



# Zachary's

---

## APPETIZERS

Perfect for sharing

### Calamari MP

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

### Jumbo Gulf Shrimp 17

Choice of Ginger Chili, Coconut Crusted, Cocktail or Mediterranean

### Gratin Martin 15

Roasted poblano peppers, spicy chorizo, onion, herbs and three cheeses served with pita chips

### Cocktail Ribs 18

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

### Beef & Gorgonzola Bites 16

Seared tenderloin tips with garlic and shallots topped with gorgonzola cheese

### Carpaccio 16

Paper thin sirloin with extra virgin olive oil, shaved fontinella and arugula

### Seared Ahi Tuna 17

Sesame crusted and served with a spicy carrot slaw and wasabi aioli

### Baked Goat Cheese 15

With pine nuts, basil and marinara served with crostini

### Zach's Roll of the Week 14

At the whim of the chef...ask your server about this week's roll

### Lump Crab Cakes 18

Served on a bed of remoulade

## SOUPS & SALADS

Freshly made in-house

### Baked French Onion Soup 10

### Soup of the Day Cup 5 Bowl 6

### House Salad 6

Mixed greens tossed in our champagne vinaigrette

### Caesar Salad 11

Classic Caesar with house-made dressing, parmesan crisp and croutons

### Beet & Feta Salad 10

Sherry vinaigrette and 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 and romaine tossed in a red wine vinaigrette served on grilled focacia

### Steak & Caesar 24

Classic Caesar topped with thinly sliced marinated grilled flank steak

## STEAKS & 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

### Steak Munoz 29

Grilled marinated flank steak, thinly sliced with roasted poblano, onion and corn relish drizzled with chipotle crema and served with rice pilaf

### Twin Berkshire Pork Chops 30

Panko crusted twin chops sauteed and served with pan au jus, house-made apple sauce and fresh vegetable

### Lamb Chops MKT

Three double bone chops served with a mint bordelaise, baked potato and fresh vegetable

### Lollipop Lamb Chops MKT

Four petite lamb chops served with a mint bordelaise and potato cake

## ENTREES

Served with soup or salad

### Zach's Schnitzel 28

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

### Zach's Pasta 28

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

### Barbecue Ribs Full Slab 30 Half Slab 24

Tender back ribs rubbed in our house seasoning and basted in our house-made sauce served with mashed sweet potatoes

### Atlantic Salmon 28

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

### Coconut Crusted Shrimp 28

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

### Shrimp & 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 served with roasted red potatoes

### Orecchiette D'Luca 24 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

### Sicilian Chicken & Potatoes 26

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

### Tenderloin of Pork Lydia 28

Lightly pounded medallions, panko-parmesan crusted and layered with provolone and capicola topped with mixed peppers, capers, olives, onion, white wine and roasted potatoes

### Chicken Layla 26

Chicken breast layered with smoky ham and gruyere with a walnut crumb crust topping on a maple mustard sauce served with roasted potatoes and fresh vegetable

### Sole Milanese 26

Panko-parmesan crusted filet of sole sauteed in olive oil and topped with arugula salad with parmesan, grape tomatoes and red onion tossed in a lemon vinaigrette

### Mediterranean Shrimp & Linguini 28

Jumbo shrimp, grape tomatoes, kalamata olive, garlic, white wine, vinegar peppers and feta cheese tossed with linguini

Open for Lunch  
Tuesday - Friday  
11 AM - 3 PM

Dinner Service  
Tuesday - Sunday  
3 PM

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