

this menu prepared for you by:



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Evening Menu

SOUP|SALADS|APPETIZERS

Soup du Jour \$6

Zack's House Salad

baby greens with feta cheese and toasted pine nuts with house vinaigrette \$7

Classic Caesar Salad

fresh romaine, croutons, parmesan cheese with Caesar dressing \$8

Baked Brie

60% double-crème brie wrapped in a flaky puff-pastry with fresh apples and caramelized toasted pecans \$13

Lobster with Sweet Corn

sautéed lobster and sweet corn with black truffle oil, Mandarin oranges and chive butter with a light curry crème sauce served on corn husks \$13

ENTREES

Slow Roasted Wild Boar Shank

oven roasted Milanese with a rich demi-glace \$33

Certified Angus Beef Filet Mignon 8 oz. or 6 oz.

with Tellicherry peppercorn encrusted or Porcini mushroom \$32 | \$30

12 oz. New York Strip Steak

with Tellicherry peppercorn encrusted Maytag blue cheese cabernet reduction sauce \$30



Medallions of Pork Tenderloin

sautéed pork tenderloins, sliced apples and olive oil with a brandy crème reduction sauce \$24

Pasta El Jardin

fresh spinach, onion, broccoli, mushrooms, olive oil and garlic with penne \$14

Zack's Pasta Prosciutto

sautéed Parma prosciutto, mushrooms, fresh basil, sun dried tomato with a light vodka crème sauce with penne \$20

Salo's Seafood Curry



sautéed giant scallops, mussels, black Tiger shrimp, fresh tomatoes, green onions, mushrooms, garlic butter and yellow curry crème sauce atop fettucini \$26