



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 \$12.00. 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 or Fresh Tuna Salad** - 12.00
• Sub Grilled Shrimp - add 4.00 • Sub Coconut Shrimp - add 5.00

Small Caesar Salad & Cup of Soup (GFA)

Crisp Hearts of Romaine, Asiago Cheese, Herbed Croûtons
Caesar Dressing and **Grilled Chicken** - 12.00

Small 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 12.00

Salad Dressings

- Blue Cheese • Buttermilk Ranch • Mango-Honey Vinaigrette
- Cilantro-Lime Vinaigrette • Thousand Islands • Cucumber-Wasabi
- Balsamic Vinaigrette • Creole Honey Mustard • Golden Italian
- Parmesan Caesar .75 (standard with Caesar Salad, additional charge others) • Hot Bacon Dressing 1.00

Add to Any Salad: Grilled Fish (Panga) 6.00 • Grilled Chicken 5.00

- Grilled Grouper 17.00 • Grilled Shrimp 8.00 • Petite Tender 8.50
- Anchovies 1.50 • Blackened Chicken 6.00 • 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 16.00
- Black Bean-Roasted Corn Salsa 1.50

Served with Salad & French Fries
Sub Sweet Fries add 1.00

Lucy's Special (GFA)

Spicy Italian Sausage, Grilled Peppers, Caramelized Onion on a N.Y. Style Hoagie - 12.00 • Add Sauce or Cheese 1.00 or Both for 1.50

Ruby's Pulled Pork Sandwich (GFA)

Slow Roasted Pork, Southern Slaw, Bread & Butter Pickles
& Memphis Style BBQ on a N.Y. Style Roll - 12.00

Roma Chicken Sandwich

Grilled Chicken, Fresh Mozzarella, Ripe Tomatoes, Roasted Red Peppers,
Arugula, Roasted Garlic Aioli & Basil on Toasted Ciabatta - 12.00

Memphis Style BBQ Chicken Sandwich

Buttermilk Fried Chicken, Memphis Style BBQ Sauce with
Bread & Butter Pickles on a Toasted Ciabatta - 12.00

Chicken Cuban

Grilled Chicken, Ham, Mojo Onion Relish, Swiss Cheese with Bread &
Butter Pickles. Pressed and Grilled - 12.00

Bistro Tenderloin Philly (GFA)

Hand-Cut Bistro Tenderloin, Grilled Peppers, Caramelized Onions
and Monterey Jack Cheese on a N.Y. Style Hoagie - 12.00
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- 12.00

Tuscan Sub (GFA)

Mortadella (Italian Bologna with Pork Fat & Pistachios), Sopressata,
(Italian Soft Salami) Black Oak Ham, Provolone, Lettuce, Tomato, Onion
and Italian Dressing on N.Y. Style Hoagie Roll- 12.00

"Pebacado" (Our BLT)

Thick-Cut Peppered Bacon, Avocado, Lettuce, Tomato and Daikon
Sprouts with Pesto Aioli on Toasted 9-Grain Bread - 12.00

Mediterranean Fish Sandwich

Cornmeal Crusted Fried Fish, Roasted Red Peppers, Sun-Dried Tomatoes,
Caramelized Onions, Remoulade on a N.Y. Style Hoagie - 12.00

Black & Bleu Burger (GFA)

½ lb. Lean Ground Beef, Blackening Spice, Bleu Cheese Crust,
Burgundy Demi-Glace, Peppered Bacon, Lettuce, Ripe Tomato &
Sweet Red Onion on a Toasted N.Y. Style Bun - 12.00

Burgundy Burger (GFA)

½ lb. Lean Ground Beef, Swiss Cheese, Burgundy Demi-Glace,
Peppered Bacon, Green Leaf Lettuce & Ripe Tomato
on a Toasted N.Y. Style Bun - 12.00



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 \$23, 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 - 23

Steak & Spinach Salad

Grilled Bistro Tender, Fresh Spinach, Tomatoes, Crimini Mushrooms, Blue Cheese Crumbles, Bacon-Onion Jam & Hot Bacon Dressing - 23

Citrus Mahi-Mahi Salad

Grilled Mahi-Mahi, Citrus Wedges, Tomatoes, Artisan Mixed Greens, Carrots, Cucumbers, Onions and Mango - 23

Dinner Entrées

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

Osaka Tuna (GF)

Spicy Seared Ahi Tuna, Roasted Pork Belly, Ruby Red-Peppercorn Caramel Glaze - 23

Black & Bluesy Sirloin

Our Special 9 oz. Hand-Cut Sirloin Topped with Bleu Cheese Crust, Sautéed Mushrooms and Our Rich Burgundy Demi-Glaze - 23

Hawaiian Snapper

Seared Snapper Filet with Macadamia Nut Crust, Citrus Salsa and Mango-Coconut Coulis - 23

Whiskey Barrel Sirloin (GF)

12 oz. (2 - 6 oz.) Center-Cut Sirloin Steak Marinated In Whiskey, Topped with Caramelized Onions - 23

Ruby's Signature Crab Cake Dinner

Two 1/4 Pound Jumbo Lump Crab Cakes Topped with Crispy Onions and Zesty Remoulade - 23

Chipotle-Coffee Pork Chop (GF)

10 oz. King Cut Chop Seasoned with a Brazilian Style Chipotle Coffee Rub, Topped with Sizzling Avocado-Lime Butter - 23

Cobia Florentine (GFA)

Seared Cobia Filet Over Sautéed Spinach, Topped with Diced Tomatoes, Asiago Cream and Toast Points - 23

Signature Steak & Cake

Our Crab Cake Topped with Crispy Onions and Paired with a 4 oz. Bistro Tenderloin Steak, Topped with Mushrooms & Demi-Glaze - 23

Soft Shell Crab Provençal (GF)

Cornmeal Dusted Fried Soft Shell Crabs over Sautéed Spinach, Garlic, and Diced Tomatoes, topped with Roasted Red Pepper Hollandaise -23

Tortellacci

Jumbo Tortellini Stuffed with Braised Beef and Veal, Topped with Sliced Bistro Tender, Hearty Mushroom Ragu and Toast Points - 23

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

- Pineapple Up-Side Down Cake • Chocolate Wine Cake • Key Lime Pie • Salted Caramel Cheesecake