



Zinc's menu is fresh, delicious and environmentally conscious.
Organic, seasonal, local produce
Humanely raised meat: grass-fed, free-range and hormone-free
Sustainably raised, caught and handled seafood

Starters

Zinc Flatbread 12 | Half Portion 6.5

Braised Short Ribs, Arugula-Pumpkin Seed Pesto, Squash Jam, Gorgonzola Dolce, Pickled Red Onion, Arugula, Fig Balsamic on House-made Flatbread

Meat and Cheese Board 14

Just Cheese 11

Assortment of Meats and Cheeses, Gingered Pear and Fig Jam, Pumpkin Ale Mustard, Pickled Vegetables, Herbed Lavash

Soup of the Day 3.5

Salad of the Day♥ 3.5

Choice of Dressing: Ranch, Caesar, Maple Cranberry Vinaigrette, Truffle Herb Vinaigrette, or Oil and Vinegar

Lighter Fare

Harvest Kale Caesar Salad♥ 15

Tuscan Kale, Roasted Fall Vegetables, Pomegranate, Roasted Brussel Sprout Leaves, Grated Ricotta Salata, Rustic Croutons, Spiced Pumpkin Seeds, Classic Caesar Dressing
Add Grilled Chicken 5.5 | Salmon 7.5

Maple Cranberry Spinach Salad♥ 16

Baby Spinach, Candied Bacon, Poached Cranberries, Green Apples, Dried Fig, Red Quinoa, Pickled Red Onion, Doe's and Diva's Feta Cheese, Toasted Almonds, Maple Cranberry Vinaigrette | Add Grilled Chicken 5.5 | Salmon 7.5

Zinc Mac and Cheese 15

Smoked Gouda Cheese Sauce, Gemelli Pasta, Three Cheese Panko Crust, Toasted Baguette | Add Bacon 1

Open-Faced Steak Sandwich 19

Sliced Petit Tender with House Rub, Roasted Tomato Bacon Marmalade, Pickled Wild Mushrooms, Arugula, Horseradish Cream, Crispy Onions, House-made Flatbread.
Served with Kennebec Potato Truffle Fries

1200 Burger 16

Grass Fed Beef Patty, House-made Bread and Butter Pickles, Shaved Red Onion, Tomato, Arugula, Zinc Sauce, Brioche Bun. Served with Kennebec Potato Truffle Fries.
Choice of Cheddar or Swiss Cheese

Brie and Bacon Burger 18

Grass Fed Beef Patty, Brown Sugar Candied Bacon, Brie Cheese, Crispy Sweet Onions, Cherry Pepper Aioli, Tomato, Arugula, Shaved Red Onion, Pickles, Brioche Bun.
Served with Kennebec Potato Truffle Fries

Substitute Vegan Quinoa & Beet Patty♥ or Grilled Chicken Breast♥ for No Extra Charge

Entrées

Mr. Holland's Meatloaf 18

Meatloaf Medallions, Peach Ketchup, Crispy Sweet Onions, Roasted Carrots, Roasted Shallot and Boursin Mashed Potatoes

Pear and Fontina Ravioli 19

Chestnut, Pear, Polenta, and Fontina-stuffed Ravioli, Roasted Sweet Potatoes, Pear, Poached Cranberries, Hubbard Squash-Fontina Cream, Spiced Pumpkin Seeds, Sage

Autumn Airline Chicken 25

Roasted Plum Creek Farms Airline Chicken Breast, Red Currant Pan Sauce, Orange Thyme Granola. Served with Thanksgiving Bread Pudding and Bacon-Date Grilled Brussel Sprouts

Tuna Casserole 22

Wild Mushroom Bianco Bolognese, Yellowtail Tuna Conserva, Gemelli Pasta, Peas, Three Cheese Panko Crust

Sweet Potato Crusted Salmon 28

Pan Roasted Salmon, Sweet Potato Crust, Miso Pecans, Maple-Bourbon Butterscotch Drizzle. Served with Fall Spice Sweet Potato Puree and Haricots Verts with Pickled Mushrooms

Chermoula and Barramundi♥ 28

Seared Barramundi, Carrot Top Chermoula, Pomegranate, Pomegranate Molasses. Served with Saffron Scented Basmati Pilaf with Almonds and Za'atar Carrots

Imperial Wagyu Tri-Tip 29

Sliced Imperial Wagyu Tri-Tip, Rosemary Peppercorn Demi, Merlot Tomato Jam, Horseradish Espuma, and Shallot Confit. Served with New England Potato Cake, Sautéed Asparagus, Roasted Carrots and Pea Puree

Gourmet Sides 4.5 ea

Fall Spiced Sweet Potato Puree with Maple-Bourbon Butterscotch and Cinnamon Pecans

Grilled Brussel Sprouts with Crispy Bacon, Date Vinaigrette, and Golden Raisins♥
Sautéed Asparagus♥

Hand-cut Kennebec Potato Truffle Fries with Garlic Aioli

Haricots Verts with Pickled Brown Beech Mushrooms♥
Mashed Potatoes with Shallot Confit and Boursin Cheese

New England Potato Cake

Thanksgiving Bread Pudding with Sage and Aromatic Vegetables

Za'atar Roasted Carrots with Pomegranate Molasses♥

♥ Guckenheimer Healthy Choice

Executive Chef Diana Browder | OmahaPerformingArts.org/Zinc | Reservations: 402.345.0606



CONSUMING RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, FISH, SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Even though your selection may not contain nuts, there are various nuts used elsewhere in our kitchen.