

Add a Zach's House Side Salad
to any Entrée 6.00



SEAFOOD

ALASKAN FISH & CHIPS

~ Alaska cold water Cod, Tempura beer battered and served with
Fries & Coleslaw 18

BACON WRAPPED SCALLOPS AND BLACKENED PACIFIC COD

~ Bacon wrapped Scallops and blackened Alaska cold water Cod, served with Coconut White Rice,
finished with Newburg Sauce 26

ASIAN STYLE SALMON CAKES

~ House-made with Alaska Salmon, Spinach, fresh Ginger, and Asian spices, topped with a sweet Chili
glaze and Scallions, served with Coconut Rice and House veggies 22

SEARED SALMON WITH ROASTED PEPPER SAUCE

~ * Alaska Salmon, topped with Spinach in Fire Roasted Poblano Verde sauce, served with
tri color Fingerling Potatoes and House veggies 27

NEW STUFFED ALASKAN SOLE

~ Alaska Sole stuffed with seasoned breading, covered with Lemon Cream, then oven finished, served
with grilled Asparagus spears and Coconut Rice 20

FAVORITES

^{vegie} GARDEN LINGUINI

~ Fresh vegetables pan seared then tossed with Artichoke Tomato Vinaigrette, served over
Linguini Pasta 14

DEUTSCHLAND PORK LOIN

~ Pork Loin, pan seared and oven finished, topped with a House-made Green Apple and Hickory
smoked Bacon Glaze, served with traditional German warm Potato salad 19

CHICKEN & SHRIMP NOODLE BOWL

~ Stir fried Chicken, Shrimp, Scallions and Green Cabbage, tossed with Linguini Noodles and
Asian Brown Sauce 22

CHICKEN CARBONARA

~ Oven finished Chicken Breasts topped with Marinara, served over Cheese Tortellini, Bacon and
Cream Sauce 26

GRILLED NEW YORK 14oz.

~ * Choice Angus Beef, hand selected and cut in house, served with Maitre d Butter, Colcannon
mashed Potatoes and House veggies 37

NEW BELLO BLEU

~ A large Portobello Mushroom filled with a Swiss, Parmesan and Shredded Ham mélange, sprinkled
with bread crumbs and oven finished, served with grilled Asparagus spears and topped with Béarnaise
Sauce 20

* "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness"