

Zack's

OAK BAR and RESTAURANT
FALL/WINTER

First Course

- FRENCH ONION SOUP
gruyere cheese, country bread 10
- ARANCINI
A Rice balls, cheese, marinara sauce 12
- CRISPY PORK BELLY BAO BUNS
house-made gochujang sauce, pickled cucumber and onions, cilantro 14
- BURRATA
roasted tomatoes, arugula, balsamic 14
- TRUFFLE OIL FRIES
roasted garlic truffle oil, parmesan 9
- TEMPURA CHICKEN BITES *buffalo*
sauce, tangy bleu cheese dressing 13
- CHICKEN TENDERS
lightly breaded, honey mustard 14
- CRAB CAKE
Maryland lump, fresh herbs, tomato, mesclun, lemon aioli 15
- NACHOS
ground beef & black bean chili, guacamole, jalapeños, black olives, salsa, sour cream, cheddar, monterey Jack 14
- FRIED CALAMARI
cajun seasoning, spicy marinara sauce 15
- SHORT RIB SPRING ROLL
five-spice sauce 12
- MAC & CHEESE
enough said... 12
- BOWL OF MUSSELS
tomato sauce, basil, garlic bread 16
- CHICKEN CHEDDAR
EMPANADAS
sour cream, salsa 12
- KUNG PAO CAULIFLOWER
ginger, scallion, sesame, spicy Asian sauce 12

Sides

- BACON BRUSSEL SPROUTS 10
- SAUTÉED SPINACH 8
- SAUTÉED BROCCOLI 8
- SWEET POTATO FRIES 8

Entrees

- STUFFED CHICKEN
asparagus stuffed breaded chicken breast, mashed potatoes, roasted peppers, five-spice sauce 27
- PROSCUITTO WRAPPED CHICKEN
Boneless Chicken breast, mozzarella, roasted cherry tomatoes, whipped potatoes, balsamic sauce 26
- BRAISED SHORT RIBS
red wine, mashed potatoes, caramelized vegetables 28
- CATCH OF THE DAY
ask server about today's preparation MP
- SHORT RIB RAVIOLI
wild mushroom ragu 26
- PENNE VODKA
pink vodka sauce, sautéed shallots, parmesan 20
- BONE IN PORK CHOP
whipped garlic potatoes, carrots and asparagus tips 27
- SALMON
roasted yukon potatoes, spinach, fresh herb aioli 28
- STEAK & FRIES
NY strip, herb seasoned fries 35
- FISH TACOS
fish of the day, corn salsa, avocado, chipotle aioli, mixed green salad, chipotle lime vinaigrette 22
- GNOCCHI
fresh mozzarella, sweet sausage, creamy pink sauce 24
- LAMB BOLOGNESE
Fusilli, spinach, basil cream ricotta 25
- SAFFRON SHRIMP RISOTTO
heavy cream, tomato, chorizo 26

Burgers & Sandwiches

All Served with Pickle & Herb Seasoned Fries • Each Additional Topping 3

- TURKEY BURGER
lettuce, tomato-onion jam 14
- CLASSIC BURGER
lettuce, tomato 15
- TEMPURA SHRIMP SANDWICH
red onion, lettuce, tomato, avocado, lemon aioli, brioche bun 17
- PORTOBELLO MUSHROOM
mozzarella, sautéed onions, roasted red peppers, balsamic reduction, ciabatta 14
- WILLOW
sliced NY strip steak, sautéed onions & mushrooms, garlic aioli, ciabatta 19
- BRISKET BLEND BURGER
bacon, roasted tomato, cheddar, provolone, pickled red onion, cornichon aioli 18
- CRAB CAKE SANDWICH
Maryland lump, red onion, lettuce, tomato, lemon aioli, potato roll 18
- HOBOKEN
hot honey crispy chicken, tomato, fuji apple coleslaw 15
- MONROE
grilled chicken, lettuce, tomato, bacon, garlic aioli 15
- PULLED PORK SANDWICH
dry-rub, slow roasted pork shoulder, home-made bbq sauce, apple cole slaw, brioche bun 16

