

10 years



July 13-27

zinc@shade

CRAFT KITCHEN | MODERN LOUNGE

DINNER

Appetizer

Choice of:

Spicy Tuna on Crispy Rice [GFA]

(wasabi aioli, sweet soy reduction)

Pork Belly Bao Buns

(hoisin BBQ, crushed peanuts, radish, mint sambal dressing)

Crispy Chicken Breast

(sesame honey, spicy ranch)

Salad

Choice of:

Zinc Chopped Salad [GFA]

(currants, pepitas, cous cous, tomatoes, charred corn, buttermilk basil dressing with smoked salmon or salami)

Local Apple Salad [GF]

(baby spinach, striped beets, pomegranate, candied pecans, Laura Chenel goat cheese, balsamic vinaigrette)

(add chicken - \$3, add salmon - \$5)

Entrée

Choice of:

Blackened Salmon [GFA]

(sautéed Bloomsdale spinach, roasted peewee potatoes, spiced macadamia nut crumble, citrus beurre blanc)

Burrata Veggie Bowl [GF]

(quinoa, Campari tomato, candied striped beets, garbanzos, herb pesto, broccolini, aged balsamic)

Angus Ribeye Steak

(wild mushrooms, red skin mashed potatoes, roasted Brussel sprouts, red wine demi-glace, garlic herb butter)

[\$29]

TAX AND GRATUITY NOT INCLUDED

DINNER MENU AVAILABLE [Monday-Sunday 4pm to 9pm]