

# 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 10.00

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

Plate of two cheeses with seasonal accompaniments 12.00

Arancini - risotto stuffed with mozzarella and prosciutto,  
served with a pomodoro sauce 9.95

Fresh summer gazpacho with lobster, crostini and sour cream 12.95

Roasted yellow and red summer beets with goat cheese and daikon cress 10.95

Mini medallions of beef tenderloin with wasabi aioli, and crispy leeks 12.95

Chardonnay steamed mussels with garlic and plum tomatoes 9.95

Tuna tartare seasoned with sesame oil, scallions, a touch of soy, and tobiko on a  
bed of seaweed salad and daikon with spicy ponzu 13.95

Crispy, tender Point Judith calamari 10.95  
drizzled with a sriracha and truffled caper aioli, and  
served with pomodoro sauce,  
or with jalapeño peppers sautéed in a garlic butter sauce

Crab cakes with wilted spinach and saffron citrus essence 12.95

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

Arugula and shaved roasted portabella salad with  
champagne vinaigrette in a crispy parmesan bowl 9.95

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

Traditional Caesar salad 7.95

## Sides

Crispy Parmesan	5.95	Garlic or Horseradish Mashed	4.95
Asparagus		Steamed or Grilled Asparagus	5.95
House Cut French Fries...	3.95	Gorgonzola Polenta	4.95
... Tossed with Parmesan and	5.95	Bacon and onion roasted	4.95
white truffle oil		fingerling potatoes	
		Cranberry Couscous	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.**

# Entrees

This grilled salmon dish is recommended by the trainers at Fitness Together as nutritionally packed healthy dinner option



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 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.

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

Grilled Scottish salmon with a roasted corn, tomato and ginger salsa, risotto cake and watercress 24.95

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

Seared Maine blue cod with bacon and onion roasted fingerling potatoes and sautéed escarole 22.95

Seared 14oz veal chop gorgonzola polenta and mushroom demi-glace 27.95

vegetable ravioli with pomodoro sauce, zucchini and summer squash 19.95 (half order 11.95)

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

Seared rack of lamb with a cranberry couscous, fresh mint and affilla cress 28.95

Grilled center cut sirloin with garlic mashed potatoes, our famous 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

## Sunday through Wednesday Prix Fixe Special

3-Full Size Courses for only 27.95

<b>Starter</b>	<b>Entrée</b>	<b>Dessert</b>
Choose One	Choose One	Choose One
Caesar Salad	Grilled Scottish Salmon	Flourless Chocolate Cake
Roasted Summer Beets	Chicken and Gnocchi	Flan
Mussels	Risotto of the Day	Crème Brûlée