

APPETIZERS



Zephyr Salmon Cakes Light potato crust with sour cream–chive vinaigrette. - 10.95

Chicken Fried Calamari Soaked in buttermilk and dredged in our mystic seasoned flour. Crisp fried and served with a buttermilk sage aioli and our house made smoked pepper cocktail sauce. - 10.95

Pizza Margherita Whole milk mozzarella, fresh basil and tomato snow on homemade, grilled pizza skins. - 8.95

Grilled Wild Mushroom Pizza Mushroom cream, fontina cheese, crimini, shitake and portobella mushrooms, finished with a red pepper-almond pesto. - 11.95

Smoked Chicken BBQ Pizza Apple-wood smoked chicken and sweet cherry BBQ sauce, topped with plenty of mozzarella and marinated onions. Drizzled with a zesty cilantro pesto. - 12.95

Bay Shrimp Cocktail Tender bay shrimp over shredded cabbage with our house made smoked pepper cocktail sauce, fresh lemon and a garlic sesame cracker. - 9.95

Artichoke Gruyere Dip Chopped artichoke hearts, garlic aioli and Gruyere cheese served with garlic crostini and zesty roasted pepper relish. - 8.95

Fried Macaroni and Cheese Zephyr's signature favorite made for your fingers! Try these delectable nuggets dipped in one of two sauces; Smoked Tomato Bacon Rouille or Spicy Jalapeno Con Queso. Made for sharing....but you won't want to! - 10.95

SOUPS and SALADS

Soup of the Moment Order quick 'cuz it disappears fast! Let the Zephyr kitchen tantalize your taste buds! Ask your server for details on today's creative concoction. - 6.95

Yellow Pepper Soup or Butternut Squash Soup Changes with the seasons...Steamy, silky bowl of sweet, sensual soup and cashew salsa with a satisfying crunch. - 6.95

Grilled Pear Salad Spicy, Wild and Creamy! Grilled and spice kissed pears with spicy pecans, wild greens and creamy crumbled bleu cheese. Tossed in a sweet but vibrant pomegranate vinaigrette. - 7.95

Wedge O' Iceberg Cucumber, tomato, egg, hazelnuts and bacon bits with your choice of dressings. - 7.95

Caesar Salad Romaine lettuce, roasted garlic croutons, parmesan cheese and addictive asiago cheese doodles.- Starter 7.95/Entrée 10.95 - Add warm Cajun grilled chicken, bay shrimp or chilled smoked chicken 4.95

Bay Shrimp Cobb Salad Chiffonade romaine and red leaf lettuces with that classic combination of avocado, bleu cheese, bacon, egg and tomato. Served with your choice of dressings. - 13.95

PASTA

Cajun Rock Shrimp Penne Sauced with garlic, olive oil, honey, soy sauce, sweet cream butter, roma tomatoes and topped with basil chiffonade. Served with garlic bread crisps. Spicy! ...Or try it with fresh chicken breast. - 19.95

Seafood Linguine Bay shrimp, scallops, tiger shrimp and ahi tuna in a roasted red pepper parmesan cream sauce. Tossed with fresh linguine and topped with a roasted red pepper relish. - 20.95

Fettucine Alfredo Fettucine noodles with that classic parmesan cream sauce. Just a hint of nutmeg and seasoned bread crumbs baked on top give it a unique Zephyr twist. Don't stop there though, with fresh basil pesto, Cajun sauce and plum tomato compote served on the side, you can make it just how you like it" - 12.95 Add bay shrimp or chicken 3.95

Ultimate Macaroni & Cheese This Mac n' Cheese is unlike any you've ever had before. Four cheeses, tomato snow, crunchy topping and a final flourish of even more molten cheese. - 12.95

ENTRÉES

Molasses Glazed Meatloaf An individual loaf of house cured ground beef, wrapped in apple-wood smoked bacon and baked with molasses glaze. Served with sweet corn cilantro mashed potatoes and blackstrap gravy. - 18.95

Classic Filet Mignon with Bernaise Sauce An 8oz tenderloin grilled to perfection and served with house-demi sauce and roasted red potatoes. Finished with a pitcher of our classic Bernaise sauce. - 33.95

Grilled New York Steak Incredible choice Angus beef and a perfect baked potato with our faintly famous potato topping. Served with seasoned onion rings. - Regular 30.95/Zephyr Cut 34.95

Zephyr's Chicken Fried Steak NY strip marinated and fried in our famous chicken batter. Served with cilantro corn mashed potatoes and sweet corn chow chow. Texans would never let brown gravy touch this dish, so cream gravy it is! - 17.95

Oven Roasted Prime Rib A generous 11oz cut or our rosemary, garlic and salt roasted prime rib served up with our decadent buttermilk mashed potatoes and a side of rosemary au jus. Don't forget the creamy horseradish for dipping. - 24.95

Grilled Flat Iron Steak Grilled with crushed black peppercorns and served with a side of our rich and creamy Roquefort cheese sauce. Served with horseradish potato cakes and fried parsley. - 19.95

Fried Chicken Brined overnight to guarantee crispness and dredged in our "mystic seasoned flour". Served with buttermilk mashed potatoes and home-style cream gravy. - 18.95

Stuffed Chicken Provencal Fresh boneless chicken breast, stuffed with herb goat cheese. Served with roasted fingerling potatoes and finished with a fresh tomato and basil pesto sauce. - 19.95

SEAFOOD

Parmesan Lemon Sole Fresh coastal sole breaded in asiago, panko and lemon. Served with sweet corn cilantro mashed potatoes and finished with lemon butter and fried capers. - 20.95

Potato Wrapped Halibut Served with roasted red potatoes, braised spinach, lemon butter sauce and drizzled with a balsamic reduction. - 25.95

Grilled King Salmon The "King" of salmon, simply grilled and served in a pool of lemon butter with our rice pilaf and seasonal vegetable. - 26.95

5-spice Seared Tuna Thin sliced tuna served medium rare, along with warm roasted fingerling potato and spinach salad and a wasabi vinaigrette. - 22.95

Jumbo Dry Pack Sea Scallops Tender scallops, pan-seared and served with papperadelle pasta, fresh mushrooms, tomatoes and a whole grain mustard herb butter. - 21.95

Salmon Cakes With a light potato crust, rice pilaf, sour cream chive vinaigrette and crispy potato hair. - 19.95

SIDEDISHES

Jumbo Onion Rings Large, sweet onion rings dipped in Zephyr's secret seasoned batter and fried to a crisp golden brown. Served with a sweet cherry BBQ sauce and buttermilk sage ranch. - 6.95

Zephyr's Baked Potato A large russet potato stuffed with plenty of our own topping. A blend of sour cream, creamy butter, apple-wood smoked bacon, jack cheese, scallions and a hint of chipotle pepper. - 4.95

Cilantro Corn Mashed Potatoes Try our rich buttermilk mashed potatoes spiked with fresh sweet corn and chopped cilantro. - 3.95

Buttermilk Mashed Potatoes Fluffy russet potatoes with plenty of butter and rich buttermilk. - 3.95

Grilled Asparagus Chef says, "Don't cook the asparagus, just threaten it!" Skillfully grilled and finished with lemon butter. - 8.95