN SLATE, Mosel, Germany 2017
Pinot Grigio, TENUTE PICCINI, delle Venezi, Italy 2016
Sauvignon Blanc, GIESEN, Marlborough, New Zealand 2016
Chardonnay, FERRARI-CARANO, Alexander Valley 2015
Chardonnay, ROMBAUER, Carneros 2016

RED WINES

Pinot Noir, HAHN, Monterey County 2017
Pinot Noir, TALBOTT “KALI HART,” Monterey 2016
Pinot Noir, PATZ & HALL, Sonoma 2015
Merlot, CLOS PEGASE “MITSUKO’S VINEYARD”, Carneros 2016
Cabernet Sauvignon, MARTIN RAY, Sonoma 2016
Cabernet Sauvignon, JUSTIN VINEYARDS, Paso Robles 2016
Cabernet Sauvignon, HALL, Napa Valley 2014
Zinfandel, BIANCHI, ‘HERITAGE SELECTION,’ Paso Robles 2013
Malbec, TILIA, Mendoza, Argentina 2017
Meritage, DAOU, “PESSIMIST”, Paso Robles 2017
Meritage, STAGS LEAP “HANDS OF TIME”, Napa Valley 2016