



708.385.8814

www.zacharygrill.com

13415 S. Ridgeland Ave. Palos Heights



APPETIZERS

Calamari MP

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

Lump Crab Cakes 18

On a bed of remoulade

Jumbo Gulf Shrimp 17

Choice Ginger Chili, Coconut Encrusted, Cocktail or Mediterranean

Cocktail Ribs 18

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

Baked Goat Cheese 15

With pinenuts, basil and marinara served with crostini

Seared Ahi Tuna 17

Sesame crusted served with a spicy carrot slaw and wasabi aioli

Beef and Gorgonzola Bites 16

Seared tenderloin tips with garlic and shallots topped with Gorgonzola cheese

P-P-J 16

Crispy pork belly topped with shoestring potatoes and a tequila chipotle jam

Flatbread of the Day

SALAD

House Salad 6

Mixed greens tossed in our champagne vinaigrette

Caesar Salad 11

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

Beet and Feta Salad 10

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

Antipasto Salad 18

Assorted Italian meats and cheeses, red onion, tomato, artichoke hearts, peppers, olives, romaine tossed in red wine vinaigrette served on grille focaccia

SOUP

Baked French Onion 10

Soup of the Day Cup 5

THE STEAKS AND CHOPS

Filet 7 oz. 35 9 oz. 40

Served with house mashed potatoes and fresh vegetable

New York Strip 40

16 oz. served with a baked potato and fresh vegetable

Twin Berkshire Pork Chops 30

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

Filet ala Stroganoff 35

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

Cabernet Braised Lamb Shank 32

Served over mashed potatoes with root vegetables

Open for Lunch
Tuesday - Friday
11:00 AM - 3:00 PM

Dinner Service
Tuesday - Sunday
3:00 PM

Enjoy our chef's weekly creations
with your favorite cocktail or
glass of wine



Zachary's



ENTREES

Zach's Schnitzel 28

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

Zach's Pasta 28

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

Barbecue Ribs Full Slab 30 Half Slab 24

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

Atlantic Salmon 28

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

Coconut Crusted Shrimp 28

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

Shrimp and Scallop Risotto 34

Creamy champagne risotto topped with pan seared shrimp and scallops

Chicken Duscan 26

Boneless breast of chicken stuffed with grilled asparagus and fontinella cheese with lemon herb white wine sauce with roasted fingerling potatoes

Orechiette D'Luca 24 Add Chicken 6 Add Shrimp 8

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

Pork Tenderloin Cipolla 28

Roasted pork and balsamic glazed onions with sage pan jus served with mediterranean smashed potatoes with olive oil, feta and green beans

Braised Oxtails & Barley "Risotto" 28

Tender braised oxtail pulled from the bone and tossed in creamy barley with cremini mushrooms and baby spinach

Butternut Squash Ravioli & Duck Confit 28

Ravioli tossed with a generous portion of pulled duck in a sage brown butter

Sicilian Chicken & Potatoes 26

Boneless chicken thighs seared with garlic, white wine, herbs and cracked olives with crispy red potatoes

Trout Meuniere 26

Sauteed with lemon, butter, parsley and capers served with roasted fingerling potatoes

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