



BREAKFAST

TRADITIONAL BREAKFAST

~ * Two Eggs any style, Hash Browns, choice of Ham, Bacon or Sausage,
served with Toast 13

STEAK & EGGS

~ * Grilled certified Angus Beef New York steak, Hash Browns and two Eggs any style,
served with Toast 20

BREAKFAST TRIO

~ * Three mini Sweet Cream Blueberry Pancakes, two strips of Bacon and two
Eggs any style 13

NEW SOUTHWEST EGGS BENEDICT

~ Crisp grilled English Muffin, topped with two Chorizo Sausage patties and two
Poached Eggs, smothered with a Mild Jalapeno Hollandaise sauce. served with
Hash Browns 14

HUEVO'S RANCHEROS

~ Corn Tortillas, topped with two hard - fried Eggs, Chorizo Sausage, Ranchero
Sauce and Cheddar Jack Cheese, served with Hash Browns and Toast 13

BREAKFAST TACOS

~ Scrambled Egg, Chorizo Sausage, Hash Browns, Queso Feta, Pico de Gallo and
Crema Mexicana 13

NEW FRENCH TOAST D' ANGE

~ Heavenly Sweet! Light and fluffy Angel Food Cake, battered and grilled to
perfection. Topped with diced Pineapple, Caramel sauce, powdered Sugar and
whipped Cream 14

OATMEAL ~ CRÈME BRULEE

~ Rolled Oats, Topped with a delicious Caramelized Sugar topping 8

(Parties of Five or more, One Check and One Form of Payment, Please)

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

4/18 WES



FAVORITES

DARRYL'S SCRAMBLE

~ Scrambled Eggs with diced Tomato, and fresh Spinach, topped with Feta Cheese, served with grilled Ham and an English Muffin 13

SWEET CREAM PANCAKES WITH BLUEBERRIES

~ Three large Sweet Cream Pancakes, speckled with blueberries served with Butter and Syrup on the side 11

ZACH'S CORN BEEF HASH

~ * House roasted Corned Beef, shredded Cabbage, Hash Browns, and Red Onion, topped with a Jalapeno Cilantro Mayo, served with two Eggs any style and Toast 14

OMELETTES

HAM & CHEDDAR OMELETTE

~ A traditional Omelette stuffed with diced Ham and Cheddar Jack Cheese, served with Hash Browns and Toast 14

BUILD YOUR OWN OMELETTE

~ Choice of three ingredients: Swiss, Cheddar, Mushrooms, Onion, Pico de Gallo, Jalapeno, Tomatoes, Green Peppers, Sausage, or Ham, served with Hash Browns and Toast 14

GREEK OMELETTA

~ Fresh Spinach, Zucchini, Tomato, Feta Cheese and Tahini Cream Sauce, served with Hash Browns and Toast 15

SIDE ORDERS

- ~ * One Egg to Order 3
- ~ Toast or English Muffin 4
 - ~ Hash Browns 4
- ~ Ham, Bacon or Sausage 6
- ~ Cold Cereal 5

BEVERAGES

- ~ Coffee, Hot Chocolate, Milk 2.50
- ~ Specialty Tea 2.75
- ~ Small Juice 3.50
- ~ Large juice 5

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BASKET OF FOCACCIA 6.00

SALADS & SOUPS

GARDEN FRESH HOUSE SALAD

~ Fresh Greens, Cucumber, Carrots, and Tomato, served with Herb-Spice Vinaigrette 6

BLACKENED CHICKEN CAESAR

~ Blackened Chicken, served over fresh Greens tossed with creamy Caesar Dressing, House baked Croutons and Parmesan Cheese (substitute Salmon add 3) 21

THAI BEEF SALAD

~ * Thai Marinated Steak, grilled and served on a bed of Mixed Greens, Mint, Scallions and Peanuts, tossed with a Spicy Thai Ginger Dressing 23

FRESH WEDGE SALAD

~ Crisp wedge of Iceberg Lettuce adorned with chopped Hickory smoked Bacon, Carrots, Scallions, Bleu Cheese crumbles and Tomato wedges, served with your choice of Dressing on the side 14

SOUP AND SANDWICH

~ Cup of Soup with the Sandwich of the day 12

SOUP AND SALAD

~ Cup of Soup and a garden fresh House Salad 10

HOUSE SIGNATURE MULLIGATAWNY OR SOUP OF THE DAY

~ Cup 4 ~ Bowl 6

Grill Temps
Rare =
Red and Cool in the middle
Medium Rare =
Red and Hot in the middle
Medium =
Pink in the middle

BURGERS

GRILLED SIRLOIN BURGER

~ * A delicious ground Sirloin Burger, with choice of one topping, on a toasted Parmesan Pepper Roll with Lettuce, Tomato, Onion and Mayo, served with Fries 15

GREEK CHICKEN SANDWICH

~ Grilled Chicken Breast, Kalamata Olive Tapenade, Tomato, Fresh Spinach, and Sun dried Tomato Dressing, on a Parmesan Pepper Roll, served with Fries 15

NEW VEGGIE BURGER

~ House made Veggie patties, made with a blend of Portobello and White Button mushrooms, Zucchini, and Yellow Squash, Grilled and topped with Spinach, Tomato and Mayo served with Fries 15

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SOPHIE'S FAVORITES

GF VEGGIE PESTO PENNE PASTA

~ Sautéed Shredded Brussels sprouts, Carrots, Red Onion, Squash and Zucchini tossed with Gluten Free Penne Pasta finished with creamy Basil Pesto 13

FRENCH DIP

~ Savory Prime Rib Beef tempered in Au jus and served on a crispy French Alpine Roll with Au jus, garnished with Wasabi 14

