

SMALL PLATES

ANTIPASTO PLATE | 9

Assorted cured meats, cheeses
& seasonal marinated vegetables

GRILLED DIVER SCALLOP | 10

Plum bbq glazed, jicama apple salad

GRILLED CHICKEN SKEWERS | 8

Coriander cumin rubbed, sweet chili sauce, ponzu

CRAB CAKES | 10

Caper beurre blanc, petite herb salad

SEARED AHI TUNA | 12

Ginger lemongrass French toast, citrus honey, chili oil

FIRE ROASTED MUSSELS | 10

Fresh tomato & saffron broth, grilled garlic baguette

SPICY SHRIMP | 12

Sweet & spicy, Napa scallion slaw

MEDITERRANEAN TRIO | 8

Hummus, tzatziki, baba ghanoush, pita crisps

ILLEGAL BREAD | 6

Ricotta, feta, cream cheese in phyllo pastry,
tomato chow chow

PISTACHIO ENCRUSTED GOAT CHEESE | 9

Fruit compote, micro arugula,
balsamic-raspberry vinaigrette

CHEF'S SOUP OF THE DAY | 4•6

SEAFOOD STEW | 7•8

Mélange of shrimp, scallops, mussels,
fresh fish, saffron stock

SALADS

MEZ BIBB WEDGE | 8

Boston Bibb, buttermilk herb dressing, bacon,
tomatoes, blue cheese

ROASTED BEET SALAD | 8

Mixed greens, goat cheese, balsamic vinaigrette

ARUGULA | 8

Poached pear, blue cheese, candied walnuts

CAESAR | 6

Crisp romaine hearts, classic dressing,
garlic croutons, shaved parmesan cheese

MEDITERRANEAN MIXED GREENS | 7

Cucumber, tomato, red onion, feta,
vegetable vinaigrette

WARM SPINACH SALAD | 8

Toasted pine nuts, sliced mushrooms, caramelized
shallots, bacon vinaigrette

BUTCHER'S BLOCK

Choice of sauce:

sherry mushroom demi, au poivre, teriyaki

FILET MIGNON | 36

8 ounce center cut

RIBEYE | 30

14 ounce

NY STEAK | 30

14 ounce

LAND & SEA | 49

8 ounce filet with one 6 ounce South African lobster
tail

SIGNATURE ENTREES

MEZ BLACK COD | 26

48 hour miso infused, honey ginger carrot noodles

GRILLED BUTCHER STEAK | 22

Wild mushrooms, Yukon mash, parsley pesto

GRILLED LAMB CHOPS | 30

Saffron risotto, Port cherry reduction

GRILLED SCOTTISH SALMON | 24

Asparagus, oyster mushroom,
fennel ragout, dill butter

GRILLED LOBSTER TAIL | 29

Creamy white cheddar mac & cheese

SPICE SEARED MAHI MAHI | 23

Garlic spinach, red pepper beurre blanc

½ ROASTED ASHLEY FARMS CHICKEN | 19

Gnocchi, sundried tomato

DUCK BREAST | 24

Roasted sweet potatoes, fig jus

PORK TENDERLOIN MEDALLIONS | 19

Polenta cake, roasted mushroom,
warm applesauce

TOMATO BRAISED LAMB SHANK | 18

Parmesan risotto

BRAISED TENDER SHORT RIBS | 21

Parsnip puree, pearl onion, carrots,
apple cider reduction

VEGETABLE LASAGNA | 14

Layered zucchini, squash, spinach, cheese, home-
made tomato sauce

MEZ BURGER | 12

10 oz. certified Angus, challah bun,
tobacco onions, spicy aioli, classic garnishes,
served with hand cut fries