



APPETIZERS

- ROASTED GARLIC HUMMUS** ROASTED GARLIC, GARBANZO BEAN AND TAHINI HUMMUS WITH PITA FOR DIPPING 6.99
MEDITERRANEAN HUMMUS SUN DRIED TOMATOES, CALAMATA OLIVES, FETA CHEESE, ROASTED GARLIC, OLIVE OIL 8.99
SPINACH DIP ZEA'S TWIST ON AN AMERICAN CLASSIC, TOPPED WITH FETA, CORN CHIPS FOR DIPPING 8.29
CHICKEN QUESADILLA CHEDDAR AND JACK CHEESE, GREEN CHILIES, CHIPOTLE AOLI, PICO DE GALLO 8.49
THAI RIB STACK SPICY SOY AND SWEET CHILI GLAZE, SESAME SEEDS, ASIAN HERBS 9.99
ASIAN ALMOND SHRIMP FRIED CRISP AND LACED WITH SOY GINGER SAUCE AND ASIAN CHILI GLAZE 9.49/15.49
CALAMARI LIGHTLY BREADED AND FRIED UNTIL CRISP. SERVED WITH ZITZIKI SAUCE AND TOPPED WITH FETA CHEESE 9.99

SOUP DU JOUR A DIFFERENT SELECTION DAILY 4.99

- ROASTED POTATO** MONDAY ♦ **CORN BISQUE** TUESDAY ♦ **GREEN CHILE CHICKEN CHOWDER** WEDNESDAY ♦ **TOMATO BASIL** THURSDAY
ROASTED POTATO FRIDAY ♦ **CHICKEN & ANDOUILLE GUMBO** SATURDAY ♦ **GREEN CHILE CHICKEN CHOWDER** SUNDAY

SALADS

- SPINACH SALAD WITH PEPPER JELLY VINAIGRETTE** SUN DRIED TOMATOES, RAISINS, PECANS, CALAMATA OLIVES, BLEU CHEESE AND SESAME SEED 6.49/9.99
ZEASAR SALAD ROMAINE, RADICCHIO, CAESAR DRESSING AND PARMESAN 4.99/8.49
HOUSE SALAD ROMAINE, RADICCHIO, CARROTS, TOMATO, JACK CHEESE AND CHOICE OF DRESSING 4.29
ALMOND CHICKEN SALAD GRILLED CHICKEN, CRISPY NOODLES, SESAME SEEDS, HERBS, PEANUT VINAIGRETTE 11.49
ROTISSERIE SALAD CHICKEN AND PORK, ROMAINE, RADICCHIO, JACK, BACON, CHOICE OF DRESSING 9.99
WOODFIRE CHICKEN ZEASAR GRILLED CHICKEN BREAST ON OUR ZEASAR SALAD 10.49
PEPPER JELLY CHICKEN SALAD WOODFIRE GRILLED AND GLAZED CHICKEN BREAST ON OUR SPINACH SALAD 11.49
ASIAN TUNA SALAD SEARED RARE SASHIMI TUNA, CRISPY NOODLES, SESAME SEEDS, ALMONDS, PEANUT VINAIGRETTE 13.49

ROTISSERIE MEATS AND POULTRY

SERVED WITH CHOICE OF TWO SIDES

- ZEA ROTISSERIE CHICKEN** SEASONED, ROASTED 1/2 CHICKEN 13.49
BBQ CHICKEN SEASONED, ROASTED 1/2 CHICKEN, GLAZED WITH ZESTY BBQ 14.49
ROASTED GARLIC AND HERB CHICKEN SEASONED, ROASTED 1/2 CHICKEN, GLAZED WITH ROASTED GARLIC & HERBS 14.49
SWEET AND SPICY ROTISSERIE CHICKEN SEASONED, ROASTED 1/2 CHICKEN, GLAZED WITH A SWEET CHILI GLAZE 14.49
ROTISSERIE PORK – MONDAY AND FRIDAY CARVED TO ORDER, SERVED WITH A ROSEMARY ROASTED GARLIC GLAZE 13.99
ROTISSERIE PROVIMI LEG OF LAMB – TUESDAY AND THURSDAY SERVED WITH A MUSTARD MINT DEMI GLAZE 18.99
ROTISSERIE BEEF – WEDNESDAY AND SUNDAY CARVED TO ORDER, SERVED WITH A BURGUNDY MUSHROOM SAUCE 15.99
BRAISED PROVIMI VEAL – SATURDAY SERVED WITH NATURAL AU JUS 16.49
HATCH CHILI CHICKEN ROASTED 1/2 CHICKEN WITH HATCH CHILI ETOUFFEE SAUCE OVER CORN GRITS 14.49
TWICE COOKED CRISPY DUCK SLOW ROASTED THEN CRISPED, ASIAN HERBS AND HONEY SOY SAUCE 18.99
ROTISSERIE CHICKEN & MEAT OF THE DAY PLATTER 1/2 CHICKEN A GENEROUS PORTION OF TODAY'S MEAT 18.49

FROM THE GRILL

SERVED WITH CHOICE OF TWO SIDES

- ZEA SIGNATURE PRIME RIB** ROTISSERIED, THEN GRILLED TO TEMPERATURE, HORSERADISH TIGER SAUCE 25.99
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 19.99 **1/2 RACK** 12.99
GRILLED IDAHO RAINBOW TROUT TWO FRESH FILLETS SEASONED AND WOODFIRE GRILLED OVER HICKORY 15.49
BALSAMIC SALMON FRESH ATLANTIC SALMON HICKORY GRILLED WITH A SWEET BALSAMIC GLAZE 16.99
GRILLED REDFISH WITH SHRIMP ETOUFFEE HICKORY GRILLED FRESH REDFISH TOPPED WITH SHRIMP ETOUFFEE 17.99
WOODFIRE CHICKEN BREAST SEASONED AND GRILLED OVER HARDWOOD 11.99
TOURNEDOS OF FILET TWIN 4 OUNCE BEEF TENDERLOIN MEDALLIONS SEARED, MUSHROOM DIJON SAUCE, 2 SIDES 25.99
MIXED ROTISSERIE AND GRILL 1/2 RACK OF RIBS, 1/2 CHICKEN AND 1/4 POUND ROTISSERIE MEAT OF THE DAY 21.99
BBQ CHICKEN AND RIB PLATTER 1/2 RACK OF BBQ RIBS, 1/2 BBQ ROTISSERIE CHICKEN 18.49

SEAFOOD

SERVED WITH CHOICE OF TWO SIDES

- TROUT LAFITTE** IDAHO RAINBOW TROUT WITH SHRIMP TOSSED IN A SPICY CREAM SAUCE 16.99
PESTO CRUSTED TROUT TWO FRESH IDAHO TROUT FILETS COATED WITH BASIL PESTO AND SEARED 17.49
SEARED TUNA STEAK GINGER SOY MARINADE, SEARED RARE TO ORDER, TOPPED WITH ORANGE BASIL BUTTER 18.99
BRONZED RAINBOW TROUT TWO FRESH IDAHO TROUT FILLETS SEASONED AND SEARED, CHOICE OF TWO SIDES 15.49
BUTTERMILK BATTERED SHRIMP LARGE BUTTERFLIED SHRIMP FRIED IN SEASONED FLOUR, HUSH PUPPIES 17.49
SOUTHERN FRIED THIN CATFISH FRIED IN CORN FLOUR, SERVED WITH HUSH PUPPIES 15.49

SIDES

SINGLE SERVING 2.79

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

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 13.49
- SHRIMP BAM I NOODLE BOWL** SNAP BEANS, ONION, MUSHROOM, INDONESIAN SOY, ALMONDS, ASIAN HERBS 13.49
- ROSEMARY CHICKEN & MUSHROOM PASTA** SHERRY CREAM SAUCE, FETA CHEESE, GREEN ONIONS 12.49
- MESA CHICKEN PASTA** HERBS AND CHILI FLAVORED SAUCE, ONION, PEPPERS, GREEN CHILIES, BLACK BEANS, TOMATOES 12.49

SANDWICHES

- PHILLY BEEF PANINI** SHREDDED BEEF, GRILLED ONIONS, JACK CHEESE AND MAYONNAISE 8.49
- PORTOBELLO VEGGIE PANINI** GRILLED PORTABELLO, BASIL PESTO, TOMATO, FRESH SPINACH, JACK AND PARMESAN 9.49
- SEDONA CHICKEN PANINI** ROTISSERIE CHICKEN, GRILLED ONIONS, ROASTED GARLIC, JACK CHEESE, CILANTRO, ROASTED CORN, CHIPOTLE AOLI 9.49
- WOODFIRE CHICKEN SANDWICH** HICKORY GRILLED BREAST, JACK CHEESE, CHIPOTLE AOLI, LETTUCE, TOMATO, ONE SIDE 8.99
- ZEA CHEESEBURGER** 1/2 POUND GROUND CHUCK, JACK CHEESE, CHEDDAR CHEESE OR BLEU CHEESE, LETTUCE, TOMATO, ONE SIDE 8.49
- BUILD YOUR OWN!** ADD BACON + \$1.50, MUSHROOMS + \$.75, GRILLED ONIONS + \$.50, BBQ SAUCE + \$.50, ADD GREEN CHILE + \$.50
- HONEY ISLAND CHICKEN SANDWICH** FRIED BREAST, BACON, JACK CHEESE, HONEY MUSTARD, LETTUCE & TOMATO, ONE SIDE 9.49
- CARVING BOARD SANDWICH** CHEF'S SELECTION, SLICED THIN, JACK CHEESE, GRILLED ONIONS, LETTUCE & TOMATO, DIPPING SAUCE, ONE SIDE 9.99

