

# Zachary's

## STARTERS

### **CALAMARI 13**

*Fried and tossed with fresh garlic, olive oil, and pepper flakes served with lemon aioli*

### **CRAB CAKES 14**

*Two fresh jumbo lump crab cakes served over tangy remoulade*

### **GRILLED OCTOPUS 16**

*Served over a bed of fresh arugula*

### **SESAME CRUSTED AHI TUNA**

15

*Seared rare with drizzled with wasabi aioli and served with spicy carrot slaw*

### **JUMBO GULF SHRIMP 15**

*Choice of: Ginger Chili, Coconut Encrusted, Sauteed Mediterranean*

### **OYSTERS MP**

*Fresh on the half shell or Zachafeller*

### **PATE CROCK 12**

*Our house specialty - chicken liver pate served with crostini*

### **COCKTAIL RIBS 12**

*A dozen petite back ribs, dry rubbed and glazed with our homemade BBQ sauce*

### **HONEY CIDER SPICED PORK BELLY 14**

*Tossed with caramelized onion on spicy carrot slaw and served with mini flatbread*

### **BEEF AND BLEU BITES 12**

*Seasoned tenderloin bites topped with bleu cheese and served with crostini*

**Ask your server about our flatbread and crostini of the day**

## SOUPS - SALADS - LIGHTER OPTIONS

### **CHICKEN NOODLE OR SOUP OF THE DAY 4.50**

### **BAKED FRENCH ONION 8**

### **HOUSE 6**

*Mixed greens tossed in champagne vinaigrette*

### **GOAT CHEESE 13**

*Mixed greens, dried cranberries, apples, candied walnuts and panko crusted fried goat cheese medallions tossed in champagne vinaigrette*

### **ROASTED BEET 9**

*Sherry vinaigrette marinated roasted beets atop fresh arugula with crumbled feta*

### **CAESAR 10**

*The classic with homemade Caesar dressing, parmesan crisp and homemade croutons*

### **THE WILLIAMS SALAD 20**

*Baby arugula, tomato, beets, red onion, hard boiled egg, rare sirloin strips and grilled shrimp topped with shredded Asiago and tossed in a roasted tomato vinaigrette*

### **CHICKEN MILANESE 19**

*Thinly pounded breast of chicken encrusted with panko and parmesan sautéed in olive oil and served beneath a salad of fresh arugula, tomato, red onion and parmesan cheese tossed with lemon vinaigrette and drizzled with reduced balsamic*

### **PRIME STRIP STEAK SANDWICH 17**

*NY strip on garlic toasted bread with hand-cut fries served with lettuce, tomato and onion*

### **THE BURGER 15**

*10 oz house ground prime beef patty topped with your choice of cheese served on a brioche bun or garlic toasted french bread with hand-cut fries*

## THE STEAKS - THE CHOPS

ALL OUR BEEF IS USDA PRIME AND HAND CUT ON PREMISE BY OUR BUTCHER

### FILET MIGNON

7 oz: 28 9 oz: 34

### BONE-IN RIB EYE 39

20 oz - Chef favorite

### NEW YORK STRIP 32

16 oz

### TWIN BONE-IN BERKSHIRE PORK CHOPS 25

Two 8 oz chops served with braised red cabbage and apple confit

### GRILLED LAMB CHOPS 32

Three double bone chops served with a basil-orange gastrique

### STEAK FRITES 32

Grilled strip steak cut in strips and topped with green peppercorn sauce and matchstick fried potatoes

## BEST OF THE REST

### BARBECUE RIBS

Full Slab: 25 Half Slab: 19 Half Slab with 3 Coconut Shrimp: 26  
Tender back ribs rubbed in our house seasoning, basted in our homemade sauce served with mashed sweet potatoes

### ZACH'S SCHNITZEL 23

Pork tenderloin medallions pounded thin, dipped in light egg batter and sautéed in lemon butter served with braised red cabbage and our house mashed potatoes

### PASTA ala ZACHARY 24

Andouille sausage, shrimp and grilled chicken sautéed and tossed with Fusilli pasta in our homemade cajun style cream sauce

### MEDITERRANEAN SHRIMP 28

Sautéed with olive oil, fresh tomato, kalamata olives, garlic, peppers, and feta served over pasta

### SAUTÉED WHITEFISH 24

Sautéed with baby spinach and finished with lemon butter served with rice pilaf

### COCONUT CRUSTED SHRIMP 26

Served with mashed sweet potatoes and mango and sweet chili dipping sauces

### ATLANTIC SALMON 25

Fresh filet brushed with our Chef's signature honey mustard glaze served with rice pilaf

### CHICKEN PATRICIA 23

Tender boneless chicken breast stuffed with roasted peppers, artichoke hearts, prosciutto and provolone cheese topped with vodka sauce served over linguine

### BRAISED LAMB SHANK 26

16 oz shank braised in Cabernet with san marzano tomato, root vegetables and fresh herbs served over house mashed

### SHRIMP AND SCALLOP RISOTTO 28

Creamy champagne risotto topped with pan seared shrimp and scallops

### CHICKEN MARSALA 22

Boneless chicken breast sautéed in a rich mixed mushroom and marsala wine sauce served with house mashed

### BRAISED OXTAIL RAGOUT 22

Pinot braised oxtail with tomato and root vegetables pulled from the bone and tossed with butternut squash ravioli

### VEAL ALA VICTOR 28

Tender veal medallions topped with spinach, roasted tomatoes and lump crab with buerre blanc

Not all ingredients may be listed. Please advise your server of any allergies or dietary restrictions.

20% service charge included for parties of 6 or more

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