



SOUP/SALADS/APPETIZERS 5

Soup Du Jour	\$6.00
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Zacks House Salad	\$7.00
baby greens with feta cheese and toasted pine nuts with house vinaigrette	
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Classic Caesar Salad	\$8.00
fresh romaine, croutons, parmesan cheese with caesar dressing	
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Baked Brie	\$13.00
60% double-creme brie wrapped in a flaky puff-pastry with fresh apples and caramelized toasted pecans	
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Lobster With Sweet Corn	\$13.00
sauteed lobster and sweet corn with black truffle oil, mandarin oranges and chive butter with a light curry creme sauce served on corn husks	

ENTREES 7

Slow Roasted Wild Boar Shank	\$33.00
oven roasted milanese with a rich demi-glace	
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Certified Angus Beef Filet Mignon	AVAILABLE OPTIONS
with tellicherry peppercorn encrusted or porcini mushroom	
	8 Oz: \$32.00
	6 Oz: \$30.00
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12 Oz. New York Strip Steak	\$30.00
with tellicherry peppercorn encrusted maytag blue cheese cabernet reduction sauce	
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Medallions Of Pork Tenderloin	\$24.00
sauteed pork tenderloins, sliced apples and olive oil with a brandy creme reduction sauce	
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Pasta El Jardin	\$14.00
fresh spinach, onion, broccoli, mushrooms, olive oil and garlic with penne	
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Zacks Pasta Prosciutto	\$20.00
sauteed parma prosciutto, mushrooms, fresh basil, sun dried tomato with a light vodka creme sauce with penne	
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Salos Seafood Curry	\$26.00
sauteed giant scallops, mussels, black tiger shrimp, fresh tomatoes, green onions, mushrooms, garlic butter and yellow curry creme sauce atop fettucini	