



## « Summer »

### small plates

ZuZu's Soup du Jour	6.50
Chicken Noodle Soup	6.50
Border Chili "Warner Family Recipe" grilled flour tortilla	8.25
Giant Shrimp Cocktail (4 per order) chilled + served with cocktail sauce	16.00
Today's Artisan Cheese Selection your server will describe	14.00
Organic Greens tomato, cucumber + balsamic vinaigrette	7.00
Iceberg Wedge grilled, with red wine vinaigrette + creamy Maytag blue cheese add bacon 1.50	7.50
Classic Caesar*	7.50
Heirloom Tomato Caprese Salad fresh mozzarella + basil vinaigrette	8.00
Chopped Salad cucumber, tomato, celery, carrots, gruyere cheese, toasted almonds, green onions, sun-dried cranberries + sweet peppers with green goddess and bacon dressings	8.00
Chilled Beet Salad medjool dates, goat cheese, pickled shallots, fennel + basil vinaigrette	8.00
Fried Green Tomatoes with jumbo lump crab + spicy remoulade	12.00
Orange and Ginger Seared Ahi* asian slaw + soy mustard vinaigrette	13.00
Gnocchi with Organic Mushrooms roasted corn, brown butter + Parmigiano-Reggiano	10.00
Grilled Lamb Sausage shaved Zefa fennel and cucumber salad + tzatziki	10.00
Roasted Tomato and Goat Cheese Casserole baked in an iron pot with spinach + Kalamata olives toasted baguette	9.50
Ahi Sliders (seared rare)* marinated cucumber, pickled beets + ginger wasabi aioli	14.00
Truffled Grilled Cheese fontina cheese, arugula + oven roasted tomatoes on sourdough	8.50
Chicken Quesadilla mango, roasted sweet peppers + jalapeño jack cheese	10.00
Panko Crusted Chicken Matchsticks chipotle ranch	9.25

### entrees

Today's Feature your server will describe	market
Grilled Salmon* with an arugula, roasted corn, fennel and heirloom tomato salad with parmesan cheese + basil vinaigrette	22.00
Grilled Chicken Piccata basmati rice, sautéed baby spinach + lemon caper butter sauce	17.00
Filet Mignon* bacon, organic mushrooms, sautéed swiss chard, spinach + Yukon gold mashed potatoes	29.50
Flat Iron Steak and Fries* prime cut; served medium rare with balsamic reduction, red onion marmalade + garlic butter	28.50
Braised Beef Short Ribs oven roasted vegetables + creamy grits	20.00
Slow Roasted Chicken and Penne oven-roasted tomatoes, spinach, pesto cream sauce + Parmigiano Reggiano	17.00
Angel Hair Pasta garden fresh tomatoes, spinach + basil add rock shrimp 4.00	12.00
Roasted Spaghetti Squash with sautéed greens, oven-roasted tomatoes, toasted pine nuts + parmesan crust	12.00

### 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"* add Tillamook cheddar .50	10.50

### on the side

Today's Farm Fresh Vegetable	5.00
Pan-Roasted Asparagus with lemon infused olive oil + Parmigiano-Reggiano	5.00
Macaroni and Cheese	4.00
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
Creamy Grits	4.00
Truffled Yukon Gold Mashed Potatoes	5.00

20% gratuity will be added to parties of six or more. Guest checks cannot be individually split for parties of eight 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.