



708.385.8814
 www.zacharygrill.com
 13415 S. Ridgeland Ave. Palos
 Heights



APPETIZERS

Calamari 14

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

Lump Crab Cakes 17

On a bed of remoulade

Jumbo Gulf Shrimp 16

Choice of Ginger Chili, Coconut Encrusted, Cocktail or Mediterranean

Cocktail Ribs 15

A dozen dry rub petite back ribs with our house made BBQ sauce glaze

Pan Seared Scallops 20

Served on roasted carrot gastrique with crispy carrot threads and toasted pistachios

Lollipop Lamb Chops 22

Grilled to perfection and served on a potato cake with cabernet demi glaze

Baked Goat Cheese 15

With pinenuts, basil and marinara served with crostini

Bruschetta of the Day 12

Soup

Baked French Onion 10

Chicken Noodle Cup 4.5 Bowl

Soup of the Day Cup 4.50 Bowl 5

SALAD

House Salad 8

Mixed greens tossed in our champagne vinaigrette

Caesar Salad 10

The classic caesar with house made dressing, parmesan crisp and croutons

Calamari Salad 18

Arugula, grape tomatoes, red onion and feta tossed in a red wine vinaigrette topped with our signature calamari

Beet Salad 9

Sherry vinaigrette marinated roasted beets on a bed of arugula with feta cheese

THE STEAKS AND CHOPS

Filet 7 oz. 29 9 oz. 35

Served with house mashed potatoes and fresh vegetables

New York Strip 33 Add garlic butter shrimp \$10

16 oz. served with a baked potato and fresh vegetables

Lamb Chops 35

Three double cut bone in chops served with a cabernet mint demi glaze, baked potato and fresh vegetables

Filet ala Stroganoff 32

Prime 7 oz. filet sliced and served over pappardelle pasta topped with our classic stroganoff sauce

Twin Berkshire Pork Chops 27

Twin chops panko breaded sauteed and served with pan au jus homemade apple sauce, house mashed potatoes and fresh vegetables

Zachary's is Open for Lunch
 Tuesday - Friday
 11:00 - 3:00

Dinner Service
 Tuesday - Friday
 3:00 PM
 Saturday and Sunday
 3:00 PM

Ask Your Server About our
 Thanksgiving Packages

Carry Out & Curbside Available

Zachary's



Barbecue Ribs

Tender back ribs rubbed in our house seasoning, basted in our homemade sauce served with mashed sweet potatoes

Full Slab 26 Half Slab 20

Zach's Schnitzel

Pork Tenderloin medallions pounded thin dipped in a light egg batter and sauteed in a lemon butter served with braised red cabbage and our house mashed

26

Zach's Pasta

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

27

Mediterranean Shrimp

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

28

Atlantic Salmon

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

26

Chicken Patricia

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

25

Coconut Crusted Shrimp

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

27

Shrimp and Scallop Risotto

Creamy champagne risotto topped with pan seared shrimp and scallops

32

Cedar Plank Trout

Fresh herb coated lake trout drizzled with olive oil roasted on a cedar plank with roasted red skin potatoes

25

Braised Lamb Shank

Cabernet braised with tomato and fresh herbs served over our mashed potatoes

28

Chicken Marsala

Sauteed boneless chicken breast with our signature marsala wine sauce with mushrooms and mashed potatoes

25

Orechiette D'Luca

Tossed with crimini mushrooms, roasted tomato, asparagus and arugula with white wine, garlic and olive oil topped with shaved fontinella cheese

20 Add Chicken 6 Add Shrimp 8

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness



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Lump Crab Cakes 17

On a bed of remoulade

Baked Goat Cheese 15

With pinenuts, basil and marinara served with crostini

Soup

Baked French Onion 10

Chicken Noodle Cup 4.50 Bowl 5

Soup of the Day Cup 4.50 Bowl 5

SALAD

Goat Cheese Salad 14

Lightly dressed greens topped with apple, dried cranberries, candied walnuts and fried panko crusted goat cheese medallions

Spinach Salad 14

Baby spinach, red onion, sliced mushrooms and hard boiled egg served with warm bacon dressing

Beet Salad 9

Sherry vinaigrette marinated roasted beets on a bed of arugula with feta cheese

Hours

Lunch Available

Tuesday - Friday

11pm - 3pm

Dinner Available

Tuesday - Sunday

3pm

Carry Out and

Call 708-835-8814

Sandwiches

1/2 Sandwich and Bowl of Soup 10

Choose between Ham, Corned Beef, Turkey, Chicken or Tuna Salad

Bob's Big Burger 13

10 oz. house ground beef patty served with lettuce, tomato, onion and choice of cheese

Pulled Pork 12

Tender pork tossed in our tangy BBQ sauce topped with coleslaw served on an asiago bun

The Reuben 14

Lean corned beef, sauerkraut, swiss cheese and thousand island dressing on grilled marble rye

Hot Ham & Cheese 12

Smokey Tavern Ham, cheddar cheese piled high on marble rye with dijon mayo, tomato and lettuce

Open Faced Grilled Cheese 12

Crispy bacon or smokey ham, fresh tomato and American cheese served open on your choice of toasted white, whole grain or rye bread

Turkey Club 13

Sliced breast of turkey, bacon, lettuce, tomato and mayo on toasted bread

Patty Melt 13

House ground patty grilled on dark rye with grilled onions, swiss and American cheese

All Sandwiches served with Coleslaw and Choice of Side of the Day or Fries

Zachary's



Turkey LaClaire

Sliced Turkey Breast on toasted brioche sliced tomato, cheddar ale sauce topped with crispy bacon

15

Chicken Salad Plate

Two scoops of white meat chicken salad on a bed of greens with fresh fruit

14

Tuna Salad Plate

Two scoops of Albacore Tuna on a bed of greens with fresh fruit

14

Chicken Milanese

Thinly pounded breast of chicken encrusted with panko and parmesan sauteed in olive oil and topped with a fresh arugula, tomato, red onion and parmesan cheese tossed with lemon vinaigrette and drizzled with aged balsamic

15

Half Slab of Ribs

Fall off the bone back ribs in our signature BBQ sauce served with our hand cut fries

20

Strip Steak Sandwich

9 oz. hand cut strip on garlic french bread with lettuce, tomato and onion with fries

19

Orechiette D'Luca

Tossed with crimini mushrooms, roasted tomato, asparagus and arugula with white wine, garlic and olive oil topped with shaved fontinella cheese

20 Add Chicken 6 Add Shrimp 8

Chicken ala King

Diced chicken, bell peppers, carrots, celery and mushrooms in a sherry cream sauce served with rice pilaf

15

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness
20% service charge included for parties of 6 or more. \$2 charge for split plates

