neighborhood eatery & drinkery

DINNER MENU

436 Ashley Ridge Boulevard Shreveport, Louisiana 71106 (318) 219-9536 www.ZocoloEatery.com

teasers_

HOUSE-MADE HUMMUS

Roasted red pepper hummus with pita and feta 8.95

SPICY 'GATOR BITES

Served with chipotle remoulade 10.95

FRIED CHEESE PILLOWS

Breaded mozzarella served with marinara 7.95

CLASSIC DEVILED EGGS

(5) Deviled eggs with relish and smoked paprika 5.95

DIP DUC

Louisiana pimiento cheese and guacamole served with chips and pita 7.95

FRIED PICKLE CHIPS

Dill pickles served with a smoked tomato and bacon dipping sauce 5.95

CALAMARI

Tender fried squid with marinara and lemon 9.95

SPICY SPINACH AND ARTICHOKE DIP

Served with yellow corn tortilla chips 7.95

PANKO BREADED ONION RINGS

Crispy coated sweet onions 5.95

SMOKED SALMON SPREAD

Salmon with red onion, capers and pita bread 9.95

MINI STEAK AU POIVRE

(3) pepper crusted beef tenderloin topped with crispy onions and a brandy pan sauce 8.95

CRAWFISH AND CORN CHOWDER

SERVED DAILY

KARMA'S SOUP OF THE DAY 2.95 CUP 4.95 BOWL

great greens-

Available Dressings: Ranch, Creamy Basil, Smoked Tomato and Bacon, Asian Ginger, Blue cheese, Italian, Cilantro Lime, Balsamic Vinaigrette

CAESAR

Romaine lettuce with grape tomatoes, shaved parmesan and croutons tossed in tangy Caesar 4.95 side 8.95 large Add chicken or shrimp grilled or fried 3.95

ZOCOLO STEAK SALAD

Grilled 8oz sirloin over romaine lettuce with grape tomatoes, cucumbers, red onions, apple wood smoked bacon, egg and aged cheddar cheese with choice of dressing 14.95

CHICKEN SALAD "SALAD"

House-made chicken salad served over mixed greens with grape tomatoes 9.95

CHEF'S SALAD

Sliced turkey, chicken and Black Forest ham over romaine lettuce with grape tomatoes, cucumbers, shredded carrots, and red onions with aged cheddar cheese and your choice of dressing 10.95

SOUTH BY SOUTHWEST CHICKEN SALAD

Blackened chicken over romaine lettuce a black beans, corn, onion and bell pepper mix with avocado, shredded pepper jack, tortilla strips, cilantro lime dressing and a side of salsa 12.95

SPINACH SALAD

Baby spinach with fresh mozzarella and grape tomatoes tossed in balsamic vinaigrette 5.95 side 9.95 large Add chicken or shrimp grilled or fried 3.95

HOUSE COBB SALAD

Romaine lettuce with grape tomatoes, red onion, bacon, egg, blue cheese crumbles and choice of dressing 5.95 side 8.95 large

Add chicken or shrimp grilled or fried **3.95**

SESAME GINGER AHI SALAD

Seared Ahi tuna steak over mixed greens with avocado, crushed peanuts and Asian ginger dressing 14.95

WEDGE SALAD

Traditional iceberg "wedge", grape tomatoes, shredded carrot, red onion, bacon, egg, blue cheese crumbles and a deviled egg with your choice of dressing 6.95

Add chicken or shrimp grilled or fried 3.95

SALMON BLT SALAD

Grilled Atlantic salmon served on a bed of mixed greens with bacon, tomatoes and choice of dressing 12.95

serious food

436 FILET

Our signature 8oz ounce filet mignon with red wine demiglace and choice of two sides 29.95

ASHLEY RIDGE RIBEYE

A 14oz Certified Angus Beef ribeye, aged 27 days for tenderness and flavor, served with your choice of two sides 27.95

CHIPOTLE PORK CECIL

Grilled pork tenderloin medallions with a blackberry chipotle demi glace, roasted garlic mashed potatoes and sautéed green beans 16.95

BAJA CHICKEN

Grilled 8oz chicken breast topped with black bean and corn salsa, sliced avocado and sour cream, served with roasted garlic mashed potatoes and sautéed broccoli 15.95

BEEF BULGOGI

Thinly sliced marinated beef flank steak with steamed rice and fire roasted peppers and onions 14.95

STEAK AU POIVRE

Pepper crusted beef tenderloin topped with crispy onions and a brandy pan sauce with garlic mashed potato and grilled asparagus 21.95

from the sea_

CREOLE CRAWFISH AND GRITS

Fried grit cakes topped with creole mustard sauce and crawfish served with grilled asparagus 19.95

