

SHAREABLES

LAMB & HUMMUS

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

CALAMARI

fried calamari rings & tentacles, house-made red sauce, lemon aioli, arugula - 17

CRAB CAKES

jumbo lump, garlic, chive, celery aioli, salt & vinegar chips - 19

SCALLOPS

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

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 - 15

CRAB DIP

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

HUMMUS TRIO

roasted garlic, pepper, & beet hummus, hazelnut, goat's cheese, crudité, grilled flatbread - 15

BAKED RICOTTA

lemon zest, chili flakes, evo, smoked sea salt, grilled artisan bread - 17

BACON

cherry wood smoked, pickled vegetables, greens, apple mostarda - 16

MEATBALL

italian red sauce, grana, garlic bread crumb, parsley - 17

LOBSTER & POTATO

twice fried potato, white wine, butter, taragon, parsley, bread crumbs, manchego cheese, hollandaise - 19

GREENS & SOUPS

WEDGE

baby iceberg, bleu cheese, sweet corn, grape tomato, candied pepper bacon, cajun spiced vinaigrette - 11

CAESAR

chopped romaine, shaved grana, grape tomato, buttery garlic bread crumb, creamy anchovy dressing - 10

HOUSE

mixed greens, roasted red peppers, house-pickled red onion, grape tomato, burrata mozzarella, balsamic vinaigrette - 10

SOUP

sweet potato, kale, coconut milk, garlic, evo, wild mushroom, arborio rice, kale chip - 9

IT'S PARTY TIME!

'Tis the season to start booking holiday parties, and Zazios offers a variety of unique experiences that are sure to "wow" your guests!

Celebrate with colleagues at Chef's Table, book an interactive cooking class, host a cocktail hour in the bar, or enjoy a multi-course dinner in the Private Dining Room.

Shawdy Moaiery

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LAND

SHORT RIBS

braised beef short ribs, truffle yukon mash, crispy brussels, fried leeks, jus - 29

RIBEYE

14 oz house-cut natural beef, double fried fingerling, broccolini, garlic, roasted trumpet mushroom - 39

SICILIAN FLANK STEAK

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

FILET

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

CHOP

20 oz house-smoked bone-in pork chop, crisp country acres potato, hardwood smoked bacon, wilted greens, mustard crème - 28

CHICKEN

pan-roasted otto's chicken, double fried fingerling, broccoli rabb pesto, broccolini - 27

PASTA

LOBSTER

lobster filled house-made ravioli, langoustine, roasted corn relish, roasted pepper, cream, grana, basil - 30

AGNOLOTTI

ricotta sweet corn filled house-made ravioli, peppadew peppers, sweet corn, cream, grana, basil - 22

FETTUCCINE

cracked black pepper pasta, smoked prosciutto, sweet pea, cream, grana, basil - 19

PAPPARDELLE

roasted red pepper pasta, shrimp, scallop, lobster, p.e.i. mussels, house red sauce, garlic, white wine, herbs - 32

CAPPELLACCI

brown butter, butternut squash filling, sage, grana, pumpkin seeds - 19

BAKED BOLOGNESE

rigatoni, house bolognese, grana, provolone, garlic bread crumb, parsley - 19

SIDES

ASPARAGUS

grilled, olive oil, lemon - 10

TRUFFLE FRIES

white truffle oil, grana, parsley, lemon aioli - 11

BRUSSELS

crispy brussels sprouts, sweet soy, bacon, spicy aioli, peanuts - 10

NEW POTATOES

twice fried, garlic, lemon aioli, parsley, green onion - 12

BROCCOLINI

grilled broccolini, peppadew peppers, garlic bread crumbs - 9

RISOTTO

arborio rice, mushroom, white truffle oil, grana, parsley - 11

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.



Z A Z I O S

INTERESTED IN HOSTING AN EVENT?

Contact Shawdy Moaiery at
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