



Thank You for coming to
Zeke's Uptown for this year's
Let's Eat Englewood Event.

This is this year's special fixed price menu providing you a minimum two course lunch for only \$13.00. We're glad you're here and hope you have a great time.

Our regular menu is also available with additional selections of Appetizers, Salads & Sandwiches at our everyday low prices. Just ask your server.

Uptown Salad & Cup of Soup (GFA)

Artisan Mixed Greens, Tomato, Onion, Carrots, Croûtons, Daikon Sprouts & Boiled Egg with **Grilled Chicken** - 13.00
• Sub Grilled Shrimp - add 4.00 • Sub Grilled Redfish - add 6.00

Caesar Salad & Cup of Soup (GFA)

Crisp Hearts of Romaine, Asiago Cheese, Herbed Croûtons
Caesar Dressing and **Grilled Chicken** - 13.00

Grilled Romaine & Cup of Soup

Fresh Romaine Hearts Lightly Grilled with a touch of Olive Oil,
Topped with Asiago Cheese, Grilled Red Onions, Balsamic Glaze and
Seasoned Croûtons with **Grilled Chicken** 13.00

Salad Dressings

- Blue Cheese • Buttermilk Ranch • Mango-Honey Vinaigrette
- Cilantro-Lime Vinaigrette • Thousand Islands • Cucumber-Wasabi
- Balsamic Vinaigrette • Creole Honey Mustard • Golden Italian

Add to Any Salad: • Grilled Chicken 4.00

- Grilled RedFish 10.00 • Grilled Shrimp 8.00 • Petite Tender 8.50
- Anchovies 1.50 • Blackened Chicken 5.00 • Blue Cheese Crumbles 2.00
- Shredded Cheddar .75 • Sliced Mushrooms 1.00 • Hard Boiled Egg 1.00
- Avocado Slices 2.00 • 3 Large (U10) Scallops 15.00
- Black Bean-Roasted Corn Salsa 1.50

Served with Salad & French Fries
Sub Sweet Fries add 1.00

Ruby's Pulled Pork Sandwich (GFA)

Slow Roasted Pork, Sweet Red Onion, Bread & Butter Pickles
& Memphis Style BBQ on a N.Y. Style Roll - 13.00

Chicken Ciabatta

Buttermilk Fried, Blackened or Grilled Chicken Breast,
Hickory Smoked Bacon, Swiss Cheese, Spinach, Tomato, and
Honey Mustard on a Toasted Ciabatta - 13.00

Chicken Cuban

Grilled Chicken, Ham, Mojo Onion Relish, Swiss Cheese with
Bread & Butter Pickles. Pressed and Grilled - 13.00

Bistro Tenderloin Philly (GFA)

Hand-Cut Bistro Tenderloin, Grilled Peppers, Caramelized Onions
and Monterey Jack Cheese on a N.Y. Style Hoagie - 13.00
Mushrooms 1.00 Extra Cheese 1.00

Crispy Mahi Beach Tacos

Banana Crusted Mahi-Mahi, Monterey Jack Cheese, Arugula,
Black Bean-Corn Salsa, Zesty Mango-Coconut Sour Cream
on Grilled Tortillas- 13.00

"Pebacado" (Our BLT)

Thick-Cut Smoked Bacon, Avocado, Lettuce, Tomato and
Daikon Sprouts with Pesto Aioli on Toasted 9-Grain Bread - 13.00

Black & Bleu Burger (GFA)

½ lb. Lean Ground Beef, Blackening Spice, Bleu Cheese Crust,
Burgundy Demi-Glace, Smoked Bacon, Lettuce, Ripe Tomato &
Sweet Red Onion on a Toasted N.Y. Style Bun - 13.00

Burgundy Burger (GFA)

½ lb. Lean Ground Beef, Swiss Cheese, Burgundy Demi-Glace,
Smoked Bacon, Mushrooms, Green Leaf Lettuce & Ripe Tomato
on a Toasted N.Y. Style Bun - 13.00

Hawaiian Burger (GFA)

½ lb. Lean Ground Beef, Smoked Ham, Grilled Pineapple,
Roasted Red Peppers, Arugula and Memphis style BBQ Sauce
on a Toasted N.Y. Style Bun - 13.00





Let's Eat Englewood Dinner Menu

Available 4:00 pm to Close



Welcome to Zeke's and this year's Let's Eat Event. All of the Entree Salads and Dinner Entrees on this special menu are a fixed price of \$25, plus any options.

Additional Appetizers, Entree Salads, Entrees and Desserts are available from our regular menu at our everyday low prices

Entrée Salads

Entrées Salads include a Cup of Soup and Choice of Desserts listed below

Seared Tuna Salad

Sesame Seared Tuna, Artisan Mixed Greens, Tomato, Onion, Carrots, Daikon Sprouts, Egg, Wakame Salad and Won-Ton Crisps - 25

Large Steak & Spinach Salad

Grilled Bistro Tender, Fresh Spinach, Tomatoes, Crimini Mushrooms, Blue Cheese Crumbles, Bacon-Onion Jam & Hot Bacon Dressing - 25

Dinner Entrées

Dinner Entrées include Choice of Soup or Salad, Choice of Hot Side and Choice of Desserts listed below

Signature Steak & Cake

Our Maine Lobster Cake served with White Truffle Corn Sauce and Paired with a 4 oz. Bistro Tenderloin Steak with Mushrooms & Demi-Glace - 25

Black & Bluesy Sirloin

Our Special 9 oz. Hand-Cut Sirloin Topped with Bleu Cheese Crust, Sautéed Mushrooms and Our Rich Burgundy Demi-Glace - 25

Ruby's Maine Lobster Cake Dinner

Two 1/4 Pound Maine Lobster Cakes served with our Housemade White Truffle Corn Sauce - 25

Whiskey Barrel Sirloin (GF)

12 oz. (2 - 6 oz.) Center-Cut Sirloin Steak Tenderized In Our House-made Whiskey Marinade, Topped with Caramelized Onions - 25

Crab Crowned Cobia (GF)

Seared Cobia Filet topped with Crab Meat, Asiago and Creamy Hollandaise - 25

Uptown Scallops (GF)

Seared Jumbo Scallops, with Pancetta, Tomato, Avocado and Arugula Compote and White Truffle Corn Sauce - 25

Hot Sides

- French Fries • Sweet Potato Fries (add \$1) • Baked Potato • Loaded Baked Potato (add \$3) • Jasmine Rice • Creamy Mashed Potatoes
- Loaded Mashed Potatoes (add \$3) • Side of Pasta (House Marinara, Butter or Alfredo) • Sidewinder Potatoes (add \$1)
- Creamed Spinach • Vegetable Du Jour

Let's Eat Dessert Choices

Ask your server for today's dessert choices.