



## All Day Dining 11:30am - Close

### Salads

**Roasted Beet** - Whipped Herb Goat Cheese, Baby Spinach & Dijon-Shallot dressing w/ Spiced Sunflower Seeds \$9

**Zephyrus Salad** - Cucumbers, Cherry Tomatoes & Smoked Red Pepper Dressing \$9

**Romaine Wedge** - Pancetta, Fried Leek & Bleu Cheese dressing \$9

**Caesar Salad** - Chilled Romaine Lettuce & Toasted Croutons \$10

Salad Add-On: Chicken \$5, Salmon \$9,  
Steak Tips \$8, Shrimp \$6, Chicken Salad \$5

### Soups

#### Clam Chowder

**Chef's Soup of the Day** -  
Cup \$5, Bowl \$8, Bread Bowl \$11

### Appetizers

**Marbled Blue & Yellow Cornbread** - Baked w/ Corn Kernels & Mild Jalapeño, BBQ Sauce \$7

**Mussels** - Chorizo & Plum Tomatoes in Garlic White Wine Broth \$11

**Hummus & Olives** - Olive Salad, House Made Hummus & Grilled Focaccia \$9

**Lobster Risotto Cakes** - Smoked Red Pepper Coulis \$10

**Shrimp & Corn Salad** - Honey & Shallot Roasted Shrimp on Warmed Corn Salad \$8

**Sautéed Calamari** - Spicy Tomato Sauce \$9

### Plates

**Fish n' Chips** - Fresh Atlantic Cod, Panko crumbs with House-Cut Fries \$15

**Lobster Trap** - New England Style Lobster Salad in Brioche Roll \$15/26

**Pressed Duck** - Melted Gruyere, Baby Arugula & Plum Sauce on Toasted Marble Rye \$14

**Stuffed Portabella Mushroom** - Roasted Veggies & Goat Cheese on Brioche Bun \$12

**Burger** - Angus Beef, Lettuce, Tomato, Onion & Pickle w/ Salad or Fries \$15

Toppings \$1 each:

Mozzarella, Swiss Cheese, Blue Cheese, Cheddar,  
Sautéed Mushrooms, Roasted Pepper,  
Sautéed Onions, Bacon, Avocado

"before placing your order, please inform your server  
if a person in your party has a food allergy."

"consuming raw or undercooked foods may increase risk of foodborn illness"



## Desserts House Made

- Apple Croissant Bread Pudding - \$13
- Fresh Berry Tarte - \$9
- Triple Chocolate Mousse cake - \$9
- Caramel Brownie Sundae - \$9
- Chocoholics Platter - \$17
- Ice Cream & House Made Cookie - \$7
- Lemon Sorbet & Cookies - \$7

## Beverages

- Bottled Still - 750 ml \$7
- Bottled Sparkling - 750 ml \$7
- Soft Drinks - Ginger-ale, Pepsi, Diet Pepsi,  
Sierra Mist & Tonic \$2
- Juice - Cranberry, Apple or Orange \$3
- IBC Root Beer - Regular / Diet \$3
- Iced Tea - Freshly Brewed, Unsweetened \$3
- Coffee - Reg / Decaf \$2
- Teas - Herbal & Caffeinated \$3
- Espresso - Reg / Decaf \$3
- Cappuccino - Reg / Decaf \$5

On April 27, 2010 Tisbury voted to allow restaurants to serve beer & wine. Voters repealed Prohibition 881-747 saying yes to "the sale of wines and malt beverages to be drunk on the premises of restaurants, with seating capacities of not less than 30 persons, to be consumed with meals only, and only to patrons who are seated....."

The Vineyard is a very special place.  
We ask you to join us in complete compliance to our Town's guidelines.  
Enjoy!



The legendary West Wind, Zephyrus,  
that gently blew sailors home to shore,  
is beloved by all Islanders  
seeking good food & safe haven.

Proprietors since 1985 Susie & Sherm Goldstein  
Executive Chef: David Schanhals

[www.zephyrus.com](http://www.zephyrus.com)  
[www.mvmansionhouse.com](http://www.mvmansionhouse.com)  
508.693.3416

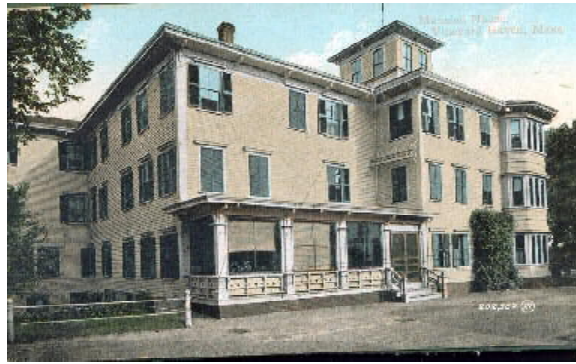
Artwork Courtesy of The Granary Gallery  
at The Red Barn, West Tisbury



## Dinner Time 5:00pm - Close

### Entrées

- Grilled 14oz NY Strip Steak** - Bleu Cheese Demi, New Potatoes & House Vegetables \$26
- Pan Roasted Chicken Breast** - Naturally Raised --On Mashed Potatoes, Seasonal Veggies w/ Shallot-Herb Wine Reduction \$25
- Roasted Salmon w/ Artichoke Hash** - Artichoke & Cherry Tomato, Asparagus & Baby Potato Hash \$28
- Mixed Grill** - With Potatoes & Veggies \$29
- Ricotta & Spinach Ravioli** - Zephyrus Tomato Sauce & Lots of Vegetables \$14
- 1/2 Roasted Duck** - Atop a Wild Rice Waffle w/ Sun Dried Cherry Sauce \$32



## "Z" Plates

- Monday: Fish Tacos** - Herb & Lime Marinated Cod w/ Salsa & Guacamole \$18
- Tuesday: Meat loaf** - Different Each Week \$18
- Wednesday: Double Cut Pork Chop** - California Dates & Vegetable Stuffing \$23
- Thursday: Chicken Parm and Pasta** - Pounded Thin w/ Penne pasta \$18
- Friday: Horseradish Cod** - Fresh Local Cod w/ Lemon & Horseradish Bread Crumbs & Veggies on Wild Rice \$19
- Saturday: Grilled Rack of Lamb** - Domestic Lamb, Tatziki dressing, Black Barley & Veggies \$31
- Sunday: Buttermilk Baked Fried Chicken** - Naturally raised Half Chicken in our secret blend of Herbs & Spices Breaded & Baked w/ Veggies & Mashed Potatoes \$17

Zephyrus is proud to support  
Vineyard farmers, foragers, dairy producers  
& fisherman wherever possible.  
Executive Chef David Schanhals seasonal menu  
reflects the abundance & beauty of Vineyard life



## Lunch Time 11:30am - 4:59pm

**Steak Tips & Fries** - Zinfandel Marinated Sirloin  
& House-Cut Fries \$14

**Tuna Salad** - On Greens \$10

**Chopped Cobb Salad** - Grilled Chicken, Ham,  
Bacon, Turkey, Cheddar, Swiss, Bleu Cheese,  
Avocado, Tomato & Horseradish Herb Dressing \$13

**Spinach & Ricotta Ravioli** - Zephyrus Tomato  
Sauce & Lots of Vegetables \$14

**Quesadilla** - Spicy w/ Caramelized Onions, Roasted  
Peppers & Cheese w/ Salsa & Cucumber Guacamole  
Cheese \$10, Chicken \$12, Lobster \$15

## Sandwiches

*Served w/ Pasta Salad*

**Chappy Cheese Steak** - Shaved Beef w/  
Onions & Roasted Red Peppers & Melted Cheese in  
Toasted Baguette \$14

**The Cliffs** - Applewood Smoked Bacon, Lettuce,  
Tomato & Mayo on Whole Grain \$8

**South Beach** - Blackened Chicken, Melted  
Cheddar, Mayo, Lettuce & Tomato on Brioche \$9

**Pig and the Fig** - Maple Smoked Ham w/ Bacon,  
Melted Cheddar, Arugula & Fig Puree \$10

**Menemsha Melt** - Tuna Salad & Melted Cheese on  
Multi-Grain \$9

**Down Island Turkey Gobbler** - Triple Decker:  
1) Turkey 2) Cranberry-Orange Chutney 3) B.L.T \$11

**EARLY LUNCH · LATE LUNCH  
EARLY DINNER · LATE DINNER**



*Open at 11:30am Everyday  
serving an All Day Menu Year Round  
[www.mvmansionhouse.com](http://www.mvmansionhouse.com)  
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