

Zachary's

CHOP HOUSE

DINNER

RAW BAR

COCKTAIL JONAH CRAB CLAWS

5 each

OYSTERS ON THE HALF SHELL

Half 18 Dozen 32

COLOSSAL SHRIMP COCKTAIL

Homemade cocktail sauce
5ea

SEAFOOD PLATTER 55

Oysters, crab claws, colossal shrimp,
lobster tails

APPETIZERS

BACON WRAPPED SCALLOPS 18

Atlantic scallops, Applewood smoked
bacon, red pepper bistro sauce

SEARED AHI TUNA 18

Black & white sesame seeds,
soy sauce, served rare

STEAKHOUSE MEATBALLS 13

Fresh herbs, house made marinara,
fresh ricotta and mozzarella

CALAMARI 14

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

ROASTED BONE MARROW 15

Roasted with Himalayan sea salt
with rosemary, garlic focaccia

MUSSELS 13

Sautéed with garlic & onions,
white wine or fresh marinara

SPINACH ARTICHOKE DIP 13

Served with grilled bread

SOUPS & SALAD

CLAM CHOWDER 9

New England style, oyster crackers

SOUP DU JOUR 8

Made fresh daily

CAESAR SALAD 9

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

ZACK'S SALAD 13

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

WEDGE SALAD 10

Crisp green lettuce wedge, bacon
& bleu cheese dressing

SALAD PROTEINS

Steak Tips +15 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 are prepared ala carte

Seasoned with Himalayan Sea Salt & cracked black pepper, grilled to perfection

FILET MIGNON 38

8oz, center cut tenderloin

NEW YORK STRIP 40

16oz, prime cut, rich flavor

COWBOY RIBEYE 55

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

COWGIRL RIBEYE 42

16oz, marbled with flavor

NEW ZEALAND LAMB LOLLI CHOPS 35

Double cut lamb rib chop

DOUBLE BONE-IN PORK CHOP 28

Grilled, topped with a cinnamon apple chutney served with potato lyonnaise and vegetables

STEAK TIPS 28

Angus tips, marinated, grilled

STEAK COMPLIMENTS

Grilled Colossal Shrimp 5ea Lobster Tail 16ea Bacon Wrapped Scallops 5ea
Horseradish Sour Cream Sauce Zachary's Steak Sauce Basil Butter Compound

SEAFOOD & SPECIALTIES

All seafood & specialty dishes are prepared ala carte

BAKED STUFFED LOBSTER (MP)

Two-pound Maine lobster, stuffed with clams, scallops, lobster, shrimp

STEAMED LOBSTER (MP)

Two-pound Maine lobster, melted butter

SEAFOOD CASSEROLE 40

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

SEARED NORWEGIAN SALMON 28

10oz filet, herb butter

FRESH ATLANTIC COD 30

Baked filet, Ritz cracker crumb topping

VEAL CHOP MARSALA 30

Pan seared with a rich marsala over fresh pappardelle pasta

ROASTED CORNISH GAME HEN 25

Split roasted, topped with an herb gravy served with mashed potato and vegetables

COD PICATTA 30

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

SHRIMP SCAMPI 30

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

A LA CARTE SIDES (Serves

MAINE LOBSTER MAC & CHEESE 15 • SAUTÉED MUSHROOMS & SPINACH 9
BACON & BALSAMIC BRUSSELS SPROUTS 9 • PARMESAN SWEET POTATO TATER TOTS 9
SKIN-ON FRIES 6 • SMASHED HORSERADISH POTATOES 8 • GARLIC ASPARAGUS 9
POTATO LYONNAISE 7 • WILD RICE 6