

# Zachary's

## CHOP HOUSE

### DINNER

#### RAW BAR

##### **\*TUNA TARTARE 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**

BAKERS HALF 23      BAKERS DOZEN 38

##### **\*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

##### **BURRATA CAPRESE 15**

VINE RIPE TOMATOES, FRESH BASIL, FRESH  
BURRATA 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

### 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

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.  
\*THESE MENU ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD,  
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



## **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 LOLLI CHOPS 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

**\*THE TURNER BURGER 18**  
HALF POUND HOUSE GROUND BURGER LETTUCE, TOMATO, RED ONION, FRENCH FRIES  
(PLEASE NO SUBSTITUTIONS)

### **STEAK COMPLIMENTS**

HORSERADISH SOUR CREAM SAUCE  
BLEU CHEESE 3.5

ZACHARY'S STEAK SAUCE  
MUSHROOMS & ONIONS 3.5

### **SEAFOOD & SPECIALTIES**

**HADDOCK PICCATA 35**  
FRESH ICELANDIC HADDOCK COOKED IN WHITE WINE, GARLIC, CAPERS AND LEMON OVER FRESH CHEFS PASTA GARNISHED WITH BASIL AND PARSLEY LEAVES

**SHRIMP SCAMPI 35**  
WILD SHRIMP SAUTEED IN A WHITE WINE GARLIC SAUCE, WITH TOMATOES SPINACH AND A TWIST OF LEMON SERVED OVER 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

**JULIO'S FISH TACOS 25**  
FRESH HADDOCK, FRIED CRISPY WITH HOMEMADE PICO SERVED WITH STEAKHOUSE FRENCH FRIES

**BAKED HADDOCK DINNER 38**  
FRESH ICELANDIC HADDOCK COOKED IN BUTTER AND WHITE WINE, TOPPED WITH RITZ CRACKERS SERVED WITH RICE AND VEGETABLE

**MARINATED PORTABELLA MUSHROOMS 28**  
MARINATED PORTABELLA MUSHROOMS, GRILLED AND SERVED OVER RICE & VEGETABLE

**BBQ CHICKEN MAC & CHEESE 20**  
BBQ CHICKEN TOSSED IN OUR HOMEMADE CHEDDAR SAUCE WITH SHELLS

### **A LA CARTE SIDES 7**

ASPARAGUS \* CREAMED SPINACH \* MUSHROOMS \* TORN AND FRIED POTATOES \* STREET CORN STEAKHOUSE FRENCH FRIES \* RUSTIC CHEDDAR MASHED

