

# LUNCH

11AM - 3PM  
CHEF MARK CONNELL

## APPETIZERS

**\*BLACK RIVER OSETRA CAVIAR MP (F)**  
classic accoutrement

**\*HOUSE MADE FOCACCIA 14 (VG)**  
tomato pâté, olive oil, whipped balsamic

**\*BURRATA DI BUFALA 30 (VG)**  
heirloom tomato, focaccia crostini, olive tapenade, basil, preserved lemon

**\*BABY LETTUCES 24 (VG, GF, N)**  
seasonal stone fruit, aged goat cheese, almond brittle, Banyuls vinaigrette  
**add salmon +20, steak, or chicken +15**

**\*DAILY GAZPACHO 24 (VG, GF, N)**  
olive oil, Marcona almonds, Greek yogurt

**\*SEAFOOD PLATTER 46 (SF)**  
poached shrimp, Island Creek oysters, lobster tail, crab claws, mignonette, cocktail sauce

**\*7908 CEASAR SALAD 26 (F)**  
petit romaine hearts, parmesan, lemon vinaigrette, botarga, croutons

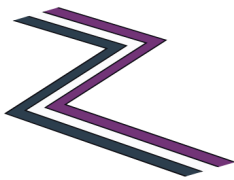
**\*BEET AND APPLE SALAD 26 (VG, N)**  
yellow and purple beets, apple, frisée, whipped cider, goat cheese croquettes, candied pecans

## SIDES

**\*CREAMY POLENTA 14 (VG, GF)**

**\*SAUTEED MUSHROOMS AND SPINACH 18 (VG, GF)**

**\*SAUTEED BABY CARROTS 14 (VG, GF)**



### \*KEY

V – vegan | VG – vegetarian | GF – made without gluten | N – tree nuts | F – fish | SF – shellfish (crustacean & mollusc)

Please be aware that our food may contain or come into contact with common allergens, including wheat, milk, eggs, tree nuts, and soy.

If you have a food allergy, please inform your server. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ZIGZAG  
ASPEN, CO.

## PIZZA & PASTA

**\*MARGHERITA PIZZA 27 (VG)**  
roasted garlic, buffalo mozzarella, heirloom tomato, basil

**MEAT ME PIZZA 33**  
Mornay sauce, speck, finocchiona, Calabrian chilis, quince

**\*SHRIMP RIGATONI VODKA ALLO ZENZERO 34 (SF)**  
house made rigatoni, ginger vodka sauce, basil, parmesan

**\*HEIRLOOM TOMATO "CACIO E PEPE" 32 (VG)**  
house made tonnarelli, pecorino, black pepper, shaved Belper Knolle

**"MOUNTAIN" BOLOGNESE 34**  
elk and beef ragu, San Marzano tomato, pecorino ginepro

## MAINS

**\*PAN ROASTED HALIBUT 62 (F, SF)**  
tarragon spaetzle, morel mushrooms, spinach, lobster fennel sauce

**\*SEARED KING SALMON 52 (F)**  
ratatouille, ricotta stuffed squash blossom, eggplant puree, basil beurre blanc

**7X WAGYU BAVETTE STEAK 55**  
Lyonnais potatoes, truffle demi glace, arugula

**CHICKEN CAPRESE SANDWICH 34**  
heirloom tomato, fresh mozzarella, arugula, lemon caper aioli, toasted roll, balsamic vinaigrette

**7X WAGYU SMASH BURGER 33**  
American cheese, lettuce, onion, ZZ sauce, sesame bun

SUMMER '26  
THE HOME OF CHALET CASUAL