

# 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 [13]

zack's salade maison [16 | 13 half]

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

classic caesar salade [17 | 14 half]

*fresh romaine, croutons, parmesan cheese with caesar dressing*

zack's roasted beet salade [20 | 15 half]

*mixed baby greens, roasted beets, mandarin oranges, fromage de chèvre, fresh tomatoes with a pomegranate vinaigrette dressing*

baked brie [24]

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

crab cakes [24] 

*wild caught Phillips crab with chili oil and orange soy aioli*

lobster with sweet corn [26] 

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

## pastas

prosciutto penne [32]

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

roasted butternut squash tortellachi [36]

*prepared with sage brown butter*

 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 37 | shrimp 34 | chicken 32 ]

pasta di mare [44]

*sautéed giant scallops, mussels, black tiger shrimp, fresh tomatoes, basil, garlic, white wine, chili flakes, lime juice atop spaghetti*





## main course

-  8 oz. choice beef filet mignon [52]  
*Porcini mushroom or tellicherry peppercorn encrusted.*
- 16 oz. cowboy bone-in rib eye [54]  
*maytag blue cheese cabernet sauvignon reduction sauce  
or tellicherry peppercorn encrusted.*
- chicken piccata [32]  
*sautéed chicken breast with capers, butter,  
white wine and lemon juice*
-  medallions of pork tenderloin [37]  
*sautéed tenderloins, sliced apples and olive oil  
with a brandy crème reduction sauce*
- duck breast [44]  
*please inquire for today's preparation*
- roasted rack of lamb [50]  
*prepared with a rosemary and garlic marinade*
-  slow roasted boar shank [50]  
*oven roasted milanese with a rich demi-glace*
-  a house specialty      salt & pepper available upon request

## 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]*

|                                                       |                                    |
|-------------------------------------------------------|------------------------------------|
| <i>coffee [4] and espresso [6]</i>                    | <i>sparkling + still water [6]</i> |
| <i>novus loose leaf teas [4]</i>                      | <i>additional sides [3 to 5]</i>   |
| <i>coke, diet coke, sprite, tropical iced tea [4]</i> | <i>split plate [6]</i>             |

# luncheon dining

• luncheon patio dining by reservation only



• monday – friday; 11:30 am – 2 pm

## soup, salads + pasta

soup du jour [13]

**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

**roasted vegetable quinoa salade**

mixed baby greens, seasonal vegetables, honey mustard roasted garlic dressing  
[grilled salmon 27 | grilled shrimp 25 | grilled chicken 23 | grilled vegetables 20]

**zack's roasted beet salade**

mixed baby greens, roasted beets, mandarin oranges, fromage de chèvre,  
fresh tomatoes with a pomegranate vinaigrette dressing  
[grilled salmon 27 | grilled shrimp 25 | grilled chicken 23]

**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 25 | grilled chicken 23 | grilled vegetables 20]

**tuna club salade [20]**

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

**roasted butternut squash tortellachi [26]**

prepared with sage brown butter

**vodka crème penne pasta [23]**

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

**pasta diablo sautéed chicken [23] or tiger shrimp [25]**

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





## main course

### the "meistro sandwich" [19]

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

### grilled chicken pesto baguette [19]

with sun dried tomato, artichoke hearts and mozzarella cheese

### slow roasted turkey breast sandwich [19]

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

### executive burger kobe [21]

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

### salade crab cakes [26]

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

### pork tenderloin medallions [27]

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

catch of the day [26] – 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]*