



## FAVORITES

### GRILLED SIRLOIN BURGER

\* 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 \$18

### CHICKEN & SHRIMP NOODLE BOWL

Stir fried chicken, shrimp, scallions and green cabbage, tossed with linguine noodles and Asian brown sauce \$29

### **NEW** VEGAN MAC AND CHEESE

Gluten free penne pasta, tossed with fresh broccoli and house-made vegan cheese sauce \$27

### SLOW ROAST PORK TAQUITOS

House slow roasted pork, hand rolled, grilled, and served with pico de gallo, crema Mexicana, and jalapeno honey \$23

### ZACH'S STYLE CORNED 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 \$20

### NEW YORK STEAK

\* 10 oz. New York steak grilled to your liking, served with garlic mashed potatoes and house veggies \$35

### CHICKEN BURGER

House ground chicken thigh meat patty served on a toasted parmesan pepper roll with lettuce, tomato, green onion, mayo, and our new mildly spicy yet sweet sauce, served with fries \$19

### 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 jasmine rice and house veggies \$29

### JAMBALAYA PASTA

Back by popular demand. Grilled shrimp, chicken breast and andouille sausage, tossed with cavatappi pasta in a zesty Cajun style sauce \$28

### BLACKENED CHICKEN PASTA

Blackened chicken breast served over cheese tortellini in a white cream sauce topped with Parmesan cheese \$26

### FRENCH DIP

Savory prime rib tempered in au jus and served on a crispy French alpine roll with au jus, garnished with wasabi \$21

### ALASKAN COD OSCAR

Alaskan north pacific cod pan seared and served on a bed of asparagus, topped with Shrimp and a tarragon hollandaise sauce. Served with roasted yukon gold potatoes \$33

\* \*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS\*



## SALADS AND SOUP

### BLACKENED CHICKEN CAESAR

Blackened chicken breast, served over fresh greens tossed with a creamy Caesar dressing, house-baked croutons and fresh shredded Parmesan cheese \$27

### THAI BEEF SALAD

\* Thai marinated steak, grilled and served on a bed of mixed greens, scallions and peanuts, tossed with a spicy Thai ginger dressing \$31

### SHRIMP LOUIE

Fresh greens topped with bay shrimp and house made Louie dressing, garnished with grilled prawns, Hard boiled egg and tomato \$28

### HOUSE SIGNATURE MULLIGATAWNY SOUP

Cup 7 ~ Bowl 11

## SMALL PLATES

### FOCACCIA BREAD

Sliced focaccia bread, topped with butter and Parmesan cheese then oven finished \$10

### ARTICHOKE MELT STARTER

A delicious blend of cheeses and artichoke hearts, served with house focaccia Bread \$17

### "NACHOS ESPECIAL"

House slow roasted pulled pork, served over fried corn chips, topped with cheddar jack cheese, sour cream, jalapeno cilantro mayo, diced tomato, and jalapeno \$19

### FRESH WEDGE SALAD

Crisp wedge of iceberg lettuce topped with chopped bacon, carrots and scallions. Bleu cheese crumbles and tomato wedges on the side served with your choice of dressing \$18

### FRIED CALAMARI

Deep fried calamari strips served with house-made cocktail sauce and jalapeno cilantro mayo \$17

### JOE'S BUFFALO WINGS

Zesty and spicy wings, served with house-made bleu cheese dressing and celery \$17

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