

# Z's MAIN CREATIONS

"Culinary creation is our passion. Please refrain from modifications" - Chef Z

## APPETIZERS

### Pan Seared A+ Foie Gras

pan seared, red currant California figs  
aged balsamic reduction | 30

### Filet Mignon Egg Roll

filet mignon and boursin cheese egg roll,  
Thai chili sauce, mango salsa | 19

### Escargot a la Bourguignon

classic baked French style large snails | 19

### French Onion Angus Meatballs

toasted points, melted Gruyere cheese | 17

## SALADS

### Organic Heritage Goat Cheese Salad

pecans, roasted red pepper strips, goat cheese,  
drizzled balsamic tarragon vinaigrette | 18

### Classic Caesar Salad

California lettuce, Cuizine caesar dressing, romano  
cheese herb crust, white anchovies | 18

### Cuizine Hydroponic Wedge Salad

butter bibb organic lettuce, Valdeon blue cheese, hard  
boiled eggs, cherry tomato, crumbled bacon, caramelized  
walnuts, house made blue cheese dressing | 18

### Grilled Salmon & Organic Spring Mix Salad

organic spring mix salad, fresh berries,  
shaved parmesan, candied walnuts,  
cherry tomato, raspberry balsamic vinaigrette | 30

## SOUP

### Amazing Crab Chowder | 10

### Baked Onion Soup | 10

### Tandoori Spiced Center-Cut Salmon

garam masala, forbidden rice with  
organic peas, cucumber raita | 38

### Miso Glazed Sea Bass

pan seared, lump crab meat  
basmati rice, grilled baby bok choy | 57

### Prosciutto Lobster Pappardelle Black Truffles Pasta

homemade pasta, gorgonzola walnut sauce,  
lobster tail, shaved black truffles | 50

### Crispy Duck Breast and Confit

crispy skin, blackberry Bordelaise, french  
whipped potatoes, grilled organic baby carrots | 48

### Pittsburgh Sous Vide 14oz. Pork Chop

crispy smashed rosemary baby bakers,  
caramelized organic baby carrots, dijonnaise sauce | 38

### Pork Schnitzel

lightly breaded pork schnitzel, homemade  
German spaetzle pasta, lemon-dill sauce | 30

### Milanese Risotto Duck Confit and Bone Marrow

saffron, romano and champagne risotto, arugula, crispy  
confit, beef bone marrow, shaved black truffles | 48

### Cuizine Burger Slate Board

grilled Angus 8oz. burger, brioche bun,  
cherry wood smoked bacon, baby bella  
mushrooms, swiss cheese, homemade coleslaw,  
truffle parm french fries, root beer float | 22

## cuiZine Steaks and Chops

### Prime Grade 16oz. Rib Eye Steak | 57

### Prime Grade 14oz. N.Y. Strip Steak | 49

### 8oz. Filet Mignon | 57

### Cast Iron 14oz. Parmesan Crusted Veal Chop

arugula risotto, veal demi-glace, parmesan crust | 57

### Grilled Double-Cut Lamb Chop

grilled Australian lamb chop, french  
whipped potatoes, goat cheese demi-glace | 54

**Additional sides available with entrees only:  
No exceptions**

### Parmesan Truffle Fries | 12

### Grilled Asparagus | 14

### Oyster Mushroom | 14

### Creamed Spinach | 14

### Lobster Mac & Cheese | 25

### Milanese Arugula Risotto

saffron, romano and champagne risotto, arugula | 17

### Roasted Brussel Sprouts

Macadamia nuts, Valdeon blue, bacon | 17

## cuiZine Steak Prep Suggestions:

### Porcini Mushroom Crusted, Chef's Compound Butter | 5

### Oscar Topping

lump crab, asparagus, hollandaise | 10

### Remy Martin Peppercorn Sauce

peppercorn, dijon mustard, Remy Martin cognac sauce | 5

### Pittsburgh Black and Blue

cast iron skillet charred on outside, raw inside | 5

## Choice of Steak Sauces:

**bordelaise, béarnaise, gorgonzola**