TROUT MEUNIERE

Pan seared rainbow trout with jumbo lump crab and brown butter served with wild rice and sautéed green beans 23.95

SALMON RISOTTO

Pan seared salmon on a bed of vegetable risotto topped with tomato basil butter 21.95

FISHERMAN'S PLATTER

Fried Gulf shrimp, oysters and catfish served with Zocolo fries and coleslaw 14.95

CRAWFISH ETOUFEÉ

A large bowl of classic Louisiana style etoufeé with crawfish and steamed rice 12.95

MANGO LIME MAHI

Grilled mahi mahi topped with mango lime salsa with steamed rice and sautéed broccoli 19.95

Add a side salad or cup of soup to any entrée 1.95

pasta ____

SPINACH CHICKEN

Chicken pressed in bread crumbs on a bed of linguine tossed with fresh spinach, grape tomatoes, and mushrooms in a lemon garlic butter sauce 15.95

GARLIC SHRIMP

Sautéed Gulf shrimp tossed with bell peppers, onions, and penne with a lemon garlic sauce 16.95

LEMON CAPER VEAL

Pan fried veal strip-loin cutlets over linguine tossed in a lemon caper butter sauce 18.95

ALFREDO A LA ALAN

Fettuccine pasta tossed in a rich alfredo pan sauce topped with grilled chicken and shaved parmesan 15.95 SHRIMP ALFREDO 17.95

EGGPLANT PARMESAN

Fried eggplant topped with marinara and melted provolone cheese served over linguine 13.95

CHICKEN PARMESAN 15.95 VEAL PARMESAN 19.95

sides

Roasted garlic mashed potatoes, onion rings, Zocolo au grats, sweet potato fries, Zocolo fries, sautéed spinach, grilled asparagus, sautéed broccoli, sautéed green beans **3.95**

brick oven pizza

CLASSIC CHEESE

Mozzarella, parmesan, romano and provolone cheese with Mozzarella and parmesan cheese with our house-made our house-made marinara 8" 8.95 12" 11.95

TREY'S MARGHERITA

Fresh mozzarella and parmesan with basil, garlic infused olive oil, and sliced tomatoes 8" 8.95 12" 11.95

ITALIAN SAUSAGE

Fresh mozzarella and parmesan with marinara topped with bell peppers, red onions and Italian sausage 8" 8.95 12" 11.95

PEPPERONI

marinara topped with pepperoni 8" 10.95 12" 13.95

VEGGIE DELIGHT

Italian cheese blend with marinara topped with zucchini, squash, red onions, bell peppers and mushrooms 8" 9.95 12" 13.95

BLACK AND BLEU

Mozzarella and blue cheese with marinara topped with sirloin, red onions and roma tomatoes 8" 10.95 12" 13.95

sandwiches and burgers

ZOCOLO BURGER

Grilled 8oz burger on a toasted bun with lettuce, tomato, onion and your choice of cheese 7.95 Add fries, onion rings or sweet fries for 2.95

SHRIMP PO-BOY

Golden fried shrimp on toasted Gambino's French bread with lettuce, tomato and mayo served with fries 11.95

SALMON BLT

Grilled salmon fillet on a toasted bun with bacon, spring mix, and tomato with a dill caper aioli served with fries 10.95

EGGPLANT CLUB

Three pieces of crispy fried eggplant with sliced chicken, bacon, cheddar cheese, lettuce, tomato, and creamy basil dressing with fries 9.95

HOT HAM AND CHEESE

Black Forest ham with Swiss, provolone, and pepper jack cheese on jalapeno cornbread with a smoked tomato and bacon dressing served with chips 9.95

FLAT BREAD TURKEY CLUB

Smoked turkey with apple wood smoked bacon, lettuce, tomato, Swiss and mayo on grilled flat bread served with fries 9.95

CLASSIC REUBEN

Thin sliced corned beef with sauerkraut, Swiss cheese and Russian dressing on marble Reuben bread with fries 10.95

happy endings

CRÈME BRULEÉ

A modern twist on traditional crème bruleé. Smooth custard flavored with vanilla beans and a crunchy, caramelized sugar shell. 5.95

CHEESECAKE

with one of our fresh berry compote and/or dessert sauces. 5.95

BOURBON STREET BREAD PUDDING

A New Orleans classic made with French bread, brandy-soaked raisins, topped with a creamy rum sauce and ice cream. 5.95

MOLTEN CHOCOLATE SUNDAE

Rich chocolate brownie topped with warm chocolate ganache and vanilla ice cream. 5.95

PEANUT BUTTER PIE

A creamy slice of cheesecake, speckled with vanilla bean, topped Creamy peanut butter filling with graham cracker crust and milk chocolate topping. **5.95**