

# Z CAFE & BAR

## Restaurant Week Special

RESERVATIONS RECOMMENDED

\$45/person (Tax and 18% gratuity will be added)

### Appetizers (Both appetizers served)

#### Bocconcini Bruschetta

diced roma tomatoes and basil marinated in balsamic vinaigrette and garlic, served on top of fresh mozzarella cheese Semifreddi's ciabatta

#### Tarragon Crab Cakes

blue crabmeat, garlic, lemon juice, and tarragon aioli

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### Salad or Soup

Please notify us if you are allergic to nuts or any other items

#### Cup of tomato soup or chicken tortilla soup

#### Z House Salad

organic field greens, cherry tomatoes, tossed in dijon-balsamic vinaigrette topped with parmesan cheese and pumpkin seeds

#### Caesar Salad

romaine hearts, tossed in our housemade Caesar dressing, topped with parmesan cheese, anchovy fillets, ciabatta garlic croutons

#### Apple Walnut Salad

romaine hearts, Fuji apples slices, glazed walnuts tossed in our housemade raspberry vinaigrette, topped with crumbled blue cheese

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### Entrée

#### Mississippi Pot Roast

Beef braised in low temperature along with dried house spices, butter and pepperoncini, served with garlic mashed potatoes

#### Grilled Glazed Salmon

Marinated salmon, grilled with a honey- Dijon mustard glaze, served with steamed jasmine rice and sautéed seasonal vegetables

#### Chicken Piccata

battered chicken breast, panko, Italian seasoning, capers, lemon sauce, served with garlic mashed potatoes

#### Spicy Pasta Capellini with Grilled Chicken or seared Tofu

angel hair pasta tossed in our scratch made marinara sauce, parmesan and a hint of hot pepper flakes

#### Blackpepper Tofu (VEGAN)

stir fried tofu mixed with shallots, ginger, chiles, garlic, fresh ground black pepper and soy sauce served with steamed basmati rice

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### Dessert

#### Flourless Chocolate Cake

mousse like texture, baked bain-marie style, with chocolate sauce

#### New York Style Cheesecake

baked atop a traditional graham cracker crust, our cheesecake is a blend of cream cheese, cottage cheese & sour cream baked at low temperatures and chilled overnight

#### Tiramisu

lady fingers soaked in a shot of McLaughlin's espresso, layered with a blend of mascarpone cheese, sweet marsala wine & fresh whipped cream Topped with Pernigotti cocoa and chocolate

#### Warm Blueberry-Lemon Bread Pudding

chunks of bread soaked in our lemon vanilla cream sauce, tossed with blueberries, baked in the oven, topped with a dab of our fresh whipped cream