



# ZAVA CAFE

## DINNER

### STARTERS

**SEA SALT ROSEMARY ROLLS** 11  
Four Dinner Rolls, Served with Honey Truffle Oil

**WHIPPED RICOTTA** 15  
Topped with house made hot honey and served with arugula salad with lemon vinaigrette and baguette slices

**SPINACH & ARTICHOKE DIP** 14  
A warm, creamy blend of spinach, artichoke, and melted cheeses served with tortilla chips & ciabatta crostinis

**ARANCINI** 13  
Fried parmesan risotto balls served in a traditional marinara sauce with fresh shaved parmesan

**SEARED SEA SCALLOPS** 18  
Dusted with Cassava Flour, with Oyster Mayo, Fennel, Asparagus, Chili, and Ginger with Lemon Parmesan Risotto **GF**

**BURRATA BRUSCHETTA** 13  
Burrata, tomatoes, basil & red onion on toasted ciabatta crostinis with balsamic reduction

**FARM CHARCUTERIE BOARD** 35  
Black Pepper Salami, Dry-Aged Prosciutto, Bleu & Goat Cheeses, Truffle Honey, House Whiskey Pear Chutney, Rosemary Roll



### SALADS

**THE HEIRLOOM GARDEN** 14  
Arugula, Whipped Goat Cheese, Tomatoes, Pistachios, Cucumbers, Pickled Red Onion, Lemon Vinaigrette **GF**

**CAESAR SALAD** 14  
Romaine, Croutons, Shaved Parmesan, Crushed Black Pepper, House Caesar Dressing

**SUNFLOWER ICEBERG WEDGE** 14  
Bacon, Heirloom Tomato, Cucumber, Pickled Red Onion, Bleu Cheese Dressing **GF**

#### ADD TO YOUR SALAD:

ATLANTIC SALMON 12 | BAKED TOFU 10 | SEARED CHICKEN BREAST 10  
CHICKEN SALAD 11 | PRIME USDA NY STRIP MKT

### ENTREES

**CATCH OF THE DAY** MKT  
Today's Catch Pan Seared and Served with Sautéed Vegetables

**Choose your Base:** Garlic Herb Mashed Potatoes, Wild Rice, or Seasoned Roasted Potatoes

**Choose your Sauce:** Fennel Cream, Lemon Caper, or Black Peppercorn Sauce **GF**

**SPANISH PAELLA** 29  
Spanish seafood paella with shrimp, scallops, clams, mussels, wild rice, saffron in a red tomato broth **GF**



**SEAFOOD LINGUINE** 36  
Shrimp, Scallops, Crab Meat, Asparagus, Pioppino Mushroom in a Creamy White Wine Lemon Caper Sauce topped with shaved parmesan

**STUFFED CHICKEN BREAST** 29  
Creamy Three-Cheese Blend with Sautéed Spinach, Herbs, Garlic, Fresh Diced Tomatoes, and Fennel Cream Sauce. Served with Garlic Mashed Potatoes and Sautéed Vegetables.

**WILD MUSHROOM & PEA RISOTTO** 22  
Creamy risotto with wild mushrooms, green peas, parmesan & a touch of truffle oil **GF**  
Add chicken +10, salmon +12, tofu +10

**ESPRESSO RUBBED PORK LOIN** 33  
Green Beans, Baby Carrots, Garlic Mashed Potatoes, Oyster Mushroom Gravy

**NY STRIP AU POIVRE** 45  
Green Beans, Baby Carrots, Garlic Mashed Potatoes, Black Peppercorn Sauce **GF**

### SIDES

**HAND CUT FRIES** 8      **ROASTED POTATOES** 10  
**PARMESAN GREEN BEANS** 10      **BRUSSELS SPROUTS** 10

**ZAVA'S SIGNATURE CREME BRULEE** 10

**ASK YOUR SERVER FOR ADDITIONAL DESSERTS!**



\*WHILE WE DO OUR ABSOLUTE BEST TO ACCOMMODATE DIETARY RESTRICTIONS, CROSS-CONTAMINATION IS POSSIBLE\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS