



« Winter »

small plates / cold

Today's Artisan Cheese Selection your server will describe	14.00
Giant Shrimp Cocktail (4 per order) chilled + served with cocktail sauce	16.00
Brussels Sprout Salad spiced pecans, bacon vinaigrette + shaved Parmigiano Reggiano	8.00
Apple, Watercress and Endive Salad Granny Smith apples, spiced pecans, pomegranate seeds + red wine vinaigrette	8.00
Iceberg Wedge grilled, with red wine vinaigrette + creamy Maytag blue cheese add bacon 1.50	7.50
Classic Caesar	7.50
Chopped Salad cucumber, tomato, celery, carrots, gruyere cheese, toasted almonds, green onions, sun-dried cranberries + sweet peppers with green goddess + bacon dressing	8.00
BLT Salad spicy cornbread croutons + chipotle ranch add avocado 1.50	7.50
Organic Greens balsamic vinaigrette	7.00

small plates / hot

ZuZu's Soup du Jour	6.50
Chicken Noodle Soup	6.50
Border Chili "Warner Family Recipe" grilled flour tortilla	8.25
Ahi Slider (served rare) marinated cucumber, pickled beets + ginger wasabi aioli	8.50
Warm Maytag Blue Cheese Fondue topped with toasted walnuts served with homemade potato chips	7.50
Seared Diver Scallop butternut squash angnolottis, brown butter, pork lardons + fresh herbs	13.00
Panko Crusted Chicken Matchsticks chipotle ranch	9.25
Orange and Ginger Seared Ahi* asian slaw + soy mustard vinaigrette	13.00
Lobster and Shrimp Cake pan-seared with spicy remoulade	12.25
Grilled Lamb Sausage shaved Zefa fennel and cucumber salad + tzatziki	10.00
Oven Roasted Tomato and Goat Cheese Casserole baked in an iron pot with herb toast, spinach + olives	9.50
Chicken Quesadilla mango, roasted sweet peppers + jalapeño jack cheese	10.00
Macaroni and Cheese add ham 1.50	5.00
Truffled Grilled Cheese fontina cheese, sourdough, arugula + oven roasted tomatoes	8.50

entrees

Blue Plate Special your server will describe	market
Sweet Dijon Glazed Salmon* Yukon Gold mashed potatoes, sautéed swiss chard + lemon butter	24.00
Grilled Chicken Piccata lemon caper butter sauce + sautéed baby spinach	17.00
Filet Mignon* sauteed Duncan's Farm swiss chard, mushrooms, + bacon with Yukon gold mashed potatoes sauteed Duncan's Farm swiss chard, mushrooms,	29.50
Flat Iron Steak and Fries* prime cut; served medium rare with balsamic reduction, shallot marmalade + garlic butter	28.50
Braised Beef Short Ribs oven roasted vegetables + creamy grits	19.00
Beef Stroganoff buttered noodles, mushrooms + sour cream	17.25
Liver and Onions griddled in butter served with creamed spinach add bacon 1.50	15.00
Slow Roasted Chicken and Penne oven-roasted tomatoes, spinach, pesto cream sauce + Parmigiano Reggiano	17.00
Winter Linguine butternut squash, mushrooms, swiss chard, Marsala wine, crispy sage + Parmigiano Reggiano with pulled chicken add 3.50	13.50

burgers

Served with homemade potato chips or coleslaw
Substitute ZuZu's twice cooked "crispy fries" add 2.00

The Famous ZuZu Burger* Virginia bacon, stewed onion + Maytag blue cheese	12.00
Barbeque Burger* Virginia bacon, Tillamook cheddar, barbeque sauce + red onion	12.00
Hamburger "Ground Fresh Daily"* vine ripened tomatoes + bibb lettuce add Tillamook cheddar .50	10.50

on the side

Today's Farm Fresh Vegetable	5.50
Brussels Sprouts Au Gratin	5.50
Truffled Yukon Gold Mashed Potatoes	5.00
Macaroni and Cheese add ham 1.50	5.00
Onion Rings, <i>Thinly Sliced</i>	4.50
ZuZu's "Twice Cooked" Crispy Fries served with spicy sriracha aioli add chili + cheese 2.00	5.00
Cheesy Grits	4.00

Join us for Monday Night Chef's Tables
four course meal, thoughtful drink pairings and conversations with the chefs
every other Monday night
starting at 6:30 pm
\$52 per person
(not including tax + gratuity)

20% gratuity will be added to parties of six or more

*Arizona State food code requires us to inform you that under-cooked eggs, meat, and fish may increase risk of food-borne illness.
These items can be cooked to temperature by guest request.