



LUNCH

*MONDAY–
SATURDAY*

11:00AM

UNCOMMON CALIFORNIA ITALIAN

THANK YOU FOR CHOOSING ZIN.
WE STRIVE TO PROVIDE EACH GUEST
WITH AN EXCEPTIONAL DINING
EXPERIENCE. LET US KNOW IF WE CAN
ENHANCE YOUR CULINARY
EXPERIENCE IN ANY WAY.

ESTABLISHED IN 2005,
ZIN IS A STAPLE IN THE
LAKE COUNTRY COMMUNITY.
WHETHER YOU ARE A NEW GUEST
OR A LOYAL PATRON, WE WELCOME
YOU WITH A FRIENDLY SMILE,
SUPERIOR SERVICE, AND SINCERE
APPRECIATION FOR YOUR VISIT.

WE ARE COMMITTED TO PROVIDING
HEALTHY, MADE-FROM-SCRATCH

PLEASE FOLLOW US ON
FACEBOOK

SHARE YOUR EXPERIENCE ON
TRIPADVISOR

ZINCREDIBLE.COM
262.646.5959

WEEKLY SPECIALS

MONDAY

STEAK NIGHT

8 OZ. TENDERLOIN FILET WITH SIDES
FOR JUST \$12.95

TUESDAY

1/2-PRICED WINES

A GREAT SELECTION OF OUR
WINE BOTTLES AT 1/2-PRICE

WEDNESDAY

DATE NIGHT

ENJOY A BOTTLE OF WINE & 3-COURSE
MEAL FOR TWO FOR JUST \$50

THURSDAY

LIVE MUSIC

COME IN AND ENJOY GREAT DRINKS,
FOOD, AND MUSIC. 6:30–9:30

FRIDAY

FISH FRY

PARMESAN-ENCUSTED FRIED GROUPER
SERVED WITH ITALIAN COLESLAW, FRIES,
TARTAR SAUCE, AND FRESH LEMONS

SUNDAY

FAMILY NIGHT

KIDS EAT FOR FREE! ENJOY 1 FREE
KIDS MEAL FOR EACH ADULT
ENTRÉE PURCHASED

SALADS

BBQ CHICKEN CHOP

SM \$6 LG \$11

OUR ORIGINAL AVOCADO CHOP SALAD TOSSED IN OUR AVOCADO RED WINE VINAIGRETTE. TOPPED WITH BBQ CHICKEN AND PEPPERONCINI.

WEST COAST SCAMPI

SM \$6 LG \$12

ROMAINE TOSSED WITH BLACK BEANS, AVOCADO, CORN, DICED TOMATOES, AND SHREDDED FONTINA AND SMOKED GOUDA CHEESES. SERVED WITH HOUSE-MADE BALSAMIC VINAIGRETTE.

SONOMA GOAT CHEESE SALAD

SM \$5 LG \$9

BABY ORGANIC GREENS, SUN-DRIED TOMATOES, AND PINE NUTS TOSSED IN A SHERRY WINE VINAIGRETTE.

SICILIAN CALIFORNIA COBB

SM \$5 LG \$11

FRESH GREENS WITH GRILLED CHICKEN, AVOCADO, PANCETTA, GORGONZOLA CHEESE, DICED TOMATOES, EGGS, AND BLACK OLIVES. SERVED WITH A SIDE OF HOUSE-MADE GORGONZOLA DRESSING.

ROASTED PISTACHIO & APPLE SALAD

SM \$5 LG \$9

BABY ORGANIC GREENS, PISTACHIOS, AND GRANNY SMITH APPLES TOSSED IN BALSAMIC VINAIGRETTE AND TOPPED WITH GORGONZOLA CHEESE.

CHICKEN CAESAR

SM \$5 LG \$11

ROMAINE SERVED WITH GARLIC CROUTONS, ANCHOVIES, A HARD-BOILED EGG, AND CAESAR DRESSING.

GF ALL SALADS AVAILABLE GLUTEN FREE

ADD PROTEIN TO ANY SALAD:

SCALLOPS, SHRIMP, OR SALMON \$5
OR GRILLED CHICKEN \$3

SOUPS

BY THE CUP OR BOWL

HOUSE-MADE MINISTRONE

SOUP OF THE DAY

APPETIZERS

SHRIMP SPRING ROLLS

\$10

FILLED WITH SUN-DRIED TOMATOES, SCALLIONS, AND SMOKED MOZZARELLA. SERVED WITH HOUSE-MADE MARINARA SAUCE.

GF **GRILLED BEEF TENDERLOIN**

\$13

SERVED OVER ROASTED POTATOES AND TOPPED WITH BASIL CHIMICHURRI SAUCE AND GORGONZOLA CHEESE.

ROSEMARY-ENCRUSTED SEA SCALLOPS

\$13

SERVED OVER BLT RISOTTO.

