

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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SUPER SPECIALS 15.95

Pork Chops

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

Meatloaf Platter

Fresh homemade Meatloaf served with mashed potatoes and gravy, with vegetable

Chicken Marsala

Fresh chicken breast sautéed in a marsala wine mushroom demi sauce

DESSERT SPECIAL 5.00

Cheesecake
Warm Brownie Sundae

APPETIZERS

Fried Zucchini 8.75

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

Stuffed Crimini Mushrooms 8.95

Baked fresh crimini mushrooms stuffed with Italian sausage and provolone cheese

Grilled Octopus 16.95

Fresh grilled octopus tossed with fresh lemon juice and extra virgin olive oil

Roasted Clams 11.50

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

Eggplant Rolletini 8.95

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

Asian Ginger Wings 9.50

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

ENTREES

QUEEN CUT PRIME RIB 22.95

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

PRIME T-BONE STEAK SMOTHER 19.95

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

RIB-EYE LUISA 19.95

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

BBQ BABY BACK RIBS 15.95

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

STUFFED FLOUNDER 20.95

Fresh flounder broiled with garlic, butter, and lemon then stuffed with crabmeat

NAPOLENE 15.95

Sliced Italian sausage sautéed with diced plum tomatoes, garlic, basil, diced prosciutto ham, peas, white wine, and tomato sauce. Served hot, mild, or sweet

TILAPIA CICIRELLI 18.95

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

GROUPEL DAVID 18.95

Fresh grouper grilled and served with a white wine, butter, lemon, shrimp, crayfish, and cream sauce

VEAL PICCATA 18.95

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

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

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

CRAFT BEER

Pint \$6.25

420 Extra Pale Ale – ABV 5.7% SweetWater Brewing Company Atlanta, GA
Long Trail IPA – ABV 6.00% Long Trail Brewing Company Bridgewater Corners, VT

Sam Adams Cold Snap – ABV 5.30% Sam Adams Brewery Boston, MA

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

Victory Winter Cheers – ABV 6.7% Victory Brewing Company Downingtown, PA

Innis & Gunn Kindred Spirits – ABV 6.1% Edinburgh England The Innis & Gunn Brewing Company

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
STORYPOINT	6.5	23
J. LOHR	11	36
SPELLBOUND	10.25	33

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
ANGELINE	10	30

MOSCATO/RIESLING

BERINGER	6.5	17.5
COL VALLEY CHATEAU ST MICHELLE	7	22.5

GREEK

MOSCHOFILERO BOUTARI	-	37
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SPARKLING WINES

MOET & CHANDON WHITE STAR	-	60
KORBEL BRUT	-	30
FREIXENET SPLITS	8	-
LUNETTA PROSECCO SPLITS	8	-
LAMARCA PROSECCO	6	-

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
ANGELINE	10	30
STORYPOINT	6.5	23
SPELLBOUND	10.25	33

MERLOT

ROBERT MONDAVI PRIVATE SEL	7.5	23.5
COLUMBIA CREST "TWO VINES"	7	20
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
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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
CABERNET	5.5	14
CHARDONNAY		
PINOT GRIGIO		
MERLOT		