



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 7

Blackened Salmon Belly, Parmesan Cream, Trinity Sofrito, Andouille, Creole Romesco, Gruyere and Smoked Provolone Cheese on House Made Flatbread with Pea Tendrils and Herb Oil

Meat and Cheese Board 14

Assortment of Meats and Cheeses, Strawberry Lemon Poppyseed Marmalade, Whole Grain Mustard, Pickled Vegetables, Herbed Lavash

Soup of the Day 4

Salad of the Day♥ 4

Choice of Dressing:
Buttermilk Ranch, Creamy Chive Gremolata Dressing, Spring Herb and Citrus Vinaigrette, Oil and Vinegar

Lighter Fare

Spring Green Kale Salad♥ 15 | Half Portion 8

Spring Peas, Cucumber, Asparagus, Sugar Snap Peas, Avocado, Tuscan Kale, Blackberries, Grilled Corn, Parmesan Tuile, Whipped Honeyed Goat Cheese, Pistachio Praline, Creamy Chive Gremolata Dressing

Prosciutto Melon Salad♥ 16 | Half Portion 9

Prosciutto, Fresh Melon, Mint, Arugula, Candied Pine Nuts, Watermelon Radish, Dates, Red Grapes, Fresh Mozzarella, Grissini, Spring Herb and Citrus Vinaigrette, Aged Balsamic
Add Chicken 6 | Add Salmon 8

Zinc Mac and Cheese 15

Smoked Gouda Cheese Sauce, Gemelli Pasta, Prairie Breeze Cheddar and Herb Panko Crust, Grilled Baguette | Add Bacon 1

Open-Faced Steak Sandwich 19

Sliced Petit Tender, Bacon Shallot Marmalade, Gruyere Cheese, Arugula, Oven-Roasted Tomatoes, Caramelized Onion Cream and Crispy Wild Mushrooms on Grilled Baguette. Served with Kennebec Potato Truffle Fries.

1200 Burger 16

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

Pancetta, Cherry and Blue Burger 18

Grass-Fed Beef Patty, Crispy Pancetta, Cherry Glazed Red Onions, Broiled Blue Cheese, Cherry Pepper Aioli, Tomato, Pickles, Shaved Red Onion, Arugula, Brioche Bun. Served with Kennebec Potato Truffle Fries.

Entrées

Mr. Holland's Meatloaf 18

Meatloaf Medallions, Peach Ketchup, Crispy Sweet Onions, Thyme Roasted Carrots, Parmesan Peppercorn Mashed Potatoes

Spring Vegetable Gratin 20

Oven-Roasted Tomatoes, Leek Fondue, Artichokes, Wilted Spinach, Spring Pea and Basil Ricotta, Parmesan Zucchini, Gruyere Cheese

Chicken Fricassee 24

Pan Roasted Skin-On Plum Creek Farms Chicken Breast, Leek, Artichoke and Tarragon Barigoule, Parmesan Peppercorn Mashed Potatoes, Spring Vegetables

Honey Apricot Almond Salmon 27

Apricot Honey and Smoked Paprika Glazed Salmon, Marcona Almond Romesco, Basil, Apricot Curry Coconut Cream, Toasted Coconut Basmati, Ginger-Scallion Sugar Snap Peas

Tuscan Barramundi♥ 28

Pan Seared Barramundi, Heirloom Tomato, Caper and Fennel Sauté, Parmesan Broth, Italian Salsa Verde, Crispy Sun-Dried Tomato Risotto Cake, Spring Vegetables

Wild Mushroom Filet 29

Hand-Cut Filet Mignon, Wild Mushroom Chasseur Sauce, Pommes Maxim, Parmesan Peppercorn Mashed Potatoes, Lemon Tarragon Asparagus

Gourmet Sides 4.5 ea

Ginger-Scallion Sugar Snap Peas♥

Hand-Cut Kennebec Potato Truffle Fries

Lemon Tarragon Asparagus♥

Parmesan Peppercorn Mashed Potatoes with Garlic Chives

Spring Vegetable Medley♥

Sun-Dried Tomato Risotto Cake

Thyme Roasted Carrots♥

Toasted Coconut Basmati Rice♥

♥ 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.