LUNCH

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

- ROTISSERIE LUNCH PLATTER OF THE DAY** TODAY'S MEAT IN A LUNCH SIZED PORTION, CHOICE OF TWO SIDES 8.99 TO 10.49
- ZEA ROTISSERIE CHICKEN** SEASONED, ROASTED 1/4 CHICKEN SERVED WITH CHOICE OF TWO SIDES WHITE 8.99 DARK 8.49
- BBQ CHICKEN** SEASONED, ROASTED 1/4 CHICKEN, GLAZED WITH ZESTY BBQ AND SERVED WITH CHOICE OF TWO SIDES WHITE 9.49 DARK 8.99
- ROASTED GARLIC & HERB CHICKEN** SEASONED, ROASTED 1/4 CHICKEN, GLAZED WITH ROASTED GARLIC & HERBS, TWO SIDES WHITE 9.49 DARK 8.99
- SWEET & SPICY ROTISSERIE CHICKEN** SEASONED, ROASTED 1/4 CHICKEN, GLAZED WITH A SWEET CHILI GLAZE, TWO SIDES WHITE 9.49 DARK 8.99
- 1/2 RACK OF RIBS! – WET, DRY OR THAI**
PREMIUM ST. LOUIS STYLE SPARE RIBS SLOW ROASTED, GRILLED WITH CHOICE OF **WET** HICKORY SAUCE, **DRY** RUB SPICED OR **THAI** STYLE (2 SIDES) 12.99
- SHRIMP ETOUFFEE** OUR CLASSIC VERSION, LOADED WITH SHRIMP, SERVED WITH BROWN RICE 9.99
- RED BEANS AND RICE PLATTER** CREAMY RED BEANS WITH WOODFIRE GRILLED SAUSAGE AND CHICKEN 8.99
- WOODFIRE CHICKEN BREAST** SEASONED AND GRILLED OVER HARDWOOD, CHOICE OF TWO SIDES 9.99
- BRONZED RAINBOW TROUT** LUNCH PORTION, SEASONED AND SEARED, CHOICE OF TWO SIDES 9.49
- PESTO CRUSTED TROUT** LUNCH PORTION, COATED WITH BASIL PESTO AND SEARED, CHOICE OF TWO SIDES 10.49
- SOUTHERN FRIED THIN CATFISH** FRIED IN CORN FLOUR, SERVED WITH HUSH PUPPIES 9.49

WINE

ZEA POURS 6 OZ OF WINE PER GLASS

WHITE

CHARDONNAY

- CONCHA Y TORO \$5
HESS SELECT \$5.75 / \$22
GEYSER PEAK RUSSIAN RIVER \$6.50 / \$25
KENDALL JACKSON \$7.25 / \$28
GRUET \$8 / \$31
SONOMA CUTRER \$9.75 / \$37

WHITE ZINFANDEL

- COOPERIDGE \$4.25
BERINGER \$5.75 / \$20

DISTINCTIVE WHITES

- ECCO DOMANI PINOT GRIGIO \$5.25 / \$20
RUFFINO LUMINA PINOT GRIGIO \$5.75 / \$22
PIGHIN PINOT GRIGIO \$7.50 / \$29
JEKEL REISLING \$5.75 / \$22
GEYSER PEAK SAUVIGNON BLANC \$5.75 / \$22
SILVERADO SAUVIGNON BLANC \$7 / \$27
CONUNDRUM \$43

CHAMPAGNE

- COOKS SPLITS \$4.75
GRUET BRUT \$7 / \$28
GRUET BRUT 375ml \$7 / \$14.50
GRUET BLANC DE BLANC \$53
MOET WHITE STAR 375ml \$39
MOET WHITE STAR 750ml \$54
DOM PERIGNON \$200

RED

MERLOT

- CONCHA Y TORO \$5
BLACKSTONE \$6.50 / \$25
KENDALL JACKSON \$8 / \$31
COPPOLA \$9.25 / \$36

CABERNET SAUVIGNON

- CONCHA Y TORO \$5
STERLING \$6.50 / \$25
HESS SELECT \$7.75 / \$30
BENZINGER \$9 / \$35
SIMI \$9.75 / \$38
MT. VEEDER \$13.75 / \$54
SILVERADO NAPA \$14.25 / \$56
CAYMUS NAPA \$74

DISTINCTIVE REDS

- ROSEMOUNT SHIRAZ \$6.25 / \$24
HERON PINOT NOIR \$7.25 / \$28
GRUET PINOT NOIR \$9.25 / \$37
GRUET SYRAH \$8.75 / \$33
PEDRONCELLI PETITE SYRAH \$8 / \$32
BV NAPA ZINFANDEL \$7.50 / \$29