



*Welcome to Fabulicious
February 21-28, 2018
Lunch
Choose two courses \$25*

Appetizers

Roasted Butternut Squash Soup
Maple Crème Fraîche

Zees Caesar Salad

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

Organic Green Salad

Local Heritage Greens, Honey Dijon Vinaigrette, Toasted Pumpkin Seeds,
Sweet Pickled Red Onions & Crumbled Goat Cheese

Main Course

Open Faced Smoked Salmon

Thinly Sliced Smoked Salmon, Fried Capers, Lemon Dill Sour Cream,
Pickled Red Onion, Charred Marble Rye

Zees Burger

Fresh Ground Chuck Burger, Bacon Onion Jam, Aged Cheddar,
Brioche Bun, , Served with Traditional Toppings
Served with choice of House Cut Fries, Green Salad, or Daily Soup.

Mediterranean Chicken Wrap

Grilled Chicken Breast, Fire Roasted Vegetables, Arugula,
Pesto Drizzle Rolled Into A 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