



### small plates and starter salads

ZuZu's Soup du Jour	6.50
Chicken Noodle Soup	6.50
Border Chili "Warner Family Recipe" grilled flour tortilla	8.25
Warm Maytag Blue Cheese Fondue topped with toasted walnuts served with homemade potato chips	7.50
Oven Roasted Tomato and Goat Cheese Casserole baked in an iron pot with herb toast, spinach + olives	9.50
Giant Shrimp Cocktail (4 per order) chilled + served with cocktail sauce	16.00
Iceberg Wedge grilled, with red wine vinaigrette + creamy Maytag blue cheese add bacon 1.50	7.50
Classic Caesar	7.50
Organic Greens balsamic vinaigrette	7.00
Apple, Watercress and Endive Salad Granny Smith apples, spiced pecans, pomegranate seeds + red wine vinaigrette	8.00

### big salads

Seared Ahi Salad* served rare with arugula, avocado + sweet chile vinaigrette, asian slaw	15.00
Cobb Salad tomato, bacon, avocado, scallions, hard boiled egg, diced chicken, crumbled maytag blue cheese + red wine vinaigrette	14.00
Southwestern Chicken Salad chili lime chicken salad with pickled jalapeños, romaine + tomato cumin dressing	13.50
Chopped Salad cucumber, tomato, celery, carrots, gruyere cheese, toasted almonds, green onions, sun-dried cranberries + sweet peppers with green goddess + bacon dressing	12.00
Grilled Salmon Salad* baby spinach, tomatoes, cornbread croutons + chipotle ranch	15.00
Chicken Caesar Salad	13.00
Tuna Salad and Cottage Cheese sliced tomatoes, red onion + organic greens	11.75
Half Salad and Soup choose from organic greens, southwest chicken, chopped or caesar salads	11.00

### on the side

Creamy Grits	4.00
Sautéed Swiss Chard with Toasted Pine Nuts	5.50
Truffled Yukon Gold Mashed Potatoes	5.00
Onion Rings, <i>Thinly Sliced</i>	4.50
Macaroni and Cheese add ham 1.50	5.00
ZuZu's "Twice Cooked" Crispy Fries served with spicy sriracha aioli add chili + cheese 2.00	5.00

### burgers and sandwiches

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
Patty Melt* toasted marble rye, melted swiss cheese + stewed onion	11.25
Truffled Grilled Cheese fontina cheese, sourdough, arugula + oven roasted tomatoes	9.00
B.L.T. Sandwich on toasted sourdough add a fried egg* 1.00 add avocado 1.50	9.50
Open Face Meatloaf Sandwich toasted brioche, fontina cheese, mushroom gravy + Yukon Gold mashed potatoes	11.25
Turkey Club slow roasted breast, lettuce, tomato, pesto mayo, stewed onions + thick cut Virginia bacon	10.75
Pastrami Reuben hot pastrami on marble rye with melted gruyere, sauerkraut + honey mustard dijon mayo	12.00
Grilled Chicken Sandwich horseradish mayonnaise, roma tomatoes, brie + arugula tossed with bacon vinaigrette	12.25
Tuna Salad Sandwich chunky white albacore, celery, red onion, lemon + just the right amount of Hellman's mayonnaise	10.00
Chicken Quesadilla mango, roasted sweet peppers + jalapeño jack cheese	10.00
Half Sandwich and Soup choose from a B.L.T., tuna salad or turkey club	11.25

### entrees

Blue Plate Special	market
Beef Stroganoff* buttered noodles, mushrooms + sour cream	17.00
Grilled Chicken Piccata lemon caper butter sauce + sautéed baby spinach	17.00
Lobster and Shrimp Cake with a small watercress, endive, oven roasted tomato + fennel salad with sweet basil dressing and spicy remoulade	17.00
Winter Linguine butternut squash, mushrooms, swiss chard, Marsala wine, crispy sage + Parmigiano Reggiano with pulled chicken add 3.50	13.50

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 undercooked eggs, meat and fish may increase risk of food-borne illness; these items can be cooked to temperature by guest request.