Market Salads

- FARRO SALAD
arugula, pistachios, roasted cherry parmesan cheese, lemon vinaigrette 13
- ARUGULA
fuji apple, caramelized pecans, bleu cheese crumbles, champagne vinaigrette 12
- BABY KALE
bacon, apples, spinach, spiced pecans, radicchio, crumbled goat cheese, apple cider vinaigrette 12
- ROASTED BEETS & PEAR
baby arugula, crumbled goat cheese, pine nuts, balsamic vinaigrette 12
- CLASSIC CAESAR
romaine hearts, croutons, grated Parmesan 12
- STEAK SALAD
arugula, romaine, avocado, radish, cherry tomato, croutons, creamy Italian dressing 19
- SHAVED BRUSSELS SPROUTS
baby arugula, bacon crumbles, goat cheese crumbles, dried cranberries, pecans, Honey yoghurt dijon dressing 13
- PEAR & AVOCADO
butter lettuce, pear, avocado, pine nuts, dried cranberries, creamy goat cheese dressing 12
- CHOPPED COBB
iceberg wedge, avocado, bleu cheese, bacon, grilled chicken, hard boiled egg, buttermilk dressing 18

Proteins

- CHICKEN 8
- SHRIMP 10
- STEAK 14
- CRAB CAKE 13
- SALMON 13

Sparkling Wine

JEIO PROSECCO NV 12/44
Veneto, Italy—This wine comes from the Bisol Family, which is regarded as one of the top Prosecco producers in Italy. Fresh and zesty with notes of Granny Smith apple and citrus fruit

GOSSET 'EXCELLENCE' BRUT

CHAMPAGNE NV 70
Champagne, France—Blend of Chardonnay and Pinot Noir with rich flavors of stone fruit, peaches, and nectarines concluding in a long-lasting finish. Gosset is one of the oldest wineries in Champagne

White

HEILDER LOSS, GRUNER VELTLINER 13/48
Kamptal, Austria--- Notes of white flower, apple, green pears. Fine acidity, bright fruit character, the perfect amount of crisp flavors in a glass.

DOMAINE FLUERET SANCERRE 17/62

Loire Valley, France—This wine has no added sulfur, giving crisp, clear and clean fruitiness. It also adds an light touch of oxidation that broadens the wine and makes the white stone fruit richer

D'ARGENT SAUVIGNON BLANC 11/40

Vin De France, France—This French Sauvignon drinks like a NZ classic! Has beautiful Blanc bouquet of citrus fruits and green apples. Refreshing medium bodied with a nice finish of mineral notes.

LAROCHE BOURGOGNE CHARDONNAY 14/52

Chablis, France ---Bright yellow with fresh notes of pear, green apple and orange with a finishing layer of vanilla. Lively and balanced with characteristics of a white Burgundian wine.

VIGENTI DEL SOLE, PINOT GRIGIO 11/40
Veneto, Italy --- A notable character with intense fruit. Well balanced notes of apple and melon, an earthy aroma, and a light mineral finish.

PIERRE SPARR, ALSACE RIESLING 12/42

Alsace, France --- Crisp with a freshness and elegance on the palate. Bright and lively character with notes of tangy peach and lime

DOMAINE GUY, BAUDIN POUILLY-FUME "LES CHARMES" 14/49

Loire Valley, France --- 100% Sauvignon Blanc grapes, this outstanding whitewine is both elegant and rich on the palate. With notes of melon, grapefruit, gooseberry this wine is a mineral medium bodied.

Bourbon and Rye

MAKER'S MARK
BULLEIT BOURBON
KNOB CREEK BOURBON
BUFFALO TRACE
ANGEL'S ENVY BOURBON
EAGLE RARE
WIDOW JANE
WOODFORD RESERVE
BASIL HAYDEN'S
BOURBON BARREL SEAGRASS
BULLEIT RYE
KNOB CREEK RYE
BLANTON'S
ANGEL'S ENVY RYE

Single Malts

LAPHROAIG 10 YEARS
TALISKER 10 YEARS
OBAN 14 YEARS
GLENLIVET 12 YEARS
GLENDFIDDICH 15 YEARS
BALVENIE 12 YEARS

Libations \$15

SMOKIN' APPLE

Agave de Cortez Mezcal, Dry Curacao liqueur, cranberry apple cider, fresh lemon juice, cinnamon maple

A LITTLE GETAWAY

Casco Viejo Reposado, Passionfruit liqueur, jalapeno infused coconut cream, guava nectar, lime juice

WINTER BLUES

New Jersey blueberries infused vodka, Rhubarb liqueur, Cinnamon syrup, fresh lime juice, ginger soda.

MIDNIGHT SAGIN'

Gala Apple infused Askur london dry gin, chartreuse, activated black charcoal sage syrup, fresh lime juice

WHITE LOTUS

St. Teresa Venezuelan Rum, Banana de Bresil liqueur, Dragonfruit infused gomme syrup, fresh lime juice, chocolate bitters, fresh nutmeg.

GINGER SPICE HEAT

Aberfeldy 12yr single malt, Strega, Grilled peach-cayenne honey puree, lemon juice, ginger bitters

PRE-PEAR FOR WINTER

Country Smooth Bourbon, Allspice Dram, House spiced Pear nectar, Fresh Lime juice, Rosemary syrup, club soda

MULES

Your choice of Moscow, Kentucky, Mexican, Caribbean, or London. Fresh lime juice. Q premium ginger beer.

Draft

PERONI

Italy, Pale Lager/5.1 ABV 7

ALLAGASH WHITE

Maine, Belgium Wheat/5.1 ABV 8

KANE HEAD HIGH

New Jersey, IPA/6.6 ABV 8

GUINNESS

Ireland, Dry Stout/4.2 ABV 9

LAGUNITAS LITTLE SUMPIN SUMPIN

California, Pale Ale/7.5 ABV 8

DOWN EAST CIDER

Boston, 5.1 ABV (gluten free) 7

SCHILLING ALEXANDR

New Hampshire—Czech styled Pilsner
/5 ABV 7

Ask Your Server About Our Rotating Taps

Rosé

CHATEAU PEYRASSOL COTES DE PROVENCE 14/50
Provence, France --- Subtle notes of citrus, vine peach, apricot and fine florals. Balanced and full bodied, punctuated by a long fruity finish. This wine radiates freshness on a beautiful warm day.

Red

TORRES ALTOS IBERICOS, CRIANZA 12/44

Rioja, Spain --- Yielding from a 150 year old family run winery. This wine holds the purity of fruit from plums and red berries to ripe strawberries. Full bodied

MARCARI, MERLOT (ORGANIC) 12/44

North Fork, Long Island --- Ripe plum on the palate that carries through with a juicy finish. This is a medium bodied wine that makes for easy drinking.

SHUG L'ETAGE PINOT NOIR 14/50

Sonoma Coast, California--- Light bodied with a lively aroma of cherries and raspberries accompanied by earthy notes. Elegant silky tannins with good length.

***Paired wonderfully with Our signature Braised short ribs.*

CLOS BELLANE, COTES DU RHONE 12/44
Valreas, Rhone, France --- Certified organic blend of 50% Grenache, 50% syrah, a classic blend from the highest elevation and coolest climate of southern Rhone. Dark fruits, medium body, medium tannins with long finish. Notes of jammy deep red fruits and soft vanilla flavors.

CHATEAU LES CROISILLE, LE CROIZILLON CAHORS MALBEC (ORGANIC) 13/48

Southwest France -- A 100% Malbec showcasing a light and well-balanced side of the grape. Fruit forward with notes of blackberry, raspberry, and pomegranate. Silky with soft tannins

TENUTA DI TAVIGNANO, ROSSO PICENO 13/48

Marche, Italy--- Vivid ruby color with ripe fruit aromas and an intense black cherry and plum notes. This Sangiovese/Montepulciano blend has a soft, velvet flavor perfect with any dish on our menu.

ROUTESTOCK CABERNET SAUVIGNON 17/62

Napa Valley, California--- A true traditional Napa Cabernet! Seducing with notes of blackberries, cocoa and tart plum. Silky smooth tannins with a luscious medium finish

Dessert

CASTELLO DI VOLAPIA PASSITO DI PANTELLARIA NIKA (ORGANIC) 10

Made from the island of Pantellaria off the southern most tip of Sicily from the ancient varietal Zibibbo. This wine is golden in color and exhibits intense flavors of dates, raisins and acacia honey. The palate is sweet, soft and persistent

Bottles & Cans

CORONA 7
BLUE MOON 7
HEINEKEN 7
MILLER LIGHT 6
BEAR REPUBLIC RACER 5 IPA 7