



***Welcome to Fabulicious
November 8-15, 2018
Lunch
Choose two courses \$25***

Appetizers

Smoked Tomato & Basil Soup
Grana Padano Tuille

Zees Caesar Salad
Lemon Balsamic Dressing, Freshly Chopped Romaine, Westphalian Ham Chip,
Shredded Parmesan & Rosemary Garlic Focaccia Croutons

Organic Green Salad
Organic Heritage Blend, Grainy Mustard & Maple Vinaigrette, Toasted Walnuts &
Dried Cranberries, Crumbled Goats Cheese

Main Course

Open Faced Smoked Salmon
Fresh Smoked Salmon, Shaved Pickled Red Onion, Fried Capers,
Lemon & Dill Sour Cream,
Charred Marble Rye

Zees Burger
Fresh Ground Chuck, Bacon & Caramelized Onion Jam,
Smoked Provolone on a Brioche Bun, Served with Traditional Toppings
Served with choice of House Cut Fries, Green Salad, or Daily Soup.

Mediterranean Chicken Wrap
Free Range Chicken Breast, Fire Roasted Vegetables, Pesto Aioli, Arugula,
Spinach Tortilla
Served with choice of House Cut Fries, Green Salad, or Daily Soup.

Desserts

Raspberry Sorbet
Candied Lime & Fresh Berries

Chef's Seasonal Inspired Cheesecake

***Executive Chef
Matt Tattrie***