NEW MONTE CRISTO

~ Three layers of Brioche Bread, stuffed with Hickory Smoked Honey Ham and Swiss Cheese, then Egg washed and grilled to gooey goodness. Served with Fries 14

CUBANO SANDWICH

~ Grilled Chicken thigh meat and sliced Hickory smoked Ham, topped with Swiss Cheese, Pickle, Cabbage and Mustard Aioli, on a grill pressed French Alpine Roll 15

ZACH'S STYLE CORN BEEF & SLAW REUBEN

~ Slow roasted Corned Beef sliced thin with House-made Cole Slaw, Thousand Island dressing, and Swiss Cheese, topped with Pickle, served with Fries 17

ALASKA COD SALAD SANDWICH

~ Alaskan cold water Cod, steamed with fresh Lemon, then flaked and tossed with Zach's special Dressing, Celery and Red Bell Peppers. Served open faced on two New England Rolls, with side of fries 15

ALASKAN FISH & CHIPS

~ Alaskan Cold Water Cod, Tempura Beer Battered and served with Fries & Coleslaw 16

SLOW ROAST PORK TAQUITOS

~ House slow roasted Pork, hand rolled, grilled, and served with Pico de Gallo, Crema Mexicana, and Jalapeno Honey 18

BLACKENED CHICKEN PASTA

~ Served over Cheese Tortellini, White Cream Sauce & Parmesan Cheese 18

SMOKEY CHICKEN AND WHITE BBQ

~ Slow roasted, smokey shredded Chicken thigh meat, topped with our White BBQ Sauce, Lettuce and Tomato, served on a toasted Parmesan Pepper Roll with Fries 14

BABY BACK RIBS

~ Half Rack of tender, oven baked, BBQ glazed Baby back ribs, served with cole slaw and fries 16

(Full Rack 23)

NEW BIG BLT

~ Must be a Bacon lover! thick 1/2 inch cut Honey cured Hickory Smoked Bacon, crisp shredded Green leaf Lettuce, Tomato and Mayo, on a toasted Tellera roll, served with Fries 14

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SALADS and SOUPS

BLACKENED CHICKEN CAESAR SALAD

~ Grilled Chicken served over fresh greens and tossed with Caesar dressing, Parmesan Cheese and House-baked Croutons. (substitute Salmon add 3) 21

SESAME SALMON WITH GINGER DRESSING

~ * Seared Alaskan Salmon crusted with Sesame, served over fresh mixed greens tossed with a Ginger Vinaigrette, garnished with pickled Ginger and Wasabi 23

THAI BEEF SALAD

~ * Thai marinated Steak, grilled and served on a bed of mixed greens, Mint, Scallions and Peanuts, tossed with a spicy Thai Ginger dressing 23

GREEK CHICKEN SALAD

~ Grilled Chicken served over fresh mixed greens with Cherry Tomato, Cucumber and Kalamata Olives, tossed with a Greek Vinaigrette then sprinkled with crumbled Feta Cheese (substitute Salmon add 3) 21

HOUSE SIGNATURE MULLIGATAWNY OR SOUP OF THE DAY

~ Cup 4 ~ Bowl 6

SEAFOOD

ALASKAN FISH & CHIPS

~ Tempura beer battered Alaskan cold water Cod, served with Fries & House-made Coleslaw 18

BACON WRAPPED SCALLOPS AND BLACKENED PACIFIC COD

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

ASIAN STYLE SALMON CAKES

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

NEW SEAFOOD PASTA

~ Alaskan cold water Cod, Salmon, Bay Shrimp and Bay Scallops cooked in a savory House made Red Sauce and served over Linguini Pasta 25

SHRIMP SCAMPI AND LINGUINI

~ Pan seared Shrimp, tossed with Linguini pasta and our House-Scampi, Butter, Garlic, wine sauce. Served with Garlic Bread 22

SEARED SALMON WITH ROASTED PEPPER SAUCE

~ * Alaskan Salmon, topped with Spinach in fire roasted Poblano verde sauce, served with roasted root vegetables and House Veggies 27

NEW MISO MARINATED SOLE

~ Grilled Alaskan Sole, marinated with white Miso, served over pureed Carrot and sautéed House veggies. Drizzled with Sesame Glace, served with coconut rice 25

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

BURGERS and SUCH

GRILLED SIRLOIN BURGER

~ * A delicious ground Sirloin Burger served on a toasted Parmesan Pepper roll with Lettuce, Tomato, Onion, Pickle, and Mayo, with your choice of one topping, served with Fries 16

FRENCH DIP

~ Prime Rib, thin sliced and tempered in Au jus, served on a crispy French Alpine roll with Au jus, garnished with Wasabi 15

ZACH'S STYLE CORN BEEF & SLAW REUBEN

~ Slow roasted Corned Beef sliced thin with House-made Cole Slaw, Thousand Island dressing, and Swiss Cheese, topped with Pickle, served with Fries 17

SLOW ROAST PORK TAQUITOS

~ House slow roasted Pork, hand rolled, grilled, and served with Pico de Gallo, Crema Mexicana, and Jalapeno Honey 18

Grill Temps.
Rare =
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FAVORITES

GF VEGGIE PENNE PESTO PASTA

~ Sautéed Shredded Brussels sprouts, Carrots, Red Onion, Squash and Zucchini tossed with Gluten Free Penne Pasta finished with creamy Basil Pesto 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

NEW BABY BACK RIBS

~ Half Rack of tender oven baked, BBQ glazed Baby back ribs, served with Cole slaw and fries 18
(Full Rack 23)

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 pasta, 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 35

NEW RIB EYE STEAK 12oz

~ * Tender and juicy 12 oz. Rib eye steak, cooked to your liking, topped with a robust black Peppercorn Demi glaze, served with Colcannon mashed Potatoes and House Veggies 35

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