CRAB CAKES

\$12

PAN-SEARED LUMP CRAB MEAT DRIZZLED WITH DIJON MUSTARD AND FRESH HERBS. SERVED WITH HOUSE-MADE AVOCADO MANGO RELISH.

GF **BLACKENED SHRIMP SKEWERS**

\$12

GRILLED AND SERVED WITH A SPICY MANGO SAUCE.

SIERRA NEVADA PALE ALE BREADED CALAMARI

\$10

FRIED GOLDEN BROWN, SERVED WITH HOUSE-MADE MARINARA.

GF **CALIFORNIA BLACK MUSSELS**

\$14

STEAMED WITH ROASTED GARLIC AND FRESH BASIL. SERVED WITH AN ARRABIATA SAUCE.

ZIN PLATTER

\$20

FRIED CALAMARI, FRIED ZUCCHINI, MINI CRAB CAKES, AND SEARED AHI TUNA.

PANKO HERB-ENCRUSTED ZUCCHINI

\$7

FRIED GOLDEN BROWN, SERVED WITH HOUSE-MADE MARINARA.

BRUSCHETTA TRIO

\$12

SERVED WITH BAKED GARLIC CROSTINIS

CAPRESE

FRESH MOZZARELLA, TOMATOES, BASIL, AND KALAMATA OLIVES

PROSCIUTTO

PINE NUTS, PARMESAN, BASIL, AND OLIVE OIL

WILD MUSHROOM

CRIMINI, OYSTER, AND SHIITAKE MUSHROOMS TOPPED WITH GOAT CHEESE AND OLIVE OIL

ENTRÉES

GF **JUMBO GULF SCAMPI**
\$13

SCAMPI-STYLE JUMBO PRAWNS, TOSSED WITH ROASTED GARLIC, DICED TOMATOES, AND PARSLEY OVER ANGEL HAIR PASTA.

GF **CLAMS ALLE VONGOLE**
\$13

BABY CLAMS OVER ANGEL HAIR PASTA WITH ROASTED GARLIC, CRUSHED CHILIES, AND PARSLEY IN A WHITE WINE SAUCE.

GF **RIGATONI & ITALIAN SAUSAGE**
\$13

FONTANINI SAUSAGE, FRESH BASIL, AND TOMATOES TOSSED WITH RIGATONI PASTA IN AN ASIAGO CREAM SAUCE.

GF **PENNE ASPARAGUS WITH CHICKEN**
\$13

ASPARAGUS, SHIITAKE MUSHROOMS, AND TOMATOES TOSSED IN HOUSE-MADE PESTO SAUCE. FINISHED WITH AGED PARMESAN AND TOASTED PINE NUTS.

LUMP CRAB TORTELLONI
\$15

WITH ROASTED GARLIC, RICOTTA, AND ASIAGO CHEESES AND SERVED IN A GORGONZOLA CREAM SAUCE WITH ASPARAGUS.

MEAT LASAGNA
\$12

BEEF RAGU, CRIMINI MUSHROOMS, RICOTTA AND MOZZARELLA CHEESES TOPPED WITH HOUSE-MADE MARINARA SAUCE.

CHICKEN MARSALA
\$13

SAUTÉED CHICKEN BREAST IN A MARSALA WINE SAUCE. SERVED WITH FONTINA COUNTRY MASHED POTATOES AND VEGETABLES.

EGGPLANT PARMESAN
\$12

PARMESAN-ENCRUSTED EGGPLANT SERVED WITH TOMATO BASIL SAUCE. TOPPED WITH MELTED FRESH MOZZARELLA.

PANKO-ENCRUSTED SEA SCALLOPS
\$15

OVER SAFFRON RISOTTO TOSSED WITH ASPARAGUS, ZUCCHINI, AND SUN-DRIED TOMATOES. FINISHED WITH TRUFFLE OIL.

GF **VEGETABLE RISOTTO**
\$12

ROASTED ZUCCHINI, ASPARAGUS, CARROTS, AND SPINACH. ADD SHRIMP, SCALLOPS, OR SALMON FOR \$5

GF **BLACKENED MAHI-MAHI**
\$15

SERVED OVER SAUTÉED BOK CHOY, NAPA CABBAGE, AND SPINACH. TOPPED WITH FRESH SHRIMP AND MANGO SALSA.

CHICKEN PARMESAN
\$13

PARMESAN-ENCRUSTED CHICKEN TOPPED WITH HOUSE-MADE MARINARA SAUCE AND FRESH MOZZARELLA SERVED OVER TAGLIATELLE PASTA.

SANDWICHES

ALL SANDWICHES INCLUDE YOUR CHOICE OF SOUP, SALAD, OF FRENCH FRIES.

