

# Zachary's FAMOUS THIN CRUST

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

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

### MONDAY NIGHT SPECIAL 5-11 PM

**1/2 PRICE PLAIN OR SPECIAL PIZZA ANY SIZE**

**BUFFALO WINGS 9.75**

**(boneless available)**

**Dine-in Only!**

**SUPER SPECIALS 16.95**  
**BBQ Baby Back Ribs**  
 Tender baby back ribs coated with BBQ sauce and baked to perfection

**Shrimp Parmigiana**  
 Fresh breaded shrimp fried until golden then baked with marinara sauce and mozzarella cheese

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

**DESSERT SPECIAL 5.00**  
 Peach Cobbler  
 Warm Brownie Sundae  
 Banana Split

### APPETIZERS

**Fried Zucchini 9.25**

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

**Stuffed Grape Leaves 7.75**

Ten stuffed grape leaves steamed and served topped with a garlic, basil, lemon sauce

**Coconut Shrimp 10.95**

Four jumbo shrimp breaded with coconut and fried & served with orange sauce

**Crabmeat Crepes 9.95**

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

**Eggplant Rolletini 9.95**

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

**Chicken Pot Stickers 9.95**

6 Asian style chicken pot stickers served with ginger soy sauce

### ENTREES

**RIB-EYE LUISA 23.95**

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

**PRIME T-BONE STEAK SMOTHER 20.95**

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

**SCALLOPS BROCCOLI RABE 22.95**

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

**SALMON BRIMAR 19.95**

Fresh salmon grilled and topped with sautéed onions, peppers, and sausage with a touch of Cajun spice in a brandy tomato sauce

**GROUPER YOMARA 19.95**

Grouper sautéed with scallions and mushrooms, served in a spicy garlic, butter, lemon sauce with a touch of white wine

**TILAPIA CICIRELLI 19.95**

Fresh tilapia marinated in olive oil, garlic, basil, and balsamic, then grilled and topped with capers, Greek olives, and an herb plum tomato sauce. Served over a bed of spinach

**FLOUNDER VIRGINIA 19.95**

Fresh broiled flounder wrapped around slices of Swiss cheese and steamed broccoli

**VEAL FRANCAISE 19.95**

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

**PORK TENDERLOIN MARSALA 16.95**

Pork tenderloin sautéed in a marsala wine mushroom demi sauce

**SHRIMP AND SCALLOPS SAMANTHA 22.95**

Fresh shrimp and scallops sautéed in a white wine red clam sauce

**CHICKEN AND SAUSAGE SCARPARELLO 18.95**

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

## **CRAFT BEER**

**Pint \$6.25**

**Farmhouse Summer Ale**—ABV 4.60 Flying Fish Brewing Co Somerdale, NJ

**Kane Overhead**—ABV 8.2% Kane Brewing Co Ocean NJ

**Sam Adams Summer Ale** —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

**7 Mile Beach Bubbles** – ABV 5.8% 7 Mile Brewery Rio Grande, 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
J. LOHR	11	36

#### **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

#### **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
BERINGER OLD VINE ZIN	9	20

#### **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