



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

## Appetizers

### Zinc Flatbread 11

*Pecan Wood Smoked Bacon, Caramelized Onions, Drunken Apples, Fig Jam, Orchard Hill Farms L'Enfant Bleu, Wild Arugula, Fig Balsamic Reduction, House Made Flatbread*

### Pickled Shrimp and Grits (GF) 12

*Southern Pickled Shrimp, Crispy Cheddar Grit Cakes, Tomato Chow Chow*

### Meat and Cheese Board 13

*Selection of Local Cheeses and Cured Meats, Cornichons, House Pickled Vegetables, Zipline Oatmeal Porter Mustard, Quince Pear Cranberry Chutney, Herb Lavosh*

## Casual Fare

### Autumn Mixed Grain Salad\* 13

*Quinoa, Red Lentils, Farro, Dried Cranberries, Currants, Roasted Sweet Potatoes, Fall Spiced Apples, Spiced Pepitas, Shredded Kale, Truffle Herb Vinaigrette*

*Add Chicken 4 | Shrimp 6 | Salmon 6*

### Warm Bacon and Spinach Arugula Salad\* (GF) 14

*Baby Spinach and Wild Arugula, Sautéed Wild Mushrooms, Pickled Shallots, Hard Boiled Egg, Roasted Butternut Squash, Crumbled Goat Cheese, Candied Pecans, Warm Bacon Vinaigrette*

*Add Chicken 4 | Shrimp 6 | Salmon 6*

### 1200 Burger 14

*Grass Fed Beef, Lettuce, Tomato, Onion, Pickles, Zinc Sauce, Truffle Frites*

*Add Cheddar, Swiss, Gouda or Blue Cheese 1*

### Open Faced Steak Sandwich 17

*Marinated Steak, Roasted Tomato and Bacon Marmalade, Crispy Sweet Onions, Sautéed Wild*

*Mushrooms, Arugula, Asiago Peppercorn Sauce, Grilled House Made Flatbread, Truffle Frites*

### Pumpkin Kale Risotto (GF) 14

*Pumpkin Risotto, Kale, Spiced Pumpkin Seeds, Roasted Pumpkin, Sage, Pecorino*

## Entrées

*Served with Fresh Bread*

*Add a House Salad or Soup du Jour 2.5*

### Mr. Holland's Meatloaf 17

*Meatloaf Medallions, Peach Ketchup, Crispy Sweet Onions, Thyme Roasted Carrots, French Onion Mashed Potatoes*

### Vegetarian Shepherd's Pie (GF) 18

*Slowly Braised Lentils, Carrot and Pea Purees, French Onion Mashed Potatoes, Crispy Carrots, Sautéed Asparagus*

### Wild Mushroom Chicken Florentine Cannelloni 24

*Chicken Breast stuffed with Wild Mushroom, Ricotta, and Orchard Hill Farms Peppercorn Asiago, Spinach Cream Sauce, Sautéed Asparagus*

### Pomegranate Pistachio Salmon (GF) 27

*Spiced Pistachio Crusted Salmon, Pomegranate Molasses, Wilted Greens, Red Quinoa Pilaf*

### Miso Glazed Barramundi\* 28

*Pan Seared Barramundi, Miso Glaze, Warm Soba Noodle and Vegetable Salad, Hazelnut Cilantro Pesto*

### Sous Vide Petit Tender (GF) 28

*Sous Vide Petit Tender Medallions, Rosemary and Garlic Rub, Cranberry Steak Sauce, Crispy Potato Latkes, Pan Roasted Brussel Sprouts with Cranberries*

## Gourmet Sides 3

### Thyme Roasted Carrots\*

*Truffle Frites*

### French Onion Mashed Potatoes

*Sautéed Asparagus\**

*Wilted Greens\**

### Warm Soba Noodle and Vegetable Salad\*

### Pan Roasted Brussel Sprouts with Cranberries\*

*House Salad 6.5*

### Specialty Salad of the Day

*Choice of Ranch, Balsamic or Dressing of the Day*

### Soup du Jour 6.5

*Specialty Soup of the Day*

## Desserts

*All Desserts are made In-House*

### Warm Cranberry Apple Crostata 7

*Caramelized Apples and Cranberries, Sugar Crusted Pastry, Rum Raisin Ice Cream*

### Pumpkin Crème Brulee (GF) 8

*Pumpkin Custard, Caramelized Sugar, Pumpkin Seeds, Fall Spiced Cream*

### Crunchy Mocha Bombe 8

*Mocha Mousse, Chocolate Ganache, Feuilletine Crunch Disc, Mirror Glaze, Candied Hazelnut Dust*

### Vanilla Ice Cream with Wafer Cookie (GF) 3

*\*Guckenheimer Healthy Choice*

Executive Chef Diana Browder | Reservations: 402.345.0606 | [OmahaPerformingArts.org/ZincDining](http://OmahaPerformingArts.org/ZincDining)



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.

# ZINC

## WINE LIST

### White

	Glass	Bottle
<b>Sycamore Lane Chardonnay, California</b> .....	6.5	25
<b>William Hill Chardonnay, California</b> .....	7	28
<b>JaM Cellars Butter Chardonnay, California</b> .....	10	30
<b>Il Donato Pinot Grigio, Italy</b> .....	7	28
<b>Kim Crawford Sauvignon Blanc, Marlborough, New Zealand</b> .....	9	34
<b>Chateau Ste. Michelle Riesling, Columbia Valley, Washington</b> .....	8	30
<b>Makulu Moscato, South Africa</b> .....	7	25

### Red

<b>Domino Cabernet Sauvignon, California</b> .....	6.5	25
<b>The Show Cabernet Sauvignon, California</b> .....	8	34
<b>JaM Cellars Cabernet Sauvignon, California</b> .....	14	46
<b>Domino Merlot, California</b> .....	6.5	25
<b>Pascual Toso Syrah, Argentina</b> .....	8	32
<b>Sledgehammer Zinfandel, California</b> .....	8	32
<b>Rombauer Zinfandel, California</b> .....	16	58
<b>Conquista Malbec, Argentina</b> .....	7	28
<b>Concannon Selected Vineyards Pinot Noir, California</b> .....	6	25
<b>Meiomi Pinot Noir, California</b> .....	10	38

### Liquors

Well Liquors .....	6
Call Liquors .....	7
Premium Liquors .....	8
Well Doubles, Martinis and Manhattans .....	9
Call Doubles, Martinis and Manhattans .....	10.5
Premium Doubles, Martinis and Manhattans .....	12

### Beer

Bud Light .....	.5
Boulevard Wheat .....	.5
Third Stone Brown .....	.5
Lucky Bucket Lager .....	.5
Zipline IPA .....	.6
Zipline Oatmeal Porter .....	.6
Sprecher Hard Cider .....	.6
Erdinger Weissbrau Non-Alcoholic .....	.6

Ask your server about our Seasonal Beer.

### Non Alcoholic Beverages

Coffee, Tea .....	.2
Soft Drinks .....	2.5
Bottled Water .....	2.5
Perrier Water (11.15 oz) .....	3.5

