



## WELCOME TO THE TABLE

There's something amazing that happens when families and friends come together over delicious food and great conversation. At Zimmie's, we're all about capturing those moments that take place around the table, where everyone can just slow down and reconnect. It's a simple recipe really: eat, drink, talk and laugh. Put it all together and you're bound to have an unforgettable meal.

## GETTING STARTED

<b>ULTIMATE NACHOS</b>	9
Freshly fried corn tortilla chips topped with chili, tomatoes, sliced jalapeño peppers and our signature blend of cheeses. Served with sour cream and salsa.	
<i>Add chicken.</i>	3
<b>ZIMMIE'S WINGS</b>	
Crispy fried chicken wings tossed in one of our signature sauces. Choose from hot, mild, barbecue or dry rubbed. Served with your choice of blue cheese or ranch dressing.	
<i>6 pieces</i>	8
<i>12 pieces</i>	14
<b>ZIMMIE'S CRISPY CHICKEN STRIPS</b>	8
Breaded white-meat chicken strips fried to a golden brown. Served with your choice of dipping sauce or tossed in our signature wing sauce.	
<i>Make it an entrée with House Pub Chips.</i>	11
<b>MOZZARELLA STICKS</b>	7.5
Mozzarella cheese lightly breaded and flash fried to a golden brown. Served with a side of marinara sauce.	
<b>TUNA SALAD</b>	7.5
Homemade tuna salad served with naan bread triangles.	
<b>BRAISED TERIYAKI SHORT RIBS</b>	12
Tender boneless short ribs drizzled with teriyaki sauce.	
<b>PORK POTSTICKERS</b>	9
Seared dumplings stuffed with pork and vegetables. Served with a ginger-soy dipping sauce.	
<b>MEATBALLS THREE WAYS</b>	9
Tender meatballs served with: marinara and fresh Parmesan; barbecue sauce and red onion; and Thai sauce with Asian slaw.	
<b>HOUSE PUB CHIPS</b>	4
Crispy chips with freshly grated Parmesan and garlic oil.	
<b>ULTIMATE PUB CHIPS</b>	8
Crispy chips served with your choice of topping:	
<i>Blue cheese crumbles, crispy bacon and a drizzle of balsamic dressing</i>	
<i>Cheddar jack cheese and crispy bacon</i>	
<i>Chili and cheese</i>	
<b>FRESH FRUIT PLATE</b>	9.5
Seasonal fruit served with yogurt.	
<b>Z'S ONION SOUP</b>	4.5
Caramelized onion in a rich broth topped with melted provolone cheese.	

## Z'S GARDEN FRESH SALADS

<b>SOUTHWEST CHICKEN SALAD</b>	12
Mixed greens topped with diced tomato, chopped hard-boiled egg, cheese, cucumber and crispy chicken. Served with a spicy ranch dressing.	
<b>CHURRASCO SALAD</b>	12
Sliced skirt steak on a bed of mixed greens with red beans, corn, bell peppers and diced tomato. Served with lime vinaigrette dressing.	
<b>ALBACORE TUNA SALAD</b>	9.5
House-made tuna salad served with a variety of fresh seasonal fruit on the side.	
<b>CLASSIC CAESAR</b>	9
Chopped romaine with grated Parmesan, garlic croutons and creamy Caesar dressing.	
<i>Add chicken or shrimp.</i>	4
<b>HOUSE SALAD</b>	6
Mixed greens, tomato, cucumber and red onion.	
<i>Add chicken or shrimp.</i>	4
<b>SUMMER SALAD</b>	12
Fresh greens topped with strawberries, dried cranberries, chopped pecans, crispy bacon and blue cheese crumbles. Served with champagne vinaigrette.	
<i>Add chicken or shrimp.</i>	4

## SIGNATURE FLATBREADS

*All of our flatbreads are prepared with fresh ingredients. Substitute shrimp.*

<b>SOUTHWEST</b>	12
Cheddar jack cheese, chicken, black bean and corn relish, red onion, drizzled with a spicy ranch dressing.	
<b>MEDITERRANEAN</b>	12
Buffalo mozzarella, fresh tomato, black olives, chicken, drizzled with balsamic dressing.	
<b>THAI</b>	12
Sweet Thai chili slaw, mandarin oranges, chicken, sesame seeds, drizzled with creamy peanut sauce.	

# BURGERS, SANDWICHES & WRAPS

Served with choice of House Pub Chips or seasonal fruit.

## Custom Burgers

Your choice cooked to your specifications.

