

Zachary's

FAMOUS THIN CRUST

Weekly Dine In Only Specials (5-11 pm):

Monday: 1/2 Price Plain or Special Pizza (Any Size), Buffalo Wings 9.75	Tuesday: Pasta (All You Can Eat) 10.95, Burger Night 7.95	Wednesday: Meat Lasagna 10.95, Baby Back BBQ Ribs (All You Can Eat) 12.95	Thursday: Italian Night 14.95
--	--	--	--------------------------------------

TUESDAY NIGHT SPECIAL 5-11 PM

ALL YOU CAN EAT PASTA \$10.95

CHOICE OF MEAT SAUCE, ALFREDO SAUCE, VODKA TOMATO SAUCE, CREOLE SAUCE OR CARBONARA SAUCE

BURGER NIGHT! Burger, fries, and a pickle for \$7.95 (\$1 extra for cheese)

(DINE IN ONLY)

SUPER SPECIALS 16.95

Yankee Pot Roast

Fresh slices of homemade pot roast served with mashed potatoes, gravy, and a vegetable

Chicken Marsala

Fresh chicken breast sautéed in a marsala wine mushroom demi sauce

BBQ Baby Back Ribs

Tender baby back ribs coated with BBQ sauce and baked to perfection

DESSERT SPECIAL 5.00

Pumpkin Pie

APPETIZERS

Fried Zucchini 9.25

Fresh zucchini breaded and deep fried then served in a basket with horseradish sauce

Roasted Clams 12.00

A dozen fresh Top Neck clams roasted to perfection. Served with drawn butter and lemon

Shrimp Cocktail 10.95

5 fresh deveined shrimp cooked until tender and served with our house made cocktail sauce

New Zealand Mussels Scampi 10.95

Fresh New Zealand mussels sautéed in a scampi sauce

Asian Ginger Wings 10.50

Chicken wings tossed with our homemade Asian teriyaki ginger sauce served with blue cheese and celery sticks

Eggplant Rolletini 9.25

Fresh eggplant stuffed with prosciutto ham, ricotta cheese, topped with marinara sauce and mozzarella cheese, baked and served with garlic bread

Coconut Shrimp 10.95

Four jumbo shrimp breaded with coconut and fried. Served with orange sauce

ENTREES

RIB-EYE LUISA 23.95

A rib-eye steak marinated in a homemade old fashioned steak sauce and grilled to your order

PORK CHOPS MURPHY 16.95

Pork chops served over sautéed onions, potatoes, and peppers. Hot, sweet, or mixed

LAMB CHOPS ARTICHOKE HEARTS AND JARDINIÈRE 20.95

Fresh lamb chops grilled to your liking and topped with sautéed artichoke hearts and plum tomatoes in a garlic basil cream sauce

VEAL PICCATA 19.95

Fresh pieces of veal sautéed in a white wine, lemon, butter sauce with capers

CHICKEN AND SAUSAGE SCARPARIELLO 18.95

Fresh chicken, sausage, broccoli rabe, and skin-on potatoes sautéed in a white wine vinegar sauce

TILAPIA FRANCAISE 18.95

Fresh tilapia dipped in an egg batter sautéed with white wine and lemon

GROUPE PYONAIISI 18.95

Fresh grouper coated with mustard and bread crumbs. Baked and served over Dijon mustard tarragon cream

SALMON LOFGREN 18.95

Grilled salmon served with sautéed portobello mushroom, sundried tomatoes, and scallions in a vodka tomato cream sauce

T-BONE STEAK MONTREAL 19.95

A T-Bone steak coated with Montreal steak seasoning, grilled to your liking and served with a side of Montreal seasoned demi cream sauce

SHRIMP AND SAUSAGE JAMBALAYA 18.95

Fresh jumbo shrimp and sausage sautéed with diced celery, onion, peppers, tomato, scallions, and okra in a New Orleans white wine sauce. Served with rice

FLOUNDER PARMIGIANA 18.95

Fresh flounder breaded and baked with tomato sauce and mozzarella cheese

FRIED SHRIMP PLATTER 16.95

Fresh breaded shrimp fried to a golden brown and served with a side of your choice

CRAFT BEER

Pint \$6.25

Goose Island Parka Porter – ABV 5.30% Goose Island Beer Co Chicago, IL
Sam Adams Winter Lager – ABV 5.60% Sam Adams Brewery Boston, MA
Palaweno Palawan Wit – ABV 6.8% Palaweno Brewery Philippines
Carton Brewing 077XX– ABV: 7.8% Carton Brewing Atlantic Highlands, NJ
Long Trail IPA– ABV 6.00% Long Trail Brewing Company Bridgewater Corners, VT
Kane Head High–ABV 6.5% Kane Brewing Co Ocean NJ

Featuring

60 oz Pitchers; Yuengling, Coors light, Miller lite, Bud, Pabst Blue Ribbon **\$7.00**

WINE

GLASS BOTTLE

GLASS BOTTLE

CHARDONNAY

KENDALL JACKSON	9.5	34
ROBERT MONDAVI PRIVATE SEL	7.5	26
STERLING VINTNER'S COL	7	25
CHATEAU SOUVERAIN	7	25
MAISON CASTEL	8	28

CABERNET SAUVIGNON

C.K. MONDAVI	7	29
STERLING VINTNER'S COL	10	29
J. LOHR	11	36
MAISON CASTEL	8	28
CK MONDAVI BOURBON AGED CAB	11	39

PINOT GRIGIO

RUFFINO LUMINA	7.75	28
SANTA MARGHERITA	-	55
ECCO DOMANI	7.75	27

MERLOT

ROBERT MONDAVI PRIVATE SEL	7.5	23.5
LEESE & FITCH	9	28.5

SAUVIGNON BLANC

STERLING VINTNER'S COL	7	23.5
OYSTER BAY	10.5	33

PINOR NOIR

MARK WEST	8	28
LA CREMA	11	36
MIRASSOU	8.25	27

MOSCATO/RIESLING

BERINGER	6.5	17.5
COL VALLEY CHATEAU ST MICHELLE	7	22.5

CHIANTI

RUFFINO RISERVA DUCALE	-	40
LUIANO CLASSICO	8	30
STACCALI	7	21

GREEK

MOSCHOFILERO BOUTARI	-	37
----------------------	---	----

PORT

PRES PORTO LATE BOTTLE VINT	7.5	40
-----------------------------	-----	----

SPARKLING WINES

MOET & CHANDON WHITE STAR	-	60
KORBEL BRUT	-	30
FREIXENET SPLITS	8	-
LUNETTA PROSECCO SPLITS	8	-
LAMARCA PROSECCO	11	-

MALBEC/ZINFANDEL

PORTILLO MALBEC	7	23
ALAMOS MALBEC	8.25	27
FOUR VINES OLD VINE ZIN	8.75	31

ROSE

BERINGER WHITE ZINFANDEL	6.5	17.5
CHATEAU BEAULIEU ROSE	8.75	30

BLEND

DREAMING TREE RED WINE	11	38.5
------------------------	----	------

HOUSE- COPPERRIDGE

GLASS BOTTLE

5.5 14

CABERNET CHARDONNAY PINOT GRIGIO MERLOT