



**French Onion Soup au Gratin**  
a classic topped with gruyère \$10

**Soup du Jour**  
chef's daily creation \$6

### HORS D' OEUVRES

**Parmigiano-Reggiano Frites**  
fresh thyme, rosemary, savory,  
truffle aioli \$9

### LES SALADES

**Caesar 1924**  
romaine hearts, parmesan, garlic croutons,  
classic creamy caesar dressing \$10  
with grilled chicken \$16

**Michigan Beet Salad**  
peas, spinach, grapefruit,  
ricotta, candied pistachios,  
savory chili onion vinaigrette \$12

**Caprese Salad**  
heirloom tomatoes, toasted focaccia, burrata,  
basil pesto, balsamic reduction \$12

**Chef's Chop Salad**  
romaine, chicken breast, avocado, bleu cheese,  
virginia ham, applewood smoked bacon, tomato,  
red onions, egg, chives, choice of dressing \$12

**Little Gem Salad**  
artisan greens, bacon, tomato, avocado,  
Aleppo infused oil,  
green goddess dressing \$12

### LES SANDWICHES

**BLT Panini**  
sliced tomato, bacon, arugula, dijon mustard, black pepper mayonnaise, sour dough \$16

**Smoked Brisket**  
cherry barbecue, applewood smoked bacon, jalapeño slaw, fried onions, sweet onion roll \$14

**Shrimp Fajita Roll**  
bell pepper, onion, zucchini, tomatoes, cilantro, lime, manchego, tortilla \$14

**Cafe Zinc Turkey Club**  
bacon, tomato, marinated red onion, crushed peas, pesto aioli, focaccia \$14

**\* Cafe Angus Burger**  
tomato, artisan greens, burrata cheese, basil pesto, balsamic glaze, pretzel bun \$18

**Fish Tacos**  
grilled striped bass, tomatillo-jalapeño salsa, onion, cilantro, cucumber, avocado, flour tortilla \$16

### ENTRÉES

**Vegetable Tofu Pad Thai**  
peanut sauce, rice noodles \$13  
with grilled chicken \$19 with shrimp \$22

**Summer Quiche**  
sun-dried tomatoes, peas, fried shallots, feta,  
roasted mushrooms, leeks, crème fraiche \$12

**Soba Noodle Bowl**  
radish, cucumber, roasted carrot, snap peas,  
tomatoes, shiitake mushroom crisp,  
toasted sesame dressing \$20

**Steak and Asparagus**  
shaved grilled steak, roasted asparagus,  
burrata cheese, fried shiitake mushrooms,  
herb garlic oil \$18

**Middle Eastern Plate**  
falafel, toum, dahl,  
roasted beet fattoush, olive oil \$14  
with grilled chicken \$20 with shrimp \$23

**Grilled Salmon and Grains**  
lentils, mixed nuts, chickpeas, quinoa,  
sun-dried tomato, pea puree, mixed greens,  
hazelnut oregano vinaigrette,  
sweet onion coulis \$16

\*A 20% gratuity will be added for parties of eight or more  
\*Menu items made to order : Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk for food borne illness, especially if you have certain medical conditions