ITALIAN PROSCIUTTO CHICKEN
\$9

GRILLED CHICKEN BREAST, PROSCIUTTO, AND FONTINA CHEESE ON GRILLED CIABATTA WITH ORGANIC GREENS, TOMATOES, AND A TOMATO MUSTARD AIOLI.

NAPA BURGER
\$9

USDA CHOICE SEASONED GROUND CHUCK, FRESH ROMAINE, FONTINA CHEESE, AVOCADO SLICES, TOMATOES, AND ROASTED GARLIC ON A FRESH BUN.

PORTOBELLO MUSHROOM
\$9

PAN-SEARED MUSHROOM TOPPED WITH MELTED SMOKED GOUDA ON GRILLED CIABATTA WITH ROASTED RED PEPPERS, TOMATOES, RED ONIONS, ORGANIC GREENS, AND A TOMATO MUSTARD AIOLI.

MOZZARELLA CAPRESE
\$9

HANDMADE FRESH MOZZARELLA WITH SLICED TOMATOES AND FRESH BASIL ON GRILLED CIABATTA, DRIZZLED WITH A BALSAMIC REDUCTION.

CUBAN SANDWICH
\$9

A TRADITIONAL FAVORITE WITH SHREDDED ROASTED PORK, HAM, SWISS CHEESE, PICKLES, LETTUCE, AND MUSTARD ON CRISPY PRESSED CIABATTA

BLACKENED GROUPEL
\$10

TOPPED WITH LETTUCE, TOMATO, AND A BALSAMIC REDUCTION ON GRILLED CIABATTA.

GF ITEM IS AVAILABLE GLUTEN FREE

FLATBREADS & STROMBOLIS

MARGHERITA FLATBREAD

\$10

FRESH MOZZARELLA, BASIL, ROMA TOMATOES,
AND EXTRA VIRGIN OLIVE OIL.

PESTO GOAT CHEESE FLATBREAD

\$10

BASIL PESTO, SUN-DRIED TOMATOES, ROASTED PINE NUTS,
MOZZARELLA, TOPPED WITH SCALLIONS AND PARMESAN.

BLACKENED SHRIMP STROMBOLI

\$13

BLACKENED SHRIMP, RICOTTA AND MOZZARELLA CHEESES,
SPINACH, AND TOMATOES.

BBQ CHICKEN FLATBREAD

\$10

BBQ-TOSSED CHICKEN WITH SMOKED GOUDA, RED ONIONS,
CHOPPED CILANTRO, AND BBQ SAUCE.

BUFFALO CHICKEN FLATBREAD

\$10

BUFFALO CHICKEN, MOZZARELLA, SMOKED GOUDA, AND BLEU
CHEESE DRESSING. FINISHED WITH FRESH SCALLIONS.

GRILLED CHICKEN STROMBOLI

\$13

PESTO, SPINACH, SUN-DRIED TOMATOES,
RICOTTA, MOZZARELLA, AND FONTINA CHEESES.

\$5 WINES FOR LUNCH

CHARDONNAY

PINOT GRIGIO

WHITE ZINFANDEL

MOSCATO

CABERNET SAUVIGNON

MERLOT

PINOT NOIR

SANGIOVESE

DESSERTS

HOUSE-MADE TIRAMISU

\$7

LADYFINGER COOKIES SOAKED IN ESPRESSO WITH A HINT
OF MARSALA AND LAYERED WITH MASCARPONE CHEESE
AND DUSTED WITH COCOA POWDER.

HOUSE-MADE CHOCOLATE LASAGNA

\$7

CHOCOLATE PASTA TOPPED WITH THIN LAYERS OF
MASCARPONE CHEESE AND CHOCOLATE.
FINISHED WITH A DRIZZLE OF CHOCOLATE SAUCE.

GF **VANILLA BEAN CRÈME BRÛLÉE**

\$6

SERVED WITH STRAWBERRY BALSAMIC COMPOTE.

GF **SORBET**

\$5

PLEASE ASK YOUR SERVER FOR OUR SEASONAL FLAVOR.

SEVEN-LAYER CHOCOLATE CAKE

\$7

RICH, DECADENT LAYERS OF CHOCOLATE CAKE
AND CHOCOLATE GANACHE.

GF **GELATO**

\$5

PLEASE ASK YOUR SERVER FOR OUR SEASONAL FLAVOR.

KIDS MEALS

FOR AGES 12 & UNDER

CHICKEN STRIPS WITH FRIES

\$6

CHEESE PIZZA

\$7

PB&J PIZZA

\$7

SPAGHETTI WITH SAUSAGE & MARINARA

\$7

SPAGHETTI WITH MARINARA

\$6

CORN DOG WITH FRIES

\$6

**WISCONSIN FOOD SAFETY AGENCIES ADVISE THAT EATING RAW OR UNDERCOOKED MEAT,
POULTRY, EGGS, OR SEAFOOD MAY POSE HEALTH RISKS.*