

luncheon dining

• luncheon patio dining by reservation only



• monday – friday; 11:30 am – 2 pm

soup, salads + pasta

soup du jour [12]

zack's salade maison [13 | 11 half]

baby greens, feta cheese and toasted pine nuts with the house vinaigrette

classic caesar salade [14 | 12 half]

fresh romaine, croutons, parmesan cheese with caesar dressing

zack's roasted beet salade

mixed baby greens, roasted beets, mandarin oranges, fromage de chèvre, fresh tomatoes with a pomegranate vinaigrette dressing
[grilled salmon 25 | grilled shrimp 23 | grilled chicken 21]

roasted vegetable quinoa salade

mixed baby greens, seasonal vegetables, honey mustard roasted garlic dressing
[grilled salmon 25 | grilled shrimp 23 | grilled chicken 21 | grilled vegetables 17]

zack's tostada salade

black beans, tomato, avocado, jack+cheddar cheese blend, salsa, sour cream, mixed greens surrounded by a baked flour tortilla shell, cilantro lime dressing
[grilled shrimp 23 | grilled chicken 21 | grilled vegetables 17]

tuna club salade [19]

white albacore tuna on a bed of baby greens, fresh tomatoes, bacon, avocado, artichoke hearts, swiss cheese with the house vinaigrette

roasted butternut squash ravioli [23]

prepared with sage brown butter

pasta diablo sautéed chicken [21] or tiger shrimp [23]

onions, green onions, fresh tomatoes, red chili flakes, olive oil and garlic butter on penne

vodka crème penne pasta [21]

sautéed chicken, mushrooms, fresh basil, sun dried tomato with a light vodka crème sauce





main course

the "meistro sandwich" [17]

chicken breast with sautéed onions, mushrooms, crispy bacon, mozzarella cheese, cajun spices served on a baguette

grilled chicken pesto baguette [17]

with sun dried tomato, artichoke hearts and mozzarella cheese

slow roasted turkey breast sandwich [17]

avocado, bacon, swiss cheese, lettuce, tomato, and mayonnaise on a baguette

executive burger kobe [19]

with bacon, grilled onions, tomato, lettuce, sun dried tomato aioli and choice of cheese: blue, swiss or jack + cheddar blend

salade crab cakes [25]

mixed baby greens, fresh tomato, corn and avocado with citrus cilantro aioli

pork tenderloin medallions [25]

sautéed tenderloins, sliced apples and olive oil with a brandy crème reduction sauce

catch of the day [25] – please inquire for today's fresh fish preparation

dessert + beverages

please inquire for pastry chef Georgie's daily-made dessert creations [13]

affogato – vanilla ice cream, espresso, amaro and salted caramel [16]

french vanilla ice cream [6]

wine + beer menus available, corkage [25]

coffee [4] and espresso [6]

novus loose leaf teas [4]

coke, diet coke, sprite, tropical iced tea [4]

sparkling + still water [6]

additional sides [3 to 5]

split plate [6]

evening dining

• evening patio dining by reservation only



• monday – thursday; 5 pm – 8:30 pm
• friday – saturday; 5 pm – 9 pm

soup, salads + appetizers

soup du jour [12]

zack's salade maison [15 | 12 half]

baby greens, feta cheese and toasted pine nuts with the house vinaigrette

classic caesar salade [16 | 13 half]

fresh romaine, croutons, parmesan cheese with caesar dressing

 tuscan salade [17 | 13 half]

baby greens, fresh pears, gorgonzola cheese and toasted caramelized pecans with raspberry vinaigrette

baked brie [23]

60% double-crème wrapped in a flaky puff-pastry with fresh apples and caramelized toasted pecans

crab cakes [23] 

wild caught Phillips crab with chili oil and orange soy aioli

lobster with sweet corn [25] 

sautéed lobster, sweet corn with black truffle oil, mandarin oranges, chive butter with a light curry crème sauce served on corn husks

pastas

 aglio + olio

choice of flat-iron steak, tiger shrimp or chicken atop spaghetti, sautéed with fresh garlic + extra virgin olive oil, red chili flakes and parsley
[flat-iron steak 35 | shrimp 32 | chicken 30]

fettuccine seafood curry [42]

sautéed giant scallops, mussels, black tiger shrimp, fresh tomatoes, green onions, mushrooms and yellow curry sauce atop fettuccine

prosciutto penne [30]

sautéed parma prosciutto, mushrooms, fresh basil, sun dried tomato with a light vodka crème sauce on penne

 pasta a la checca

fresh tomato, basil, chèvre cheese, pine nuts, garlic + olive oil on capellini
[salmon 36 | shrimp 32 | chicken 30]





main course

- ☒ slow roasted boar shank [48]
oven roasted milanese with a rich demi-glace
- ☒ 8 oz. choice beef filet mignon [49]
Porcini mushroom or tellicherry peppercorn encrusted.
- 16 oz. cowboy bone-in rib eye [52]
*maytag blue cheese cabernet sauvignon reduction sauce
or tellicherry peppercorn encrusted.*
- chicken pizziola [30]
*sautéed chicken breast with fresh tomatoes, artichoke hearts,
olives and red chili flakes with extra virgin olive oil*
- duck breast [42]
please inquire for today's preparation
- roasted rack of lamb [48]
prepared with a rosemary and garlic marinade
- ☒ medallions of pork tenderloin [35]
*sautéed tenderloins, sliced apples and olive oil
with a brandy crème reduction sauce*
- ☒ a house specialty salt & pepper available upon request

dessert + beverages

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