

salads | appetizers

Soup du Jour [\$7]

Zack's Salade Maison [\$9 | \$7 half]

baby greens, feta cheese and toasted pine nuts with the house vinaigrette

Classic Caesar Salad [\$10 | \$8 half]

fresh romaine, croutons, Parmesan cheese with Caesar dressing

✱ **Tuscany Salad** [\$10 | \$8 half]

baby greens, fresh pears, Gorgonzola cheese and toasted caramelized pecans with raspberry vinaigrette

✱ **Lobster with Sweet Corn** [\$18]

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

Champignon de Provence [\$16]

sautéed Portobello and Shittake mushrooms with black truffle oil, garlic butter, Herbs de Provence and bread crumbs

Black Truffle Cheese Sachetti [\$16]

with roasted garlic Gorgonzola crème sauce

pastas

✱ **Aglio & Olio**

choice of flat-iron steak, Tiger shrimp or chicken atop spaghetti sautéed with fresh garlic and extra virgin olive oil, red chili flakes and parsley

[\$26 flat-iron steak | \$22 shrimp | \$20 chicken]

Prosciutto Penne [\$22]

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

✱ **Pasta a la Checca**

fresh tomato, basil, chèvre cheese, pine nuts, garlic and olive oil with capellini

[\$26 salmon | \$22 shrimp | \$20 chicken]

Pasta d' Mare [\$30]

sautéed giant scallops, mussels, black Tiger shrimp, fresh tomatoes, basil, garlic, white wine, chili flakes, lime juice atop spaghetti



☑ entrées

Slow Roasted Boar Shank [\$34] ✱

oven roasted Milanese with a rich demi-glace

8 oz. Choice Beef Filet Mignon [\$34] ✱

*Porcini mushroom or Tellicherry peppercorn encrusted,
+ sauce béarnaise is available on Friday and Saturday*

12 oz. Rib-eye Steak [\$34]

*Maytag blue cheese cabernet sauvignon
reduction sauce or Tellicherry peppercorn encrusted,
+ sauce béarnaise is available on Friday and Saturday*

Chicken Piccata [\$20]

*sautéed chicken breast with capers,
butter, white wine and lemon juice*

Duck Breast [\$27]

please inquire for today's preparation

Roasted Rack of Lamb [\$33]

prepared with a rosemary and garlic marinade

Medallions of Pork Tenderloin [\$26] ✱

*sautéed tenderloins, sliced apples and olive oil
with a brandy crème reduction sauce*

✱ a speciality of the house

☑ beverages

Coffee and Espresso [\$3 – \$4]

Novus Loose Leaf Teas [\$4]

Coke, Diet Coke, Sprite, Crystal Geyser Fruit Juices, Tropical Iced Tea [\$3]

Sparkling and Still Water [\$5]

Wine and beer menus available | corkage [\$15]

Please inquire for Pastry Chef Georgie's daily-made dessert creations [\$8]

French Vanilla Ice Cream [\$4]

additional sides [\$3 to \$5] | split plate [\$3]

See our daily specials too!

*Each menu selection is made to your order – well prepared food takes time, and we thank you for your patience.
We accept American Express, Mastercard and Visa.*