

# Appetizers and Starters



Oysters on the half shell with "the usual suspects"  
(\*Please ask your server for today's varieties) 2.50 each

Fried oysters with house made rémoulade 11.95

Chinese potstickers with hoisin sauce 8.95

Crispy and tender Point Judith calamari drizzled with a siracha and truffled caper aioli, and served with a pomodoro sauce for dipping 10.95

Crab cakes with warm spinach and saffron citrus essence 12.95

Three onion soup gratinée 6.95

Vegetable spring rolls with hot and sweet dipping sauce 8.95

"Arancini"

Risotto stuffed with mozzarella and prosciutto,  
served with a pomodoro sauce 9.95

Mixed baby greens tossed in a herbed raspberry vinaigrette  
topped with goat cheese, red grapes and spiced candied nuts 10.95

Spinach salad with a crispy bacon and pommery mustard vinaigrette,  
an over easy egg and grape tomatoes 10.95

Traditional Caesar salad 7.95

Perfect naked salad - buttery Tunisia Chemlali e.v.o.o. crushed with Mediterranean blood oranges, then mixed with 12 and 18 year old balsamic vinegars of Modena, infused with whole fruit tangerine simply tossed with baby greens simple, perfect and naked 8.95

Plate of two cheeses with seasonal accompaniments 12.00

Lobster and black mission fig pizza with  
aged blue cheese, roasted corn, and scallion essence 19.95

## Sunday through Wednesday Prix Fixe Special

3-Full Size Courses for only 27.95

Starter	Entrée	Dessert
Choose One	Choose One	Choose One
Three onion soup	Paella	Flourless Chocolate Cake
Caesar Salad	Braised Beef Short Ribs	Flan
Arancini	Chicken	Trio of Crème Brûlée
Spring rolls	Risotto	

# Entrees



When my wife and I moved out to the suburbs the things we missed the most were the neighborhood restaurants in the South End. So ten years ago, in 1999 I opened Zebra's Bistro to bring the spirit and personality of the independent restaurants in the trendy city neighborhoods out to the metro west suburbs.

We hope you enjoy the fruits of our labor and your dining experience.

Grilled Maine blue cod over roasted spaghetti squash and warm quinoa salad with white balsamic vinaigrette 22.95

Seared 14oz veal chop over gorgonzola polenta, and a veal demi-glace with spinach and sun dried tomatoes 26.95

Pan seared Statler chicken breast with basil gnocchi tossed in a roasted garlic and tomato white wine sauce 19.95

Scottish salmon baked in puff pastry, served with crab beurre blanc, sticky rice, and avocado tempura 24.95

Saffron "paella" with shrimp, mussels, salmon and chorizo 25.95

Beef short ribs braised over night in red wine served with root vegetables over horseradish mashed potato 24.95

Pan seared diver scallops over parsnip puree with fired lobster ravioli and smoked apple sauce 26.95

Dry aged, Black Angus Sirloin with garlic mashed potatoes and crispy Parmesan asparagus and onion strings 7oz cut 26.95 14oz cut add 7.95  
(Insider tip: Ask for your sirloin with our Roquefort butter topping)

Risotto of the day 15.95

Ravioli of the day, available in half or full size portion  
(Please ask your server for today's selection and price)

# Sides

Crispy Parmesan Asparagus	5.95	Garlic or Horseradish Mashed	4.95
House Cut French Fries...	3.95	Steamed or Grilled Asparagus	5.95
...Tossed with Parmesan and white truffle oil	5.95	Gorgonzola Polenta	4.95

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase Your risk of food-borne illnesses, especially if you have special medical conditions.

A 20% gratuity is automatically added to tables of six or more.