

Appetizers

*Oysters on the half shell with "the usual suspects"
(*Please ask your server for today's varietals and prices)

Arancini - risotto stuffed with mozzarella and prosciutto, served with a pomodoro sauce 10.95

Chardonnay steamed mussels
with chorizo, 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

Pulled pork tostadas with guacamole and pepper jack cheese 9.95

Crab cakes with wilted spinach and saffron citrus essence 12.95

Crispy, tender Point Judith calamari 11.95
drizzled with a sriracha and truffled caper aioli,
and served with pomodoro sauce
~ or ~

with jalapeño peppers sautéed in a garlic butter sauce

Salads & Soup

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

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

Traditional Caesar salad 7.95

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

Any salad... topped with grilled salmon add 10.95
... topped with grilled chicken add 5.95
... topped with 7oz sirloin steak add 14.95

Grilled Thin Crust Pizzas

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

Caramelized onions, slow roasted tomatoes and parmesan cheese 12.95

Prosciutto, mozzarella, pomodoro, ricotta and fresh basil 14.95

Sandwiches

Barbeque pulled pork sandwich on brioche with hand cut fries 11.95

Kobe beef burger on brioche with hand cut fries 13.95

Make it truffle parmesan fries with your sandwich add \$2

Add sautéed mushrooms, bacon, caramelized onions, avocado, fried egg, cheddar, blue cheese, goat cheese, mozzarella, and/or parmesan cheese add \$1 each

Sides

Crispy parmesan asparagus 7.95

Steamed or grilled asparagus 7.95

Steamed broccoli 4.95

Garlic or horseradish mashed potatoes 4.95

House cut french fries 3.95

House cut french fries tossed with parmesan and white truffle oil 5.95

House made potato chips with caramelized onion dip 4.95

Before placing your order, please inform your server if a person in your party has a food allergy.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses.

A 20% gratuity will be automatically added to parties of six or more



When my wife and I moved out to the suburbs the things we missed the most were our 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.



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Entrees

Grilled Scottish salmon, crab-risotto cake and a roasted corn, tomato and ginger salsa 24.95
recommended by the trainers at Fitness Together as nutritionally packed healthy dinner option

Certified Angus beef short ribs braised over night in cabernet, served with root vegetables over horseradish mashed potato 24.95

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

Grilled USDA prime sirloin with garlic mashed potatoes, our famous crispy Parmesan asparagus, and onion strings 14oz cut 34.90 or a smaller 7oz cut 26.95
(Insider tip: Ask for your sirloin with our Roquefort butter topping)

Saffron "paella" with shrimp, mussels, crawfish, clams, salmon and chorizo 24.95

Grilled 12oz pork porterhouse with sweet potato purée, grilled endive, and warm cranberry sauce 23.95

George's Bank diver scallops over grilled polenta, arugula pesto, sugar snap peas and a red wine reduction 27.95

Risotto of the day 15.95

Porcini mushroom ravioli with cream sauce 19.95 (half order 11.95)

Roasted cod topped with a crab burre blanc, served with bacon and caramelized onion fingerlings, and sautéed baby carrots 24.95

Sunday through Wednesday Prix Fixe Special

3-Full Size Courses for only 27.95

Prix Fixe Special may not be combined with other promotions or special offers at the table, thank you.

Starter	Entrée	Dessert
Choose One	Choose One	Choose One
Caesar Salad	Cod	Flourless Chocolate Cake
Arancini	Chicken	Crème Brûlée
Calamari	Short Ribs	Bread Pudding

Wine
Add a bottle of wine to the prix fixe menu for only 26.00
2009 Backhouse Pinot Noir (California)
2009 Backhouse Chardonnay (California)