

# Zachary's

## CHOP HOUSE

### DINNER

#### RAW BAR

**TUNA WATERMELON CRUDO 18**  
THINLY SLICED TUNA, WATERMELON WITH  
LIME AND OLIVE OIL WITH MICRO GREEN

**JUMBO SHRIMP COCKTAIL**  
HOMEMADE COCKTAIL SAUCE  
3 EACH

**LOCAL NEW ENGLAND OYSTERS**  
HALF 21 DOZEN 35

**SEAFOOD PLATTER 45**  
6 OYSTERS 6 SHRIMP

#### APPETIZERS

**SAUTEED OCTOPUS 18**  
LEMON BASIL SAUCE WITH TOMATOES

**ATLANTIC MUSSELS 15**  
SAUTEED IN A WHITE WINE GARLIC SAUCE  
WITH A LEMON TWIST

**BLACKENED YELLOWFIN TUNA 18**  
SEASONAL FRESH YELLOWFIN TUNA SERVED  
RARE WITH SOY SAUCE

**CAPRICE 15**  
HEIRLOOM TOMATOES, FRESH BASIL,  
MOZZARELLA CHEESE, OLIVE OIL  
AND BALSAMIC GLAZE

**FLASH FRIED BRUSSELS 15**  
TOSSED IN SWEET CHILI SAUCE AND BACON

**CALAMARI 15**  
BANANA PEPPER VINAIGRETTE

#### 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

BUTCHER CUT FILET +15

CHICKEN THIGHS +7

SALMON +15

### NO SUBSTITUTIONS

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 LOLLYCHOPS 45**  
ONE RACK OF PERFECTLY COOKED LAMB

**HOUSE BRINED PORK CHOP 45**  
PERFECTLY BRINED PORK CHOP SERVED WITH APPLESAUCE

**THE BIGEYE RIBEYE 58**  
ZACK'S FAVORITE, 24 OZ CUT

**COWGIRL RIBEYE 45**  
16 OZ, MARBLED WITH FLAVOR

**MADEIRA BRAISED SHORT RIBS 50**  
SLOW BRAISED SERVED OVER MASHED AND CARROTS WITH PAN JUS

**NEW YORK STRIP STEAK 45**  
14 OZ, PRIME CUT, RICH FLAVOR

#### **ZACKS DINNER BURGER 18**

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

#### STEAK COMPLIMENTS

ZACHARY'S STEAK SAUCE    HORSERADISH SOUR CREAM SAUCE    DEMI GLACE  
BLEU CHEESE 3.5    MUSHROOMS & ONIONS 3.5    CHIMICHURRI 3.5

#### SEAFOOD & SPECIALTIES

**FRESH LOBSTER PIE (MP)**  
A HALF POUND OF FRESH LOBSTER, POACHED IN BUTTER BAKED WITH RITZ CRACKERS

**COUNTRY FRIED CHICKEN 25**  
FRIED DRUMSTICK & THIGH  
SERVED WITH MASHED POTATOES AND SWEET CORN ON THE COB

**CATCH OF THE WEEK (MP)**  
ZACKS SPECIAL DOCK PICK!  
WITH RICE & VEGETABLE

**CAPE COD CLAM SAUCE 35**  
FRESH LITTLE NECK CLAMS SERVED IN WHITE CLAM SAUCE, SWEET BASIL PESTO, TRUFFLED TOMATOES, OVER FRESH ANGEL HAIR

**SOLE MEUNIERE 35**  
HOMEMADE RICOTTA GNOCCHI  
AND VEGETABLE

**SALMON 40**  
ORANGE MADEIRA GLAZE, MUSHROOMS  
VEGETABLE AND RICOTTA GNOCCHI

**LOBSTER MAC & CHEESE (MP)**  
SWEET LOCAL LOBSTER IN OUR HOMEMADE CHEDDAR SAUCE WITH FRESH SHELLS

#### A LA CARTE SIDES 7

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

#### NO SUBSTITUTIONS