

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
--	--	--	--------------------------------------

SUPER SPECIALS 16.95

Yankee Pot Roast

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

Chicken Francaise

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

Fried Shrimp Platter

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

APPETIZERS

Fried Zucchini 9.25

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

Shrimp Cocktail 10.95

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

Roasted Clams 12.00

A dozen fresh Top Neck clams roasted to perfection.

Served with drawn butter and lemon

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

New Zealand Mussels Fradiavolo 10.95

New Zealand mussels sautéed with garlic, thyme, basil, and oregano in a white wine plum tomato sauce. Served hot, sweet, or mild

Baked Stuffed Portobello 10.95

A fresh portobello mushroom marinated and stuffed with crabmeat, topped with provolone cheese baked and served over scampi sauce

ENTREES

QUEEN CUT PRIME RIB 23.95

Prime rib oven roasted to your liking and served with potatoes of your choice

RIB-EYE MONTREAL 23.95

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

T-BONE STEAK SMOTHER 20.95

A T-bone steak grilled to your liking and topped with sautéed onions, mushrooms, and provolone cheese

SHRIMP AND SAUSAGE BROCCOLI RABE 18.95

Shrimp and sausage sautéed in garlic and oil with steamed broccoli rabe. Served over pasta of your choice

SALMON ROGET 19.95

Fresh salmon broiled and served with sautéed garlic, scallions, artichoke hearts, and sundried tomatoes in a Roget champagne cream sauce

GROUPE ATHENIAN 19.95

Fresh grouper sautéed with basil, garlic, scallions, and spinach. Topped with crumbled feta cheese and baked

FLOUNDER FRANCAISE 19.95

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

VEAL MARSALA 19.95

Fresh veal sautéed in a marsala wine mushroom demi sauce

TILAPIA JONATHAN 19.95

Fresh tilapia sautéed with diced plum tomatoes, scallions, and shitake mushrooms in a sherry wine Cajun sauce

PORK CHOPS MURPHY 16.95

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

BBQ BABY BACK RIBS 16.95

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

CHICKEN AND SHRIMP TORINO 18.95

Fresh chicken and shrimp sautéed in garlic and oil with Portobello mushrooms, roasted peppers, sundried tomatoes, and broccoli. Tossed with the pasta of your choice

CRAFT BEER

Pint \$6.25

Goose Island Parka Porter – ABV 5.30% Goose Island Beer Co Chicago, IL
Sam Adams Cold Snap – ABV 5.3% Sam Adams Brewery Boston, MA
Revolution Anti Hero—ABV 6.70 Revolution Brewing Illinois
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

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

PINOT GRIGIO

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

SAUVIGNON BLANC

STERLING VINTNER'S COL	7	23.5
OYSTER BAY	10.5	33

MOSCATO/RIESLING

BERINGER	6.5	17.5
COL VALLEY CHATEAU ST MICHELLE	7	22.5

GREEK

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

SPARKLING WINES

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

ROSE

BERINGER WHITE ZINFANDEL	6.5	17.5
CHATEAU BEAULIEU ROSE	8.75	30

GLASS BOTTLE

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

MERLOT

ROBERT MONDAVI PRIVATE SEL	7.5	23.5
LEESE & FITCH	9	28.5

PINOR NOIR

MARK WEST	8	28
LA CREMA	11	36
MIRASSOU	8.25	27

CHIANTI

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

PORT

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

MALBEC/ZINFANDEL

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

BLEND

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

HOUSE- COPPERRIDGE

	GLASS	BOTTLE
CABERNET	5.5	14
CHARDONNAY		
PINOT GRIGIO		
MERLOT		