

Zander's

HORS D'OEUVRES

Shrimp Cocktail

U-10 Shrimp, cocktail sauce, lemon
\$4/ea

Oysters

Cocktail sauce, lemon, mignonette, hot sauce
\$5/ea

Beef Tartare

Wagyu beef, egg yolk, French dijon mustard, capers,
olive oil, grilled baguette
\$24

Canoe Bone Marrow

Canoe-cut beef bone marrow, shallots, parsley, house
jam, grilled baguette
\$16

Scallop Crudo

U-10 scallop, red onion, pomegranate, mint, olive oil,
micro-fennel
\$22

SALADS

House Caesar

Romaine, croutons, shaved parmesan, anchovies,
house Caesar
\$14

Watercress & Endive

6-minute egg, shaved Gruyere, Dijon vinaigrette
\$16

PASTAS

Cacio e Pepe

Linguini, cracked pepper, butter, parmesan
\$18

Bolognese

Pappardelle, ground beef, Pecorino Romano, lemon
\$22

Lobster Fra Diavolo

Linguini, butter poached lobster, RPF tomato sauce
\$34

CUTS

*All of our meats are sourced from local
purveyor, Buckhead Meats, and cut on site.*

Bone-in 10oz Filet	\$60
13oz Coulotte Steak	\$44
2" Boneless Ribeye	\$64
2" Dry-aged Boneless Striploin	\$72
48oz Dry-aged Porterhouse	\$145
36oz Dry-aged Frenched Ribeye	\$130

*Available temperatures are as follows:
115°, 120°, 127°, 134°*

MAINS

Seared Scallops & Chorizo

U-10 scallops, chorizo, buttermilk,
micro-basil
\$42

Roasted Chicken

Bone-in breast, broiled wing, pommes
purée, charred lemon
\$38

Zanders' Burger

Chuck & short rib grind, brioche,
gruyere, caramelized red onion, arugula
\$22

SIDES

Pommes Purée / \$8

Roasted Fingerlings / \$8

Sautéed Asparagus / \$8

**Seared Wild Mushrooms & Pearl
Onions / \$8**

THE LILIAHNA HOSPITALITY GROUP

MENU ITEMS ARE SUBJECT TO CHANGE (V: VEGETARIAN)
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS