



APPETIZERS

- ROASTED GARLIC HUMMUS** ROASTED GARLIC, GARBANZO BEAN AND TAHINI HUMMUS WITH PITA FOR DIPPING 6.95
MEDITERRANEAN HUMMUS SUN DRIED TOMATOES, CALAMATA OLIVES, FETA CHEESE, ROASTED GARLIC, OLIVE OIL 9.50
SPINACH DIP ZEA'S TWIST ON AN AMERICAN CLASSIC, TOPPED WITH FETA, CORN CHIPS FOR DIPPING 8.95
THAI RIB STACK SPICY SOY AND SWEET CHILI GLAZE, SESAME SEEDS, ASIAN HERBS 10.75
ASIAN ALMOND SHRIMP FRIED CRISP AND LACED WITH SOY GINGER SAUCE AND ASIAN CHILI GLAZE 9.95 **LARGE** 16.75
DUCK EMPANADAS ROAST DUCKLING, CHEESE, ONION, AND PEPPERS IN A TENDER FRIED PASTRY WITH DIPPING SAUCE 7.95
- SOUP DU JOUR** A DIFFERENT SELECTION DAILY 5.50
- RED BEAN & SAUSAGE** MONDAY ♦ **CHICKEN TORTILLA** TUESDAY ♦ **CORN BISQUE** WEDNESDAY ♦ **ROASTED POTATO** THURSDAY
CORN BISQUE FRIDAY ♦ **CHICKEN & ANDOUILLE GUMBO** SATURDAY ♦ **TOMATO BASIL** SUNDAY

SALADS

- SPINACH SALAD WITH PEPPER JELLY VINAIGRETTE** SUN DRIED TOMATOES, RAISINS, PECANS, CALAMATA OLIVES, BLEU CHEESE AND SESAME SEED 5.95/10.95
ZEASAR SALAD ROMAINE, RADICCHIO, CAESAR DRESSING AND PARMESAN 4.95/9.50
HOUSE SALAD ROMAINE, RADICCHIO, CARROTS, TOMATO, JACK CHEESE AND CHOICE OF DRESSING 4.95
ALMOND CHICKEN SALAD GRILLED CHICKEN, CRISPY NOODLES, SESAME SEEDS, HERBS, PEANUT VINAIGRETTE 11.95
ROTISSERIE SALAD CHICKEN AND PORK, ROMAINE, RADICCHIO, JACK, BACON, CHOICE OF DRESSING 10.75
WOODFIRE CHICKEN ZEASAR GRILLED CHICKEN BREAST ON OUR ZEASAR SALAD 11.50
PEPPER JELLY CHICKEN SALAD WOODFIRE GRILLED AND GLAZED CHICKEN BREAST ON OUR SPINACH SALAD 11.95
ASIAN TUNA SALAD SEARED RARE SASHIMI TUNA, CRISPY NOODLES, SESAME SEEDS, ALMONDS, PEANUT VINAIGRETTE 14.50
- DRESSINGS** PEPPER JELLY VINAIGRETTE, BUTTERMILK RANCH, HERB BLEU CHEESE, CAESAR, HONEY MUSTARD, ASIAN PEANUT GINGER, NO FAT BALSAMIC VINAIGRETTE, OIL AND BALSAMIC VINEGAR

ROTISSERIE MEATS AND POULTRY

SERVED WITH CHOICE OF TWO SIDES

- ZEA ROTISSERIE CHICKEN** SEASONED, ROASTED 1/2 CHICKEN 14.50
BBQ CHICKEN SEASONED, ROASTED 1/2 CHICKEN, GLAZED WITH ZESTY BBQ 15.25
ROAST GARLIC AND HERB CHICKEN SEASONED, ROASTED 1/2 CHICKEN, GLAZED WITH ROASTED GARLIC AND HERBS 15.25
SWEET AND SPICY ROTISSERIE CHICKEN SEASONED, ROASTED 1/2 CHICKEN, GLAZED WITH A SWEET CHILI GLAZE 15.25
TWICE COOKED CRISPY DUCK SLOW ROASTED THEN CRISPED, ASIAN HERBS AND HONEY SOY SAUCE 19.95
ROTISSERIE CHICKEN & MEAT OF THE DAY PLATTER 1/2 CHICKEN & A GENEROUS PORTION OF TODAY'S MEAT 20.50

ROTISSERIE PLATTER OF THE DAY

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
ROTISSERIE PORK WITH APPLE GINGER GRAVY 14.75	BRAISED PROVIMI VEAL & NATURAL AU JUS 17.50	ROTISSERIE BEEF WITH BURGUNDY MUSHROOM GLACE 16.75	ROTISSERIE PROVIMI LEG OF LAMB & MUSTARD MINT DEMI GLACE 18.95	ROTISSERIE PORK WITH ROSEMARY ROASTED GARLIC GLACE 14.75	BRAISED PROVIMI VEAL & NATURAL AU JUS 17.50	ROTISSERIE BEEF WITH GREEN PEPPERCORN SAUCE 16.75

FROM THE GRILL

SERVED WITH CHOICE OF TWO SIDES

- ZEA SIGNATURE PRIME RIB** ROTISSERIED, THEN GRILLED TO MEDIUM RARE OR ABOVE, HORSERADISH TIGER SAUCE 27.50
- RIBS! - WET, DRY OR THAI**
A HUGE RACK OF PREMIUM ST. LOUIS STYLE SPARE RIBS SLOW ROASTED AND WOODFIRE GRILLED WITH YOUR CHOICE OF **WET** HICKORY SAUCE, **DRY** RUB SPICED OR **THAI** STYLE 21.25 **1/2 RACK** 13.50
- GRILLED IDAHO RAINBOW TROUT** TWO FRESH FILETS SEASONED AND WOODFIRE GRILLED OVER HICKORY 17.25
BALSAMIC SALMON FRESH ATLANTIC SALMON HICKORY GRILLED WITH A SWEET BALSAMIC GLAZE 18.50
GRILLED REDFISH WITH SHRIMP ETOUFFEE HICKORY GRILLED FRESH REDFISH TOPPED WITH SHRIMP ETOUFFEE 18.95
MIXED ROTISSERIE AND GRILL 1/2 RACK OF RIBS, 1/2 CHICKEN AND 1/4 POUND ROTISSERIE MEAT OF THE DAY 24.95
BBQ CHICKEN AND RIB PLATTER 1/2 RACK OF BBQ RIBS, 1/2 BBQ ROTISSERIE CHICKEN 21.95
AMERICAN KOBE BEEF BURGER "PRIME" CANNOT DESCRIBE THE QUALITY OF THIS INTENSELY FLAVORED AND SUPREMELY TENDER BEEF. LEGENDARY JAPANESE WAGYU MEETS AMERICAN BLACK ANGUS! CHOICE OF CHEESE AND ONE SIDE 16.95

SEAFOOD

SERVED WITH CHOICE OF TWO SIDES

- TROUT LAFITTE** IDAHO RAINBOW TROUT WITH SHRIMP TOSSED IN A SPICY CREAM SAUCE 18.75
PESTO CRUSTED TROUT TWO FRESH IDAHO TROUT FILETS COATED WITH BASIL PESTO AND SEARED 18.95
SEARED TUNA STEAK GINGER SOY MARINADE, SEARED RARE TO ORDER, TOPPED WITH ORANGE BASIL BUTTER 19.95
BRONZED RAINBOW TROUT TWO FRESH IDAHO TROUT FILETS SEASONED AND SEARED 17.25
BUTTERMILK BATTERED SHRIMP LARGE BUTTERFLIED SHRIMP FRIED IN SEASONED FLOUR, HUSH PUPPIES, TARTAR 18.95
SOUTHERN FRIED THIN CATFISH FRIED IN CORN FLOUR, SERVED WITH HUSH PUPPIES AND TARTAR 16.95

SIDES

SINGLE SERVING 2.95

- VEGETABLE DU JOUR** ♦ **ROASTED CORN GRITS** ♦ **DIRTY RICE** ♦ **SAUTÉED CORN** ♦ **ZEA POTATOES** ♦ **THAI SNAP BEANS**
STEAMED BROCCOLI ♦ **BUTTERED SWEET POTATOES** ♦ **RED BEANS** ♦ **FRENCH FRIES** ♦ **SUGAR SNAP BEANS**

Inspired American Food

PLEASE NOTIFY US OF ANY FOOD ALLERGIES

18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE.

PASTA

SHRIMP BREAUX BRIDGE PASTA SAUTEED IN GARLIC AND HERBS, TOSSED IN A SPICY CREAM SAUCE 14.50

CHICKEN ENCHILADA PASTA SEASONED CHICKEN SAUTEED WITH ONIONS, PEPPERS, GREEN CHILIS, BLACK BEANS AND A MASA CHEESE SAUCE 13.95

SHRIMP AND PORTOBELLO PESTO PASTA SHRIMP SAUTEED WITH GRILLED PORTOBELLO, FRESH BASIL AND A CREAMY PESTO SAUCE 14.50

SANDWICHES

PHILLY BEEF PANINI SHREDDED BEEF, GRILLED ONIONS, JACK CHEESE AND MAYONNAISE 9.25

PORTOBELLO VEGGIE PANINI GRILLED PORTOBELLO, BASIL PESTO, TOMATO, FRESH SPINACH, JACK AND PARMESAN 9.95

SEDONA CHICKEN PANINI ROTISSERIE CHICKEN, GRILLED ONIONS, ROASTED GARLIC, JACK CHEESE, CILANTRO, ROASTED CORN, CHIPOTLE AOLI 9.95

WOODFIRE CHICKEN SANDWICH HICKORY GRILLED BREST, JACK CHEESE, CHIPOTLE AOLI, LETTUCE, TOMATO, ONE SIDE 9.25

CHICKEN QUESADILLA CHEDDAR AND JACK CHEESE, GREEN CHILIS, CHIPOTLE AOLI, PICO DE GALLO 9.25

ZEA CHEESEBURGER 1/2 POUND GROUND CHUCK, JACK CHEESE, CHEDDAR CHEESE OR BLEU CHEESE, LETTUCE, TOMATO, MAYO, ONE SIDE 8.95

BUILD YOUR OWN! ADD BACON + \$1.50, MUSHROOMS + \$.75, GRILLED ONIONS + \$.50, BBQ SAUCE + \$.50

HONEY ISLAND CHICKEN SANDWICH FRIED BREST, BACON, JACK CHEESE, HONEY MUSTARD, LETTUCE & TOMATO, ONE SIDE 9.95

CARVING BOARD SANDWICH CHEF'S SELECTION, SLICED THIN, JACK CHEESE, GRILLED ONIONS, LETTUCE & TOMATO, DIPPING SAUCE, ONE SIDE 9.95

LUNCH

LUNCH MENU IS AVAILABLE 7 DAYS A WEEK 11 AM TO 4 PM

ZEA ROTISSERIE CHICKEN SEASONED, ROASTED 1/2 CHICKEN SERVED WITH CHOICE OF ONE SIDE 10.75

BBQ CHICKEN SEASONED, ROASTED 1/2 CHICKEN, GLAZED WITH ZESTY BBQ AND SERVED WITH CHOICE OF ONE SIDE 11.25

ROAST GARLIC AND HERB CHICKEN SEASONED, ROASTED 1/2 CHICKEN, GLAZED WITH ROASTED GARLIC AND HERBS, ONE SIDE 11.25

SWEET AND SPICY ROTISSERIE CHICKEN SEASONED, ROASTED 1/2 CHICKEN, GLAZED WITH A SWEET CHILI GLAZE, ONE SIDE 11.25

1/2 RACK OF RIBS! – WET, DRY OR THAI

PREMIUM ST. LOUIS STYLE SPARE RIBS SLOW ROASTED, GRILLED WITH YOUR CHOICE OF **WET** HICKORY SAUCE, **DRY** RUB SPICED OR **THAI** STYLE (2 SIDES) 13.50

SHRIMP ETOUFFEE OUR CLASSIC VERSION, LOADED WITH SHRIMP, SERVED WITH BROWN RICE 11.75

RED BEANS AND RICE PLATTER CREAMY RED BEANS WITH GRILLED PAUL PRUDHOMME ANDOUILLE SAUSAGE AND FRIED CHICKEN 9.95

WOODFIRE CHICKEN BREST SEASONED AND GRILLED OVER HARDWOOD, CHOICE OF TWO SIDES 10.50

BRONZED RAINBOW TROUT LUNCH PORTION, SEASONED AND SEARED, CHOICE OF TWO SIDES 10.25

PESTO CRUSTED TROUT LUNCH PORTION, COATED WITH BASIL PESTO AND SEARED, CHOICE OF TWO SIDES 11.25

SOUTHERN FRIED THIN CATFISH FRIED IN CORN FLOUR, SERVED WITH HUSH PUPPIES AND TARTAR 10.50

ROTISSERIE LUNCH PLATTER OF THE DAY TODAY'S MEAT IN A LUNCH SIZED PORTION, CHOICE OF TWO SIDES

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
ROTISSERIE PORK WITH APPLE GINGER GRAVY 9.95	BRAISED PROVIMI VEAL & NATURAL AU JUS 10.25	ROTISSERIE BEEF WITH BURGUNDY MUSHROOM GLACE 9.95	ROTISSERIE PROVIMI LEG OF LAMB & MUSTARD MINT DEMI GLACE 11.50	ROTISSERIE PORK WITH ROSEMARY ROASTED GARLIC GLACE 9.95	BRAISED PROVIMI VEAL & NATURAL AU JUS 10.25	ROTISSERIE BEEF WITH GREEN PEPPERCORN SAUCE 9.95

MICROBREW BEER

ZEA HANDCRAFTED ORIGINALS

CLEARVIEW GOLD

THIS DISTINCTIVE GOLD BEER IS LIGHT AND CRISP, BUT MORE FLAVORFUL THAN A TRADITIONAL DOMESTIC. BREWED WITH WHEAT AND BARLEY, IN THE GERMAN KÖLSCH STYLE, CLEARVIEW GOLD IS REFRESHING AND EASY TO DRINK.

CATEGORY 5 AMERICAN PALE ALE

THIS LIGHT-COLORED BEER HAS A BOLD FLAVOR AND AROMA DISTINCTIVE OF THE CASCADE HOPS USED IN ITS BREWING. A TRULY AMERICAN ALE.

ZEA AMBER LAGER

ZEA AMBER LAGER HAS A RICH, RED COLOR AND DELICIOUS, TOASTY MALT FLAVOR. CRAFTED IN THE TRADITION OF VIENNA LAGERS, OUR AMBER BREW IS A MELLOW ACCOMPANIMENT FOR SPICY AND SAVORY DISHES.

PONTCHARTRAIN PORTER

DARK AND COMPLEX, THIS BREW IS SIMILAR TO A STOUT, BREWED IN THE ENGLISH STYLE, AND USING ENGLISH MALTS WHICH GIVE THE PONTCHARTRAIN PORTER RICH CHOCOLATE AND COFFEE UNDERTONES.

WINE BY THE GLASS

ZEA POURS 1/4 BOTTLE OF WINE PER GLASS

HOUSE WINES

CAMELOT CHARDONNAY 6
MONDAVI WOODBRIDGE CABERNET MERLOT 6
BERINGER WHITE ZINFANDEL 6

WHITE

HESS SELECT CHARDONNAY 7
KENDALL JACKSON CHARDONNAY 8
SONOMA CUTRER RUSSIAN RIVER CHARDONNAY 8.5
TRINCHERO SAUVIGNON BLANC 8
DANZANTE PINOT GRIGIO 7
PIGHIN PINOT GRIGIO 8.5
BRIDGEVIEW RIESLING 6.5

RED

BENZIGER CABERNET 8
SEBASTIANI SONOMA CABERNET 8.5
RABBIT RIDGE MERLOT 6.5
BLACKSTONE MERLOT 8
RAYMOND RESERVE MERLOT 8
ESTANCIA PINOT NOIR 8
LA CREMA PINOT NOIR 9
McWILLIAM'S HANWOOD ESTATE SHIRAZ 6.5
WYNN'S COONAWARRA ESTATE SHIRAZ 8
RAVENSWOOD VINTNERS BLEND ZINFANDEL 7.5

CHAMPAGNE AND SPARKLING

MUMM NAPA CUVÉE 187ml 9
PIPER HEIDSEICK BRUT 187ml 13

NON-ALCOHOLIC

LEMONADE

FRESH SQUEEZED LEMONADE 3.50
STRAWBERRY LEMONADE 4.25
MANGO LEMONADE 4.25
ARNOLD PALMER 1/2 LEMONADE, 1/2 ICED TEA 2.95

WATER

STILL
EVIAN 500ml 2.95
EVIAN 1L 5.95

SPARKLING

PERRIER 500ml 2.75

ICED TEA

CLASSIC ICED TEA
STRAWBERRY KIWI ICED TEA NON-CAFFEINATED

JUICE

FRESH ORANGE JUICE 2.75
CRANBERRY JUICE 2.75
VIRGIN MARY 3.50

COFFEE & HOT TEA

FRESH COFFEE BREWED TWICE AN HOUR
EARL GREY TEA

KIDS

MILK 2.50
CHOCOLATE MILK 2.50
ROY ROGERS 2.25
SHIRLEY TEMPLE 2.25
GINGER ALE 2.25