



# 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

#### FRIED CALAMARI 15

Lightly battered & fried served with warm marinara & horseradish sour cream dipping sauce

#### FRIED GREEN TOMATOES 12

Lightly battered & fried with black bean corn salsa & chipotle mayo

#### SEARED SEA SCALLOPS 17

Dusted with Cassava Flour, with Oyster Mayo, Fennel, Asparagus, Chili, and Ginger

#### BURRATA BRUSCHETTA 13

Burrata, tomatoes, basil & red onion on toasted whole grain 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 14

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  
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