# ZYNDA'S

## SOUP & SALAD

ADD: *Blackened Chicken Breast $6, Applewood Pork $6, Corned Beef Brisket $8, Salmon $10, Tuna $10*

DRESSINGS: *Bleu Cheese, Caesar, Red Wine Vinaigrette, Maple Balsamic Vinaigrette, Creamy Vinaigrette, Thousand Island, Roasted Poblano Ranch*

**Side Garden Salad $4**

**Soup Du Jour $7/5**

**Corn Chowder $8/6**

**Pub grub chili $7/5**
*served with shredded cheddar cheese, sour cream, saltines.*

**GF Greek Salad**
Mixed greens, beets, pickled onions, Kalamata olives, feta, red wine vinaigrette. $12

**Caesar**
Romaine, fresh Parmesan, house croutons, scallions, house Caesar. $4 Side $12 Full

**GF Springtime**
Romaine, arugula, shaved carrots, dried cranberries, walnuts, capers, feta, red wine vinaigrette. $12

**GF Southwest Salad**
Mixed greens, romaine, jack cheese, roasted corn and peppers, black beans, pico de gallo, house tortilla strips. $13

**GF Michigan Apple Salad**
Mixed greens, romaine, apple slices, dried cranberries, bleu cheese, red onion, pecans, maple balsamic vinaigrette. $12

**Antipasto**
salami, ham, capicolla, lettuce, sliced provolone, Kalamata olives, grape tomatoes, cucumbers, garbanzo beans, red wine vinaigrette. $12

## SLOW-SMOKED MEAT

*Served with French fries and coleslaw.*

**Applewood Pulled Pork $16**

**Sliced Corned Beef Brisket $20**

**Crispy Chicken Half $21**

**HOUSE-MADE SAUCES & DIPS:**
*BBQ Mustard | N Carolina Vinegar*
*AZ's Sweet & Savory | ZBQ | horseradish*
*wasabi mayo | cilantro crema | tzatziki*

## A LA CARTE

*Kicked Up Brussels Sprouts $4 | ℤ Slaw $3*
*Rockin' Black Beans $4 | Spanish Rice $4*
*French Fries $4 | Sweet Potato Fries $6*
*Seasonal Veggie $4 | Roasted Com & Peppers $4*
*Jalapeño Corn Bread $2.50*

## ENTREES

**AZ's Tacos**
Choice of smoked pulled chicken, pork, or corned beef brisket. Served with fresh cabbage, pico de gallo, salsa verde, cilantro crema, Spanish rice, and Rockin' Black Beans. $19

**GF Grilled Ribeye 16 oz**
A tender juicy steak, topped with a compound blue cheese butter and frizled onion pieces. served with loaded mashed potato skillet and fresh seasonal vegetable $28

**Double Bone Thick-Cut Pork Chop**
The perfect balance of a tart apple reduction and a sweet brown sugar glaze, served with garlic mashed potatoes and fresh seasonal vegetable. $25

**Smoked Enchiladas** *Chef's Special*
Your choice of chicken or pork, served with Rockin' Black Beans and Spanish rice. $20

**GF Baby Back Ribs**
Served with your choice of sauce, and French fries and coleslaw on the side. Half $22/ Full $32

**Z Corned Beef Hash**
corned beef, shredded potatoes, peppers, onions, garnished with parsley. served with two eggs and rye bread. $16

**Cajun Pasta**
Andouille sausage, sautéed onions, peppers, mushrooms in a Cajun cream sauce with penne noodles $15

ADD: *Blackened Chicken Breast $6, Smoked Pulled Chicken $6, Applewood Pork $6, Corned Beef Brisket $8*

**Baked Mac n Cheese**
Penne noodles baked with a creamy Bechamel sauce and topped with crispy panko bread crumbs. $15

ADD: *Blackened Chicken Breast $6, Smoked Pulled Chicken $6, Applewood Pork $6, Corned Beef Brisket $8*

### ON THE LIGHTER SIDE:

**GF Scottish Seas North Atlantic Salmon**
Honey ginger mustard glaze with a hint of tangy sweetness on this premium seafood dish. Served with wild rice pilaf and a seasonal vegetable. $25

**GF Smoked Baby Bella**
With roasted peppers, scallions, celery, lemon and herbs. Rockin' Black Beans and pico de gallo on the side. $15

