



**SMALL PLATES**

Great for Sharing & Perfect for the Lounge or Theater

**Chef's Soup of the Day | 4/6**

**French Onion Soup | 6**

**Mez Black Cod | 12**  
in a light miso marinade

**Illegal Bread | 6**

authentic Croatian cheese-stuffed phyllo wrap

**Grilled C.A.B. Beef or Spicy Chicken Sliders | 8**  
pickles & grilled onions on a soft roll

**Shrimp Cakes | 9**

sautéed mushrooms, basil aioli & tomato coulis

**Pan-Seared Scallops | 11**

atop fresh spinach, cubed smoked bacon & grilled red onions

**Escargot | 7**

mushrooms, sun-dried tomatoes, garlic & herb butter

**Robata Mini Skewers | 3 each**

shrimp, chicken or steak with Mez signature sauces

**Pistachio Crusted Goat Cheese | 9**

warm, over braised endive, tomatoes, white truffle oil & balsamic-raspberry reduction

**Marinated Olives | 4**

with lemon, garlic & shaved fennel

**Homemade Gnocchi | 6**

in light basil tomato cream sauce

**Hummus | 7**

tzatziki, roasted-pepper salsa & pita crisps

**Sweet Potato Chips | 5**

with spicy aioli

**Fire Roasted Mussels | 8**

fresh tomato & leek-saffron broth

**FARM FRESH SALADS**

add chicken | 4, shrimp | 5, salmon | 5

**Mez House | 6**

romaine, hearts of palm, tomato, mushrooms, granny smith apples & candied pecans in house vinaigrette

**Roasted Golden & Red Beets | 7**

mixed greens, pine nuts & fresh herb goat cheese vinaigrette

**Classic Caesar | 7**

crisp romaine wrapped in prosciutto with a traditional caesar dressing

**Buffalo Mozzarella "Tower" | 8**

with vine ripe tomatoes, basil & balsamic reduction

**Crispy Chicken | 12**

mixed greens, gorgonzola, tomatoes, candied pecans, grapes & honey mustard dressing

**PIZZA**

Homemade dough & baked to order in our stone pizza oven

**American | 10**

pepperoni & mushrooms

**Margherita | 10**

ripe tomatoes, fresh mozzarella & basil

**Barbeque Chicken | 11**

roasted red onions, barbeque sauce, jack & parmesan cheeses

**Funghi Misti | 10**

mixed mushrooms, fontina, taleggio & thyme

**Mez Cheeseburger | 11**

ground beef, applewood smoked bacon, onion & cheese

**SIGNATURE ENTREES**

**Baked Lasagna | 14**

fresh mozzarella & bolognese sauce

**Curried BBQ Chicken | 16**

lentils, ginger, garlic, chiles & fresh herbs

**Seared Mapleleaf Duck Breast | 22**

grilled asparagus & raspberry demi-glaze

**Cedar Grilled Salmon | 20**

teriyaki glaze served with leek-laced wild & basmati rice

**Mez Black Cod | 26**

in a light miso sauce with broccolini

**Organic Free Range Chicken | 19**

skillet roasted & glazed with fresh grilled corn

**Mahi Mahi | 24**

"francese style" in white wine-butter sauce with lemon, capers & garlic mashed potatoes

**Grilled Lamb Chops | 28**

hazelnut cous cous & apricot chutney

**Pan-Roasted Pork Tenderloin | 19**

caramelized granny smith apples, sherry wine sauce & roasted potatoes

**Grilled Butcher Steak | 19**

served with hand-cut truffle fries

**Grilled Ahi Tuna | 26**

roasted cauliflower, ponzu broth & basil aioli

**Penne with Grilled Beef | 15**

mushrooms, peppers & demi-glaze

**Penne with Shrimp | 17**

asparagus, tomatoes, basil & mushroom cream sauce

**Broiled Grouper | 27**

macadamia crust, passion fruit balsamic glaze with roasted Mez tomato

**Broiled Stuffed Prawns | 24**

goat cheese, lemon & olive oil, served with gnocchi

**Vegetable Plate | 14**

chef's choice of fresh grilled, steamed & raw

**STEAKS**

ala carte

**NY Strip | 26**

orange-hazelnut gremolata

**Rib Eye | 26**

roasted mushroom demi-glaze

**Filet | 28**

pistachio bernaise

**FAMILY STYLE SIDES**

All Sides | 6

**Farm Fresh Grilled Corn**

**Baked Cauliflower**

**Steamed Broccolini**

**Homemade Gnocchi**

**Hand-Cut Truffle Fries**

**Roasted Potatoes**

**Baked Garlic Mashed Potatoes**

**Grilled Asparagus**

**Roasted Mez Tomato**

**Heart Healthy Selection**