



## Lunch

Some of the fresh produce featured on our menu comes from our very own InterContinental Chicago Farm located in **Bristol, Wisconsin**, grown especially for us by Farmer Larry.

### Light Lunch

Maryland Crab Cake 11.50  
*Roasted farm veggies and tartar sauce*

Crispy Ravioli 10  
*Forest mushrooms  
ricotta cheese and spicy marinara*

House Shrimp Cocktail 11.50  
*Marinated in tomato juice  
and fresh pico de gallo*

Crispy Caprese Flatbread 10  
*Basil, tomatoes & fresh mozzarella  
Arugula salad with sherry vinaigrette*

Cajun Grilled Chicken Quesadilla 10  
*With Tony's guacamole and condiments*

### Soup

Soup Du Jour 7  
*Chef's daily culinary delight*

Mama's Chicken Noodle 7  
*Matzo balls and cilantro*

French Onion 7.50  
*Caramelized aged gruyere*

Pumpkin Soup 7  
*Julienne apples  
and pumpkin oil*

### *Zest Soup and Sandwich Combo*

Enjoy a cup of your favorite soup with one of the following salads or sandwiches:

*Chicago Reuben  
Farm-Raised Chicken Panini  
Club Sandwich  
Vegetable Panini  
Curried Chicken Salad  
House Salad  
Caesar Salad*  
12

### Salads

Grilled Farm Raised King Salmon Salad 14  
*Watercress, arugula, oranges, dried champagne currants, spiced pecans and blood orange vinaigrette*

Curried Chicken Salad 10.50  
*Seedless grapes, pickled mango and grilled pita bread*

Tuna Nicoise 15.50  
*Fire-roasted red and yellow peppers, green beans, new potato salad, kalamata olives and baby greens*

Crab Cobb Salad 15.50  
*Yellow tomatoes, pancetta, blue cheese, red onions, avocado and poppy seed vinaigrette*

House Salad 7  
*Organic greens, zebra tomatoes, watercress and sherry vinaigrette*

Zest Caesar Salad 13  
*Spiced grilled chicken breast, brioche croutons, shaved parmesan cheese*

### Sandwiches

Chicago Reuben 11  
*Corn beef with sauerkraut, Thousand Island dressing, and Swiss cheese, on rye bread*

Farm-Raised Chicken Panini 12

*Grilled chicken with buffalo mozzarella, tomatoes, basil and sun dried tomato pesto*

Club Sandwich 11  
*Turkey breast, tomato, lettuce, bacon and mayonnaise served on your choice of bread*

French Dip Sandwich 12  
*Roast beef, provolone cheese, served with a dip au jus*

Blackened Swordfish Sandwich 12  
*Crawfish remoulade, watercress salad*

Cuban Sandwich 12  
*Slow roasted pork shoulder and sliced ham, topped with Swiss cheese*

Traditional Burger 11  
*1/2 pound beef patty topped with tomato, onion and lettuce*

Maryland Crab Cake Burger 14  
*On a pretzel bun with mango, arugula and caper mayonnaise*

Vegetable Panini 11  
*On rosemary foccacia with zucchini, yellow squash, red pepper, portobello mushroom and basil pesto*

### Pasta

Ravioli with Ricotta & Spinach 13  
*Tossed in virgin olive oil and garlic*

Chicken Rigatoni 14  
*Chicken, tri color pepper, mushrooms, sun dried tomatoes, served with tomato pesto*

Tortellini with Pesto Chicken 14, Scallops 15  
*Pan seared served with pesto sauce*

### Entrees

Halibut En Croute 15.50  
*Wrap in puff pastry filled with mushrooms and spinach, over béchamel sauce*

Crab Meat Crusted King Salmon 16.50  
*Gorgonzola cheese mash, broccolini & red pepper coulis*

Chili Rubbed Short Ribs 15  
*Mashed potatoes & garlic spinach, achiole sauce & goat cheese*

Corn Crusted Red Snapper 15.50  
*Sautéed spinach, dirty rice & Louisiana remoulade*

Chicken Pot Pie 14  
*With corn, carrots, celery and snow peas*