

Zachary's

CHOP HOUSE

DINNER

RAW BAR

TUNA TAR TAR 18

Wasabi soy and seaweed salad

COLOSSAL SHRIMP COCKTAIL

Homemade cocktail sauce
Sea

OYSTERS ON THE HALF SHELL

Half 18 Dozen 32

SEAFOOD PLATTER 55

Oysters, little necks, colossal shrimp,
lobster tails

APPETIZERS

GRILLED OCTOPUS 18

with Roasted Shallots and
orange vinaigrette

STEAKHOUSE MEATBALLS 13

Fresh herbs, house made marinara
fresh ricotta and mozzarella

ROASTED BONE MARROW 15

Roasted with Himalayan sea salt with
rosemary garlic focaccia
*Add Croft Port Marrow Luge 8

FLASH FRIED BRUSSELS 15

with pickled apples, bacon,
and pumpkin seeds.
Tossed in sweet chili sauce

MUSSELS 18

White wine garlic sauce with fresh basil,
parsley and tomatoes

CALAMARI 14

Lightly fried rings & tentacles, spicy
banana peppers, garlic butter sauce

SEARED AHI TUNA 18

Black & White sesame seeds, soy sauce, served rare

SOUPS & SALAD

FRENCH ONION SOUP 9

With fresh croutons, caramelized onions
swiss and provolone

CAESAR SALAD 9

Chopped romaine, fresh white anchovies, homemade
croutons, parmesan,
creamy Caesar

WEDGE SALAD 10

Crisp green lettuce wedge, bacon
& bleu cheese dressing

SOUP DU JOUR 8

Made fresh daily

ZACK'S SALAD 13

Seasonally inspired, field greens with
candied walnuts, red onion & cherry
tomato, seasonal vinaigrette

SALAD PROTEIN

Chicken +7 Colossal Shrimp +5 Salmon +15

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.*

Zachary's

CHOP HOUSE

DINNER

FROM THE FARM

*All steaks & chops are prepared ala carte
Seasoned with Himalayan Sea Salt & cracked black pepper, grilled to perfection*

FILET MIGNON 40

6oz, center cut tenderloin

FILET MIGNON 55

10oz, bone in center cut tenderloin

COWBOY RIBEYE 70

Zach's prime 32oz choice! Himalayan salt,
black cracked pepper, grilled to your liking

COWGIRL RIBEYE 50

16oz, marbled with flavor

NEW ZEALAND LOLLI LAMBCHOPS 50

Three extra thick chops

PORTERHOUSE PORK CHOP 33

18oz grilled, topped with sautéed
cinnamon apples, served with potato and vegetable

TOMATO BASIL MARINATED FLANK STEAK 35

potato and vegetables

NEW YORK STRIP 60

16oz, prime cut, rich flavor

STEAK COMPLIMENTS

Canadian Fio Grau 10
Horseradish Sour Cream Sauce

Bleu Cheese 5
Zachary's Steak Sauce

Mushrooms & Onions 5
Basil Butter Compound

SEAFOOD & SPECIALTIES

All seafood & specialty dishes are prepared ala carte

BAKED STUFFED LOBSTER (MP)

Two-pound Maine lobster, stuffed with
lobster and shrimp

STEAMED LOBSTER (MP)

Two-pound Maine lobster, melted butter

SEAFOOD CASSEROLE (MP)

Fresh Atlantic cod,
Maine lobster meat, colossal shrimp,
Ritz cracker crumb topping

HONEY JACK DIJON GLAZED FARROW ISLAND SALMON 35

10oz filet, herb butter

FRESH ATLANTIC COD 30

Baked filet, Ritz cracker crumb topping

CHICKEN MARSALA 30

Pan seared with a rich marsala
over fresh chefs pasta

COUNTRY FRIED CHICKEN 25

Drum stick and thigh seasoned, fried crispy, served with
mashed potatoes and corn on the cob

COD PICATTA 30

Fresh Atlantic cod seasoned, pan roasted
with white wine, capers, lemon, garlic,
fresh chefs pasta

SHRIMP SCAMPI 30

Colossal shrimp, white wine, tomatoes,
garlic, spinach, fresh basil leaves,
fresh chefs pasta

A LA CARTE SIDES

MAINE LOBSTER MAC & CHEESE (MP) • SAUTÉED MUSHROOMS & SPINACH 9
CORN & BACON 9 • PARMESAN SWEET POTATO TATER TOTS 9 SKIN-ON FRIES 6 •
TWICE BAKED POTATO 8 • GARLIC ASPARAGUS 9 ROASTED HERB POTATOES AND
ONIONS 7 • WILD RICE 6