

ZINFANDEL GRILLE

Pasta

CHICKEN LASAGNA

Shredded chicken, mushrooms and leeks, between layers of pasta and cheese smothered in a béchamel cream sauce topped with fresh parmesan. 19-

PENNE RATATOUILLE

Penne pasta, house made ratatouille sauce with red, green and yellow bell peppers, red onions, zucchini, eggplant, mushrooms, herbs and topped with mozzarella cheese. 18-

FETTUCCINI & PRAWNS

Fettuccini pasta tossed with tiger prawns, sweet bell peppers and red onions in a callibean chili pesto cream sauce topped with fresh mache. 19-

PAPPARDELLE & CHICKEN

Pappardelle noodles with pan-roasted chicken, pancetta, braised baby artichoke hearts, leeks and rosemary in a garlic butter sauce topped with fresh parmesan and parsley. 19-

BUCCATINI MEATBALLS

Bucatini pasta noodles tossed with house made meatballs in a red sauce topped with fresh parmesan and parsley. 18-

Entrées

CHICKEN CORDON BLEU

Pan-roasted chicken breast stuffed with Black Forest ham, Jarlsberg cheese, lightly crusted, topped with a citrus aioli and served with Yukon Gold mashed potatoes and sautéed spinach.

22-

KOBE STEAK SIRLOIN

Grilled Kobe beef sirloin steak served with Yukon Gold mashed potatoes and sautéed garlic green beans, topped with blue cheese butter.

27-

We recommend Provenance Rutherford cabernet sauvignon.

FILET MIGNON

Grilled filet mignon topped with red wine reduction, crumbled blue cheese and fried leeks, served with Yukon Gold mashed potatoes and sautéed garlic green beans.

29-

We recommend Acacia pinot noir, Carneros.

AUSTRALIAN RACK OF LAMB

Grilled lamb marinated in our special blend of seasonings served over pomengranate and pine nut rice pilaf, topped with an apricot mint relish.

28-

GRILLED SALMON

Salmon fillet topped with a lemon caper beurre blanc served over spinach gnocchi with sautéed baby carrots.

26-

GRILLED PORK TENDERLOIN

Grilled pork tenderloin served with pomengranate and pine nut rice pilaf, sautéed baby carrots, topped with roasted apples and a balsamic reduction.

25-

Z-BURGER

8 oz. certified ground chuck beef grilled to your liking, topped with caramelized onions, house made mustard aioli, lettuce, tomato and pickle served with fresh cut French fries.

11-

Add crumbled blue cheese, New York white cheddar, bacon, or sautéed mushrooms.

1.5- each