

LES ZYGOMATES

WINE • BISTRO • JAZZ

Appetizers

Onion Soup Gratinée - Vidalia Onions, Sherry, Croutons, Gruyère, Chives \$11

Rhode Island Crispy Calamari - Peperoncini, Arugula, Cherry Tomatoes, Honey Chipotle Aioli, Lemon \$14

Mezze Platter - House Made Hummus, Marinated Olives, Pickled Vegetables, Grilled Pita \$11

Parmesan Truffle Frites - Hand Cut Potatoes, Fresh Thyme, Parmesan, Truffle Aioli \$7

Jumbo Lump Crab Cake - Roasted Pepper Coulis, Watercress, Radish, Lemon \$15

Entrée Salads

Arugula Salad - Pears, Prosciutto di Parma, Gorgonzola, Crostini, Champagne Vinaigrette \$15

***Salmon Salad** - Quinoa, Delicata Squash, Dried Cherries, Kale, Bleu Cheese, Candied Walnuts, Maple Dressing \$14

***Salad Niçoise** - Yellow Fin Tuna, Little Leaf Farm Greens, Olives, Potatoes, Hard Boiled Egg, Caper Vinaigrette, White Anchovies \$16

Kale Caesar Salad - Baby Kale, Caesar Dressing, Parmesan Cheese, Garlic Croutons, White Anchovies \$12

***Flat Iron Steak Tip Salad** - Grilled Butternut Squash, Spinach, Apricots, Almonds, Bacon Vinaigrette, Bleu Cheese \$19

Zyg's Cobb Salad - Grilled Chicken Breast, Apples, Grilled Pears, Toasted Pecans, Cranberries, Goat Cheese, Bacon, Hardboiled Egg, Romaine, Poppy Seed Vinaigrette \$14

••Add To The Salad••

Herb Marinated Chicken Breast \$5 *Grilled 7 oz Flat Iron Steak \$11 *Grilled Jumbo Shrimp (3) \$9
*Seared Ahi Tuna \$9 *Pan Seared Salmon \$7

Sandwiches

Turkey Club - Roasted Turkey Breast, Spinach, Cranberry Jam, Applewood Smoked Bacon, Swiss, Dijon Aioli, Marbled Rye Bread \$13

***Ham & Brie** - Black Forest Ham, Caramelized Onions, Spiced Apple Spread, Field Greens, Melted Brie, Ciabatta \$13

Chicken Croissant - Grilled Chicken, Apple Butter, Caramelized Apples, Fennel, Cheddar \$13

Zyg's Panini - Turkey, Ham, Swiss, Cranberry Sauce, Alfalfa Sprouts, Yellow Mustard, Cider Dressing, Toasted Bagel \$15

***8oz Salmon Burger** - Apple Cider Aioli, Alfalfa Sprouts, Grilled Apples, Lettuce, Tomato, Brioche \$16

***Croque Monsieur** - Ham, Gruyère, Béchamel, Brioche \$13

***8oz Maine Farms Burger** - Bacon, Lettuce, Tomato, Cheddar, Truffle Aioli, Brioche \$15

Smoked Salmon & Avocado Panini - Arugula, Dijon Aioli, Capers, Baguette \$15

Zyg's Veggie Burger - Quinoa, Beans, Rice, Carrots, Cheddar, Pickles, Lettuce, Tomato, Chipotle Aioli, Brioche Bun \$13

(Choice of House-Made Chips, Frites or Mixed Greens)

Entrées

Butternut Squash Ravioli - Brown Butter, Sage, Mascarpone, Parmesan \$15

Chicken & Pumpkin Risotto - Spinach, Pumpkin Purée, Shallots, Sage, Mascarpone, Parmesan \$15

***Grilled 8oz Flat Iron Steak Frites** - Sautéed Spinach, Hand Cut Frites, Maitre D'Hotel Butter, Bordelaise Sauce \$19

***Georges Bank Sole Meunière** - Braised Spinach, Lemon Caper Beurre Blanc, Parsley \$16

GUARA PIMENTA / EXECUTIVE CHEF

*THESE ITEMS MAY BE SERVED RAW, UNDERCOOKED OR MAY BE COOKED TO YOUR SPECIFICATIONS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. 20% GRATUITY ADDED ONTO PARTIES OF 6 OR MORE. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY