

Zack's

OAK BAR and RESTAURANT

LUNCH MENU

Monday - Friday 11 AM - 5PM

First Course

BURRATA

vine ripe tomato, arugula, balsamic reduction, basil oil and garlic crostini

SHORT RIB SPRING ROLLS

five-spice sauce

HOUSE-MADE TENDERS

lightly breaded, honey mustard

MAC & CHEESE

cheese, cream, shallots, enough said...

TEMPURA CHICKEN BITES

buffalo sauce, tangy bleu cheese dressing

CRAB CAKE

Maryland lump, fresh herbs, tomato, mesclun, lemon aioli

NACHOS

ground beef & black bean chili, guacamole, jalapeños, black olives, sour cream, salsa, cheddar & Monterey Jack cheese

FRIED CALAMARI

Cajun seasoning, spicy marinara sauce

TRUFFLE OIL FRIES *roasted*

garlic truffle oil, parmesan

Burgers, Sandwiches, etc

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

OPEN FACED EGG

two eggs over easy, country bread, parmesan, avocado, bacon, herb aioli

GRILLED CHEESE

cheddar & swiss, basil oil

GRILLED PORTOBELLO

mozzarella, sautéed onions, roasted red peppers, balsamic reduction, ciabatta

MONROE

grilled chicken, lettuce, tomato, bacon, garlic aioli on Cibatta Bread

WILLOW

sliced NY strip steak, sautéed mushrooms & onions, garlic aioli, ciabatta

BEC BURGER

brisket blend burger, American cheese, bacon, fried egg

TURKEY BURGER

lettuce, tomato onion jam

CLASSIC BURGER

lettuce, tomato

CRAB CAKE SANDWICH

Maryland lump, lettuce, tomato, lemon aioli, red onion, potato roll

TEMPURA SHRIMP SANDWICH

red onion, lettuce, tomato, avocado, lemon aioli

HOBOKEN

Hot honey crispy chicken, tomato,

fuji apple coleslaw

PENNE VODKA

creamy pink vodka sauce, sautéed shallots, parmesan

BRISKET BLEND BURGER

bacon, roasted tomato, cheddar, provolone, pickled red onion, cornichon aioli

PULLED PORK SANDWICH

dry-rub, slow roasted pork shoulder, home-made bbq sauce, apple coleslaw, brioche bun

CHICKEN QUESADILLA

Cajun chicken, peppers, onions, sour cream, Monterey Jack cheese, guacamole, salsa

Market Salads

HOUSE

iceberg, romaine, tomato, cucumber, shaved carrots

ARUGULA

fuji apple, caramelized pecans, bleu cheese crumbles, champagne vinaigrette

CLASSIC CAESAR

romaine hearts, croutons, grated parmesan

PEAR & AVOCADO

butter lettuce, pear, avocado, pine nuts, dried cranberries, creamy goat cheese dressing

CHOPPED COBB

iceberg wedge, avocado, bleu cheese, bacon, grilled chicken, hard-boiled egg, buttermilk dressing

BABY KALE

bacon, apple, spinach, spiced pecans, radicchio, crumbled goat cheese, apple cider vinaigrette

STEAK SALAD

arugula, romaine, avocado, radish, cherry tomato, croutons, creamy Italian dressing

SHAVED BRUSSELS

SPROUTS

baby arugula, bacon crumbles, dried cranberries, goat cheese, pecans, Honey yoghurt dijon dressing

FARRO SALAD

arugula, pistachios, roasted cherry tomatoes, parmesan cheese, lemon vinaigrette

Proteins

CHICKEN SHRIMP

STEAK

CRAB CAKE

SALMON

Sparkling Wine

PROSECCO NV

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

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

L + T BRUNDELMAYER, GRUNER VELTLINER

Kamptal, Austria--- Notes of white flower, apple, green pears. Fine acidity, bright fruit character, the perfect amount of crisp flavors in a glass.

LES GRANDS MONTS SANCERRE

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

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.

MADAME VVE POINT BOURGOGNE CHARDONNAY

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

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

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

Bourbon and Rye

BULLEIT BOURBON
KNOB CREEK BOURBON
BUFFALO TRACE
ANGEL'S ENVY BOURBON
EAGLE RARE
WIDOW JANE
WOODFORD RESERVE
BASIL HAYDEN'S
BARRELLS SEAGRASS RYE
BARRELLS DOVETAIL
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
LAGAVULIN 16 YEARS
GLENDFIDDICH 15 YEARS
BALVENIE 12 YEARS

Libations

SMOKIN' APPLE

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

WINTER BLUES

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

A LITTLE GETAWAY

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

ALLAGASH WHITE

Maine, Belgium Wheat/5.1 ABV

KANE HEAD HIGH

New Jersey, IPA/6.6 ABV
GUINNESS

Ireland, Dry Stout/4.2 ABV

LAGUNITAS LITTLE SUMPIN SUMPIN

California, Pale Ale/7.5 ABV

DOWN EAST CIDER

Boston, 5.1 ABV (gluten free)

SCHILLING ALEXANDR

New Hampshire, Czech style Pilsner

/ 4.2 ABV

Ask Your Server About Our Rotating Taps

Rosé

CHATEAU DU SEUILL COTES DE PROVENCE

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 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.

CA'MOMI MERLOT

Napa Valley, California ---Merlot opens with a striking garnet flush, boasting nuances of luscious red currant and seductive licorice.

SHUG L'ETAGE PINOT NOIR

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

CLOS BELLANE, COTES DU RHONE

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.

DOM DU THERON CAHORS MALBEC (ORGANIC)

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

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 16/60

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 Wine

CASTELLO DI VOLAPIA PASSITO DI PANTELLARIA NIKA (ORGANIC)

\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 honey. The palate is sweet, soft and persistent

Bottles & Cans

CORONA
BLUE MOON
HEINEKEN
MILLER LIGHT
BEAR REPUBLIC RACER 5 IPA