



ZINC
BISTRO & BAR

2017 Restaurant Week
Saturday, August 12, 2017 – Saturday, August 26, 2017

Lunch 11:00 A.M. To 3:00 P.M.
Dinner 3:00 P.M. To Close

LUNCH SPECIALS

Monday

**Roasted Potato fennel soup
with lemon crème fraiche**

Evoo Poached Atlantic salmon
with lentils de puy, haricot verts, red wine sauce

Tuesday

**Roasted Potato fennel soup
with lemon crème fraiche**

Pan Seared Pork Tenderloin
with smoked cheddar grits, sautéed spinach
whole grain mustard, horse radish sauce

Wednesday

**Tomato Basil with goat cheese crouton
and herb oil**

Bourbon Marinated Flank Steak
with sweet potato puree, broccolini, chevre
goat cheese fondue, candied shallots

Thursday

**Tomato Basil with goat cheese crouton
and herb oil**

Chili Rubbed Ahi Tuna
with marinated heirloom tomatoes, avocado,
white balsamic, basil, cilantro

Friday

Minestrone Soup with Pistou Crouton

Organic Chicken Leg and thigh confit
with parmesan risotto, baby carrots, sauce
perigourdine

LUNCH PRICE \$15.00

This Price Includes; Soup Or Salad, Entrée & Dessert

Tax And Gratuity Are In Addition To Meal Price

DINNER SPECIAL

Choice Of Starter

Watermelon-Heirloom Tomato Salad

With fraise and Candied almonds,
kalamat olives, shared radish, pickled
red onions, feta cheese, sweet onion
dressing

~or~

Soup of the Day

Choice Of Entrée

Prosciutto Wrapped Swordfish

with mascarpone polenta, shaved
fennel-red onion, basil oil, balsamic
reduction

-or-

Gorgonzola Crusted Petite Filet

with Yukon gold mashers, sautéed
spinach, blistered cherry tomatoes and
red wine sauce

Dessert

Southern-style strawberry shortcake

with warm cornmeal pound cake,
diplomat cream, fresh strawberries,
anglaise

DINNER PRICE \$35.00

This Price Includes; Soup Or Salad, Entrée And
Dessert

**Tax And Gratuity Are In Addition To Meal
Price**