

Zachary's

CHOP HOUSE

DINNER

RAW BAR

TUNA TAR TAR 18

DICED AHI TUNA MIXED WITH MANGO,
PINEAPPLE, CUCUMBER AND RED ONION
SERVED WITH WONTON CHIPS
AND INFUSED SOY SAUCE

JUMBO SHRIMP COCKTAIL

HOMEMADE COCKTAIL SAUCE
3 EACH

LOCAL NEW ENGLAND OYSTERS

HALF 21 DOZEN 35

SEAFOOD PLATTER 45

6 OYSTERS 6 SHRIMP

APPETIZERS

ZACHARY'S CALAMARI 15

FRIED, TOSSED IN GARLIC BUTTER AND SPICY
BANANA PEPPERS WITH MARINARA

ASIAN ROCK SHRIMP 15

FRESH ATLANTIC ROCK SHRIMP TOSSED IN A
SWEET CHILI SAUCE SERVED OVER GREENS

HAWAIIAN AHI TUNA 18

FRESH YELLOWFIN TUNA PAN SEARED WITH
BLACK HAWAIIAN SEA SALT SERVED RARE WITH
INFUSED SOY SAUCE

CAPRESE 15

VINE RIPE TOMATOES, FRESH BASIL
MOZZARELLA CHEESE, OLIVE OIL
AND BALSAMIC GLAZE

FLASH FRIED BRUSSELS 15

TOSSED IN SWEET CHILI SAUCE AND BACON

SAUTEED OCTOPUS 18

LEMON BASIL SAUCE WITH TOMATOES

NEW ENGLAND POUTINE 15

FRENCH FRIES TOPPED WITH POT ROAST, GRAVY, AND FRESH MOZZARELLA

SOUPS & SALADS

FRENCH ONION SOUP 10

WITH FRESH CROUTONS, CARAMELIZED
ONIONS, SWISS AND PROVOLONE

SOUP DU JOUR 10

MADE FRESH DAILY

CAESAR SALAD 10

CHOPPED ROMAINE, FRESH WHITE
ANCHOVIES, HOMEMADE CROUTONS
PARMESAN CREAMY CAESAR

ZACK'S SALAD 15

SEASONALLY INSPIRED, FIELD GREENS WITH
CANDIED NUTS, RED ONION & CHERRY
TOMATOES, SEASONAL VINAIGRETTE

WEDGE SALAD 13

CRISP ICEBERG LETTUCE WEDGE, LARDON BACON & BLEU CHEESE

SALAD PROTEIN

SALMON +15

BUTCHER CUT FILET +15

CHICKEN THIGHS +7

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Zachary's

CHOP HOUSE

DINNER

STEAKS & POTATOES

ALL STEAKS & CHOPS ARE SERVED WITH CHEF'S POTATOES AND SEASONED WITH ZACHARY'S STEAK SEASONING, GRILLED OVER OPEN FLAME AND GLAZED WITH HOMEMADE TALLOW BUTTER

FILET MIGNON 35

6 OZ, PETITE CUT

FILET MIGNON 50

10 OZ, BIG CUT

AMERICAN LAMB LOLLICHOPS 45

ONE RACK OF PERFECTLY COOKED LAMB

NEW YORK STRIP STEAK 45

14 OZ, PRIME CUT, RICH FLAVOR

THE BIGEYE RIBEYE 58

ZACK'S FAVORITE, 24 OZ CUT

COWGIRL RIBEYE 45

16 OZ, MARBLED WITH FLAVOR

NEW ENGLAND STYLE POT ROAST 45

SLOW BRAISED SERVED OVER MASHED AND CARROTS WITH PAN JUS

ZACKS DINNER BURGER 18

HALF POUND HOUSE GROUND BURGER LETTUCE, TOMATO, RED ONION, FRENCH FRIES
(PLEASE NO SUBSTITUTIONS)

STEAK COMPLIMENTS

DEMI GLAZE

BLEU CHEESE 3.5

HORSERADISH SOUR CREAM SAUCE

MUSHROOMS & ONIONS 3.5

ZACHARY'S STEAK SAUCE

SEAFOOD & SPECIALTIES

SOLE PICCATA 35

FRESH NEW ENGLAND SOLE COOKED IN WHITE WINE, GARLIC, CAPERS AND LEMON OVER FRESH CHEFS PASTA GARNISHED WITH BASIL AND PARSLEY LEAVES

SHRIMP CACCIATORE 35

WILD SHRIMP SAUTEED WITH RED PEPPERS, TOMATOES, ONIONS AND MUSHROOMS IN OUR HOMEMADE MARINARA SAUCE WITH A LIGHT SPICE SERVED OVER FRESH CHEFS PASTA

LEMON BUTTER DILL SALMON 40

FAROE ISLAND SALMON PAN ROASTED TOPPED WITH A LEMON BUTTER DILL SAUCE SERVED WITH RICE AND VEGETABLES

COUNTRY FRIED CHICKEN 25

FRIED DRUMSTICK & THIGH SERVED WITH MASHED POTATOES AND SWEET CORN ON THE COB

FRESH LOBSTER PIE (MP)

A HALF POUND OF FRESH LOBSTER, POACHED IN BUTTER BAKED WITH RITZ CRACKERS

CATCH OF THE WEEK (MP)

ZACKS SPECIAL DOCK PICK!

PORK CHOP 45

PERFECTLY BRINED PORK CHOP SERVED WITH VEGETABLES AND POTATOES

LOBSTER MAC & CHEESE (MP)

SWEET LOCAL LOBSTER IN OUR HOMEMADE CHEDDAR SAUCE WITH FRESH SHELLS

A LA CARTE SIDES 7

ASPARAGUS · CREAMED SPINACH · ROASTED RED PEPPER & BACON CORN · MUSHROOMS
TORN AND FRIED POTATOES · STEAKHOUSE FRENCH FRIES · RUSTIC CHEDDAR MASHED

