

SANTA CRUZ RESTAURANT WEEK

OCTOBER 12-19, 2016 \$25



FIRST COURSE

AHI POKE

fresh raw ahi tuna, macadamia nuts, scallions,
ponzu sauce served with wonton crisps

CALAMARI

tender calamari served with house tartar and cocktail sauce

CAPRESE

tomato, fresh mozzarella, and basil topped
with a balsamic reduction

SECOND COURSE

CIOPPINO

prawns, mussels, clams and fish, simmered in a spicy tomato,
clam and wine broth, served with crispy garlic bread

FLAT IRON TOP SIRLOIN STEAK

roasted shallot, herb compound butter, crispy shoestring
onion rings, served with mashed potatoes and
seasonal vegetables

GRILLED SEA BASS

marinated sea bass with miso-ginger butter sauce,
jicama and bell pepper salad, served with island rice
and seasonal vegetables

FINISHING

COCONUT CHEESECAKE

LAVA CAKE

CARROT CAKE

ZELDA'S
on the beach

Price does not include drinks, tax or gratuity

203 Esplanade In The Village
831-475-4900 | zeldasonthebeach.com