

SHAREABLES

CALAMARI

fried calamari rings & tentacles, house-made red sauce, lemon aioli - 16

MUSSELS

p.e.i. mussels, thai coconut curry, shallot, garlic, thai chile pepper, lime, charred baguette - 17

PORK BELLY

crispy belly, cucumber salad, pickled vegetables, spicy aioli, cilantro, charred baguette - 16

CRAB CAKES

jumbo lump, garlic, chive, greens, mustard crème - 19

WHITEFISH DIP

house-smoked great lakes whitefish, cracker, celery, carrot - 16

SCALLOPS

day boat scallop, artichoke crisp, shaved grana, truffle-balsamic vinaigrette, greens - 19

HUMMUS TRIO

roasted garlic, pepper, & beet hummus, hazelnut, goat's cheese, crudité, grilled flatbread - 14

BEEF SATAY

marinated strip steak, peanut sauce, cucumber salad, sesame, lime, peanut - 18

CHARCUTERIE

daily selection of meat and artisanal cheese, marinated olives, baguette, house-made jam, mustard, pickle - 21

BRUSSELS

crispy brussels sprouts, sweet soy, bacon, spicy aioli, peanuts - 14

CRAB DIP

jumbo lump, artichoke heart, asiago, garlic, lemon, bread crumb, flatbread - 18

LAMB & HUMMUS

braised lamb, hummus, charred onion & tomato, pinenuts, parsley, flatbread - 18

GREENS & SOUPS

WEDGE

baby iceberg, bleu cheese, sweet corn, grape tomato, candied pepper bacon, cajun spiced vinaigrette - 10

CAESAR

chopped romaine, shaved grana, grape tomato, buttery garlic bread crumb, creamy anchovy dressing - 9

HOUSE

mixed greens, roasted red peppers, house-pickled red onion, grape tomato, burrata mozzarella, balsamic vinaigrette - 9

SOUP

butternut squash, cream, grana padano, pumpkin seeds, sage, crème fraiche - 8

CHEF'S TABLE

Experience dinner and a show at our upcoming Chef's Table events!

January - **Best of Zazios**
February - **Death by Chocolate**
March - **Fresh Catch**

Reserve your seat(s) today!

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LAND

CHICKEN

pan-roasted otto's chicken, roasted root vegetables, squash puree, honey, thyme - 26

RIBEYE

14 oz house-cut natural beef, smoked yukon potato, crispy brussels, charred balsamic onions - 39

CHOP

20 oz house-smoked bone-in pork chop, crisp country acres potato, hardwood smoked bacon, wilted greens, mustard crème - 27

FILET

center-cut tenderloin, yukon mash, asparagus, truffle-balsamic vinaigrette - 36

SICILIAN FLANK STEAK

wagyu beef, creamy polenta, charred onion, wilted greens, salmoriglio - 32

SHORT RIBS

braised beef short ribs, truffle yukon mash, crispy brussels, fried leeks, jus - 28

SEA

SALMON

seared atlantic salmon, crisp country acres potato, wilted greens, mustard crème, fried leeks - 26

RISOTTO

arborio rice, shrimp, lump crab, langoustine, roasted squash, garlic, white wine, parsley, grana, butter - 32

SCALLOPS

day boat scallop, crispy brussels, crisp country acres potato, hardwood smoked bacon, sweet soy, spicy aioli, lemon, peanuts - 34

BRANZINO

whole grilled sea bass, butternut squash risotto, browned butter, orange, shallot, herbs - 38

SHRIMP & 'NDUJA

shrimp, creamy polenta, 'nduja salumi, pepperonata, herbs - 28

PASTA

FETTUCINE

cracked black pepper pasta, smoked prosciutto, sweet pea, cream, grana, basil - 18

AGNOLOTTI

taleggio filled house-made ravioli, mushroom, truffle oil, cream, grana, parsley - 22

LOBSTER

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

PAPPARDELLE

roasted red pepper pasta, shrimp, scallop, langoustine, p.e.i. mussels, house red sauce, garlic, white wine, herbs - 30

CAPPELLACCI

squash filled house ravioli, browned butter, pumpkin seeds, grana, sage, amaretti - 20

BAKED BOLOGNESE

rigatoni, house bolognese, grana, provolone, garlic bread crumb, parsley - 20

SIDES

ASPARAGUS

grilled, olive oil, lemon - 8

TRUFFLE FRIES

white truffle oil, grana, parsley, lemon aioli - 9

BRUSSELS

crispy brussels sprouts, sweet soy, bacon, spicy aioli, peanuts - 9

TRUFFLE PASTA

cracked black pepper fettuccine, mushrooms, cream, grana, truffle oil, parsley - 12

ROOT VEGETABLES

roasted, butter, honey, thyme - 9

RISOTTO

arborio rice, butternut squash, grana, sage - 10

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 or more will be automatically applied to all checks in the party.