**GF Seared & Blackened Tuna**
Served on a bed of Kicked Up Brussels Sprouts with wild rice pilaf on the side. $25

**Drunken salmon**
marinated in our honey bourbon concoction, served with rice pilaf and our seasonal vegetable $27

## DESSERT

**Red Cedar Carrot Cake $12**
*48 hr notice required for a full or half cake.*

**Cheesecake $8 | Dessert Special**

**ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.*

# STARTERS & SHAREABLES

**Crispy Onion Rings**
Fried until golden brown. $9

**Cajun Fries with Garlic Aioli** $8

**Cream Cheese Olive Dip**
Served with seasoned naan bread. $10

**Quesadilla**
Smoked pulled chicken or pork, jack cheese, onion, cilantro crema, salsa verde, and lime. $10

**Southwest Pulled Pork Eggrolls**
Smoked Applewood pulled pork with green chiles, corn, Rockin' Black Beans, and smoked poblano ranch sauce. $10

**GF Sesame Crusted Tuna Medallions**
Served on a bed of homemade relish with teriyaki dipping sauce and wasabi. $12

**GF Deviled Eggz**
Made with Applewood smoked bacon, scallions and gherkins. Topped with capers and paprika, served on a bed of cabbage. $10

**Bavarian Pretzel**
Baked to order and served with horseradish cheese, and Zynda's BBQ Mustard sauce. $11.50

**Smoked & Fried Chicken Wings**
(*best of both worlds*)
Tossed in signature ZBQ sauce, buffalo sauce, teriyaki, or sweet and savory. Served with fresh carrots & celery, poblano ranch or blue cheese. $12

**Homemade Fried Pickles**
Crisp and hot, served with garlic aioli. $7

**Nachos Tradicionales**
House made tortilla chips, black beans, pico, jalapeños, shredded mixed cheddar, cilantro creama. $10
add chicken or pork. $4

**Hummus Platter**
Fresh house made roasted pepper hummus, tzatziki, naan bread, carrots, red pepper, and cucumber spears. $8

**Smoked Tomato Bruschetta**
smoked grape tomato's, fresh mozzarella, basil, balsamic reduction. $10

## Drinks

Coffee
Tea
Pepsi Products
San Pellegrino

# HANDHELDS &WRAPS

*Served with French fries and coleslaw*

**The Great Pulled Pork**
Pulled pork, dressed with our signature zbq sauce, topped with pickled onions and coleslaw. $13.50

**Simple Corned Beef**
Smoked corned beef topped with coleslaw & Zynda's BBQ Mustard sauce; served on Jewish Rye. $16.50

**Smoked Chicken Salad Wrap**
Tender diced chicken with celery, onion, mayo, tomato and crisp romaine lettuce; served in a spinach wrap. $14

**Pork Gyro**
Pulled pork, feta, pickled onions, mixed greens, tomato, and tzatziki; wrapped in naan bread. $15

**Blackened Seared Tuna Wrap**
With wasabi-mayo, asian slaw, teriyaki; served in a spinach wrap. $17

**AZ's Reuben**
Smoked corned beef with sauerkraut, Swiss cheese, and thousand island dressing; served on pressed Jewish Rye. $18.50

## Crafted Grinders

*Served with French fries and coleslaw*

**Proper Cubano**
Pulled pork and Applewood ham with Swiss cheese, Zynda's Mustard BBQ Sauce, and sweet & spicy pickles; served on a pressed Cuban baguette. $16

**The Italian**
Applewood ham, salami, capicola, provolone, pepperoncini, lettuce, tomato, and red onion with vinaigrette dressing and roasted garlic aioli; served on a Cuban baguette. $17

## Burgers

*Premium Black Angus beef on a brioche bun, served with French fries and coleslaw*

**Mediterranean**
Feta, tomato, pickled onions, mixed greens, and tzatziki. $16

**Olive Burger**
Kalamata olives, feta, lettuce, beets, topped with pickled onions. $15

**Black Bleu & Bella**
Delicious layers of Danish bleu cheese, caramelized onions and mushrooms. $15.50

**American Classic**
Topped with cheddar cheese, lettuce, tomato, onion and pickles. $15

**Bacon & Pepper**
Poblano peppers, bacon, lettuce, pickled onions, pepper jack cheese and poblano ranch. $16.50