

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
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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)

APPETIZERS

Fried Zucchini 9.25

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

Crabmeat Crepes 9.25

A fresh homemade crepe, stuffed with crabmeat and topped with hollandaise sauce then baked and served with slices of Italian bread

Boneless Asian Ginger Wings 10.50

Boneless 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

New Zealand Mussels Fradiavolo 10.95

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

Roasted Clams 11.50

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

SUPER SPECIALS 16.95

Chicken Marsala

Fresh chicken breast sautéed in a marsala wine mushroom demi sauce

Pork Chops

Fresh pork chops grilled to perfection and served with a side of your choice

Fried Shrimp Platter

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

DESSERT SPECIAL 5.00

Warm Brownie Sundae

Cheesecake

Pumpkin Pie

ENTREES

BBQ BABY BACK RIBS 16.95

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

SIRLOIN AND BROILED SHRIMP 23.95

A sirloin steak grilled to your liking and broiled shrimp served with lemon, and your choice of side

RIB-EYE SMOTHER 23.95

Rib-Eye steak grilled to your liking and topped with sautéed onions, mushrooms, and provolone cheese

SALMON ZACHARY'S 18.95

Fresh salmon grilled and topped with garlic, mushrooms, and sundried tomatoes. Served in a sherry wine sauce made with lemon zest and cream

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

FLOUNDER ROGET 18.95

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

SHRIMP AND CHICKEN TORINO 18.95

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

VEAL MARSALA 19.95

Fresh veal sautéed in a marsala wine mushroom demi sauce

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

TILAPIA ALEXA ROSE 18.95

Fresh tilapia sautéed with little neck clams, shitake mushrooms and New Zealand mussels in a garlic basil white wine butter lemon sauce

GROUPER JOHN PAUL 18.95

Fresh grouper topped with prosciutto ham and mozzarella cheese. Served in a garlic, basil, onion, plum tomato sauce made with white wine

Tel: (732) 229-0286

www.zacharys-restaurant.com

CRAFT BEER

Pint \$6.25

Revolution Anti Hero—ABV 6.70 Revolution Brewing Illinois

Kane Head High—ABV 6.5% Kane Brewing Co Ocean NJ

Sam Adams Octoberfest —ABV: 5.3% Sam Adams Brewery Boston, MA

Carton Brewing 077XX— ABV: 7.8% Carton Brewing Atlantic Highlands, NJ

Long Trail IPA— ABV 6.00% Long Trail Brewing Company Bridgewater Corners, VT

Spaten Octoberfest – ABV 5.9 % Spaten-Franziskaner-Bräu (AB InBev) Germany

Featuring

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

WINE

GLASS BOTTLE

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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
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PORT

PRES PORTO LATE BOTTLE VINT	7.5	40
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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
19 CRIMES RED WINE	8	28

HOUSE- COPPERRIDGE

GLASS BOTTLE

5.5 14

CABERNET CHARDONNAY PINOT GRIGIO MERLOT