

# ZAZIOS

# WEBSTER'S PRIME

## ZAZIOS & WEBSTER'S ARE TEMPORARILY TEAMING UP TO OFFER THE BEST OF BOTH RESTAURANT EXPERIENCES IN ONE LOCATION!

Guests are encouraged to order from either restaurants' offerings or a mix it up and with a combination of both.

### STARTS

#### CAESAR

chopped romaine, shaved grana, grape tomato, buttery garlic bread crumb, creamy anchovy dressing - 10

#### SOUP

corn chowder, duck fat popcorn, chive oil, sriracha seasoning - 9

#### CALAMARI

fried calamari rings & tentacles, house-made red sauce, lemon aioli, arugula - 17

#### TRUFFLE FRIES

grated grana, truffle oil, fresh herbs, garlic aioli - 8

### PASTAS

#### CHICKEN PARMESAN

local ottos chicken, bucatini pasta, house red sauce, burrata mozzarella, basil - 22

#### BAKED BOLOGNESE

rigatoni, house bolognese, grana, provolone, garlic bread crumb, parsley - 18

#### LOBSTER RAVIOLI

lobster filled house-made ravioli, langoustine, roasted corn relish, roasted pepper, cream, grana, basil - 29

#### SEAFOOD RISOTTO

Arborio rice, 13/15 shrimp, jumbo lump crab, white wine, tarragon, slab bacon - 26

#### CLAM LINGUINE

littleneck clams, shallots, garlic, white wine, lemon, red pepper flakes, butter - 24

#### LENTIL \*

red lentil pasta, broccolini, forest mushrooms, red wine, balsamic vinegar, tomato, oregano, red pepper - 15

### DESSERTS

#### TIRAMISU

espresso, amaretto, savoiardi cookies, mascarpone, cocoa - 9

#### CRÈME BRULEE

vanilla custard, caramelized sugar, seasonal berries - 9

#### ASSORTED GELATO & SORBETO

ask your server for today's selection - 6

\* Vegan

### STARTS

#### BEEF TIPS

butcher-cut beef tips, grilled flatbread, béarnaise - 17

#### CHARCUTERIE

daily selection of meats & cheeses, marinated olives, accompaniments - 21

#### WEDGE

baby iceberg, tomato, Danish bleu, bacon, pickled red onion, herb buttermilk dressing - 10

#### SHRIMP COCKTAIL

6 chilled poached shrimp, cocktail sauce, lemon - 17

### PLATES

#### GRILLED WILD SALMON

crispy potato, grilled local vegetable, tomato-caper vinaigrette - 26

#### SCALLOP

bacon, corn, roasted chiles, scallion, cotija, cilantro, lime - 34

#### GRILLED LEG OF LAMB

grilled summer vegetable caponata, farro salad, goat cheese, salsa verde - 28

#### ANGUS FILET

8 oz. USDA choice, house cut - 40

#### STEAK FRITES

10 oz hanger steak, house fries, natural jus, béarnaise - 29

#### PRIME RIBEYE

16 oz. USDA prime, house cut - 48

### SIDES TO SHARE

#### CRISPY BRUSSELS SPROUTS

bacon, chili maple glaze - 8

#### MAC AND CHEESE

white cheddar, fontina, garlic breadcrumb, chive - 8

#### ROASTED GARLIC MASHED POTATO

whipped Yukon, butter, cream, roasted garlic - 8

#### ASPARAGUS

grilled, lemon, smoked salt - 8

IT IS OUR PLEASURE TO ACCOMMODATE ANY FOOD ALLERGIES OR DIETARY CONCERNS. PLEASE SEE YOUR SERVER FOR DETAILS.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. 18% gratuity for parties of 8+ will be automatically applied to all checks in the party.