DAILY SPECIALS OCTOBER 19, 2017

STARTERS

Seafood Tower
#1 King Crab legs, 1 dozen oysters on the half shell and 6 jumbo tiger shrimp *serves 4-6*
119.95

*Ceviche* ................................. 10.95
Shrimp marinated in a lime Pico de Gallo, served martini style with tortilla chips

*Lobster Bisque* .......................... 9.95
Garnished with minced lobster meat, parsley, and green onion

*Ahi Sashimi* ............................. 16.95
Served with a cucumber slaw and Kikkoman dipping sauce

Wild Caught Argentine Red Shrimp
Sautéed in herb butter

GRILLES, ROASTS, CHOPS

Bone-In Filet
A rare delicacy
16oz 74.95

Cowboy Ribeye
USDA Certified Black Angus bone-in ribeye with the full rib bone intact
32 oz 74.95

SPECIALTY SEAFOOD

Surf & Turf
Prime 8oz. Filet Mignon & 12oz. broiled lobster tail served with drawn butter
69.95

*"Ahi" Bigeye Tuna* .......................... 39.95
Fresh from Hawaii; Sesame seed encrusted and seared rare, served with Kikkoman sauce

*"Walu" Escolar* ............................ 34.95
Fresh from Hawaii; Seared and served with thai garlic sauce

*"Mahi Mahi" Dorado* .................... 32.95
Seared and Served with orange chili sauce

*Jumbo Sea Scallops* ...................... 35.95
Broiled in garlic parsley butter

*Z’s Crab Cakes* ......................... 29.95
Jumbo lump blue crab, served with remoulade

*Dover Sole* .............................. 39.95
Sautéed, served with lemon butter

*"Orange Nairagi"* ......................... 38.95
Striped Marlin fresh from Hawaii; Seared rare, served with Kikkoman sauce

*Lobster Tail* ............................. 12oz 39.95
Premium Canadian lobster tail served with drawn butter

*Alaskan King Crab Legs* ............ 59.95
One pound of steamed King Crab legs, served with drawn butter

*TROUT and CRABMEAT* ............... 29.95
Sautéed trout stuffed with a crab cake, with balsamic brown butter and pecans

*Rainbow Trout* ......................... 19.95
Whole trout broiled with garlic-parsley butter

ENHANCEMENTS

Oscar Style .............................. 12.00
Jumbo lump crab, asparagus, hollandaise

Au Poivre ............................... 6.00

Mushrooms and Onions ................. 5.00

Veal Demi-Glace ......................... 5.00

Bleu Cheese Crust ...................... 5.00

Creamy Horseradish .................... 4.00

Garlic Butter ......................... 4.00

Bleu Cheese Butter .................... 4.00

Black Truffle Butter ................... 5.00

Herb Butter ............................. 4.00

Béarnaise .............................. 4.00

Hollandaise ........................... 4.00

Z’s Aged Worcestershire ............. 4.00

ADD TO ANY SALAD OR ENTRÉE

2 Grilled Shrimp 12.00, 3 Seared Scallops 18.95, 4oz Ahi Tuna 21.95, 5oz Grilled Salmon 12.95

* Consuming raw or undercooked foods may increase your chances of infection from a food borne illness