Burgers come with lettuce, tomato and onion.  
Add any of the following toppings: Swiss cheese, cheddar cheese, American cheese, bacon, sautéed mushrooms, sautéed onions and jalapeño peppers.  
50 cents each

**BEEF BURGER** 12  
Hand-pressed USDA Choice ground beef.

**BEEF SLIDERS** 9.5  
Trio of mini beef burgers.

**TURKEY BURGER** 10  
All natural ground turkey.

**VEGGIE BURGER** 10  
Original Boca® meatless patty.

## Hand-crafted Sandwiches

Add a soup or salad. 3

**CLASSIC CHICKEN** 12  
Your choice of grilled, crispy fried or buffalo-style chicken served with lettuce, tomato and onion on a bakery fresh roll.

**FISH SANDWICH** 13  
Fish filet, seared or crispy fried, served on a roll with our house tartar sauce.

## Wraps

Add chicken or shrimp. 4

**CLASSIC CAESAR** 9  
Chopped romaine with grated Parmesan, garlic croutons and creamy Caesar dressing.

**HOUSE SALAD** 6  
Mixed greens, tomato, cucumber and red onion.

**SUMMER SALAD** 12  
Fresh greens topped with strawberries, dried cranberries, chopped pecans, crispy bacon and blue cheese crumbles. Served with champagne vinaigrette.

# MAIN COURSE

Each item (except the Tri-Colored Rotini) is served with a vegetable blend and choice of potato or rice.  
Add a cup of soup, garden salad or fresh fruit. 3

**SKIRT STEAK** 18  
Seared and seasoned with our house blend of adobo, pepper and sweetened butter.

**FISH YOUR WAY** 20  
Ask your server for today's fish selections. Select your style.

Classic – Topped with lemon butter

Tropical Glaze – Brushed with a sweet mango glaze

Almond Crusted – With a piña colada drizzle

Cajun Style – Dusted with traditional blackening spice blend

**PORK CHOP** 23  
Juicy thick cut, bone-in pork chop topped with an apple-cranberry slaw.

**BRAISED SHORT RIBS** 23  
Tender short ribs flavored with sweet barbecue sauce.

**TRI-COLORED ROTINI** 19  
Pasta tossed with mixed vegetables in a garlic pesto sauce.

# DESSERTS

**ORANGE CREAM CHEESECAKE** 6  
Smooth white chocolate layered on a creamy orange-infused cheesecake with tangy orange curd.

**CHOCOLATE PUDDING CAKE** 6  
Chocolate pudding between two layers of rich, dark chocolate cake.

**CHOCOLATE SUNDAE** 6  
Rich chocolate brownie topped with a scoop of vanilla Ice cream and chocolate sauce.

**FRUIT AND YOGURT PARFAIT** 6  
Layers of strawberries, blueberries and non-fat yogurt.

# SIGNATURE WINES

White Wines	Glass	Bottle
<b>CHANDON BRUT SPARKLING</b>	12	30
Napa Valley, California		

<b>MAGNOLIA GROVE CHARDONNAY</b>	8.5	26
Napa Valley, California		

<b>KENDALL JACKSON CHARDONNAY</b>		30
Sonoma County, California		

<b>BOLLINI PINOT GRIGIO</b>	9	27
Trentino, Italy		

<b>SAINT M RIESLING</b>	9	27
Columbia Valley, Washington		

<b>KIM CRAWFORD SAUVIGNON BLANC</b>	11	33
Marlborough, New Zealand		

<b>BERINGER WHITE ZINFANDEL</b>	8.5	26
Napa Valley, California		

Red Wines	Glass	Bottle
<b>MAGNOLIA GROVE CABERNET SAUVIGNON</b>	8.5	26
Napa Valley, California		

<b>SIMI CABERNET SAUVIGNON</b>		42
Alexander Valley, California		

<b>CELLAR NO. 8 MERLOT</b>	8.5	26
Sonoma County, California		

<b>SOVERAIN RED BLEND</b>	10	30
Alexander Valley, California		

<b>DELOACH PINOT NOIR</b>	9	27
Russian River Valley, California		

<b>VOTRE SANTÉ PINOT NOIR</b>		30
Sonoma County, California		

# BEVERAGES

<b>soft drinks</b>	2.5
Coca-Cola®, Diet Coke®, Sprite®, Lemonade, Orange Fanta®, Pibb Xtra®	

<b>tea &amp; coffee</b>	2.5
-------------------------	-----

Please ask your server for beer selections and drink specials.

We pride ourselves in providing gluten-friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet, please be aware that they may be prepared in an environment where gluten is present. Please ask your server to assist you in making your selection. Please consult your physician as to your personal health decisions.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.