

Zachary's

CHOP HOUSE

DINNER

RAW BAR

PEEL AND EAT SHRIMP 20

1.5lbs seasoned and served warm

COLOSSAL SHRIMP COCKTAIL

Homemade cocktail sauce
5ea

OYSTERS ON THE HALF SHELL

Half 18 Dozen 32

SEAFOOD PLATTER 55

Oysters, super lump crab meat, colossal shrimp,
lobster tails

APPETIZERS

BACON WRAPPED SCALLOPS 18

Atlantic scallops, Applewood smoked
bacon, red pepper bistro sauce

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

COCONUT SHRIMP 18

Colossal shrimp, sweet coconut breading
mango chutney

CALAMARI 14

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

SEARED AHI TUNA 18

Black & White sesame seeds, soy sauce, served rare

BACON ON A STICK 15

Extra thick cut, rolled in maple sugar
finished with maple crumble

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.*

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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 38

8oz, center cut tenderloin

FILET MIGNON 60

16oz, bone in center cut tenderloin

COWBOY RIBEYE 55

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

COWGIRL RIBEYE 42

16oz, marbled with flavor

NEW ZEALAND LOLLI LAMBCHOPS 35

Three extra thick chops

PORTERHOUSE PORK CHOP 30

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

PORTERHOUSE 85

42oz prime cut

NEW YORK STRIP 40

16oz, prime cut, rich flavor

STEAK COMPLIMENTS

Grilled Colossal Shrimp 5ea

Horseradish Sour Cream Sauce

Lobster Tail 22ea

Zachary's Steak Sauce

Bacon Wrapped Scallops 5ea

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 (MP)

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

SEARED FARROW ISLAND SALMON 28

10oz filet, herb butter

FRESH ATLANTIC COD 30

Baked filet, Ritz cracker crumb topping

VEAL MARSALA 30

Pan seared with a rich marsala
over fresh pappardelle 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 pappardelle pasta

SHRIMP SCAMPI 30

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

A LA CARTE SIDES

MAINE LOBSTER MAC & CHEESE (MP) • 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
ROASTED HERB POTATOES AND ONIONS 7 • WILD RICE 6