



APPETIZERS

- NEW! COUNTRY FRIED BBQ RIBS** FOUR RIBS SLOW ROASTED, BREADED AND FRIED, TANGY BBQ SAUCE FOR DIPPING 8.25
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 9.25
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 10.50
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 5.25
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 10.50
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 14.25

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 19.50

ROTISSERIE PLATTER OF THE DAY

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
ROTISSERIE PORK WITH APPLE GINGER	BRAISED PROVIMI VEAL & NATURAL	ROTISSERIE BEEF WITH BURGANDY MUSHROOM	ROTISSERIE PROVIMI LEG OF LAMB & MUSTARD MINT	ROTISSERIE PORK WITH ROSEMARY ROASTED	BRAISED PROVIMI VEAL & NATURAL	ROTISSERIE BEEF WITH GREEN PEPPERCORN
NEW! GRAVY 14.75	AU JUS 17.50	GLAZE 16.75	DEMI GLAZE 17.95	GARLIC GLAZE 14.75	AU JUS 17.50	SAUCE NEW! 16.75

FROM THE GRILL

SERVED WITH CHOICE OF TWO SIDES

- ZEA SIGNATURE PRIME RIB** ROTISSERIED, THEN GRILLED TO TEMPERATURE, 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
- NEW! CHIPOTLE MANGO BBQ RIBS** SLOW ROASTED AND WOOD GRILLED WITH CHIPOTLE MANGO GLAZE 22.95 **1/2 RACK** 14.25
- GRILLED IDAHO RAINBOW TROUT** TWO FRESH FILETS SEASONED AND WOODFIRE GRILLED OVER HICKORY 16.50
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 24.25
BBQ CHICKEN AND RIB PLATTER 1/2 RACK OF BBQ RIBS, 1/2 BBQ ROTISSERIE CHICKEN 20.95
- NEW! 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 15.95

SEAFOOD

SERVED WITH CHOICE OF TWO SIDES

- TROUT LAFITTE** IDAHO RAINBOW TROUT WITH SHRIMP TOSSED IN A SPICY CREAM SAUCE 17.95
PESTO CRUSTED TROUT TWO FRESH IDAHO TROUT FILETS COATED WITH BASIL PESTO AND SEARED 18.50
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 16.50
BUTTERMILK BATTERED SHRIMP LARGE BUTTERFLIED SHRIMP FRIED IN SEASONED FLOUR, HUSH PUPPIES, TARTAR 18.75
SOUTHERN FRIED THIN CATFISH FRIED IN CORN FLOUR, SERVED WITH HUSH PUPPIES AND TARTAR 16.25

SIDES

SINGLE SERVING 2.95

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

PLEASE NOTIFY US OF ANY FOOD ALLERGIES

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

P A S T A

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

MESA CHICKEN PASTA HERBS AND CHILI FLAVORED SAUCE, ONION, PEPPERS, GREEN CHILIS, BLACK BEANS, TOMATOES 13.50

ROSEMARY CHICKEN & MUSHROOM PASTA SHERRY CREAM SAUCE, FETA CHEESE, GREEN ONIONS 13.25

S A N D W I C H E S

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

L U N C H

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

NEW! CHIPOTLE MANGO BBQ RIBS SLOW ROASTED AND WOOD GRILLED WITH CHIPOTLE MANGO GLAZE 14.25

SHRIMP ETOUFFEE OUR CLASSIC VERSION, LOADED WITH SHRIMP, SERVED WITH BROWN RICE 11.25

RED BEANS AND RICE PLATTER CREAMY RED BEANS WITH GRILLED PAUL PRUDHOMME ANDOUILLE SAUSAGE AND FRIED CHICKEN 9.50

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

BRONZED RAINBOW TROUT LUNCH PORTION, SEASONED AND SEARED, CHOICE OF TWO SIDES 9.95

PESTO CRUSTED TROUT LUNCH PORTION, COATED WITH BASIL PESTO AND SEARED, CHOICE OF TWO SIDES 10.95

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

<u>MONDAY</u>	<u>TUESDAY</u>	<u>WEDNESDAY</u>	<u>THURSDAY</u>	<u>FRIDAY</u>	<u>SATURDAY</u>	<u>SUNDAY</u>
ROTISSERIE PORK WITH APPLE GINGER NEW! GRAVY 9.50	BRAISED PROVIMI VEAL & NATURAL AU JUS 10.25	ROTISSERIE BEEF WITH BURGANDY MUSHROOM GLAZE 9.75	ROTISSERIE PROVIMI LEG OF LAMB & MUSTARD MINT DEMI GLAZE 10.95	ROTISSERIE PORK WITH ROSEMARY ROASTED GARLIC GLAZE 9.50	BRAISED PROVIMI VEAL & NATURAL AU JUS 10.25	ROTISSERIE BEEF WITH GREEN PEPPERCORN SAUCE NEW! 9.75

W I N E

ZEA POURS 1/4 BOTTLE OF WINE PER GLASS

HOUSE WINES

CAMELOT CHARDONNAY \$6 / \$20
CONCHA Y TORO MERLOT CABERNET \$6 / \$18
BERINGER WHITE ZINFANDEL \$6 / \$18

WHITE

CHARDONNAY

CAMELOT \$6 / \$20
KENDALL JACKSON \$7.50 / \$27
HESS SELECT \$7.95 / \$29
CAMBRIA KATHERINES \$34
SONOMA CUTRER RUSSIAN RIVER \$32

SAUVIGNON BLANC

STERLING \$7.50 / \$27
CAKEBREAD \$34

PINOT GRIGIO

DANZANTE \$6.50 / \$24
PIGHIN \$7.95 / \$29
SANTA MARGHERITA \$36

WHITE ZINFANDEL

BERINGER \$6 / \$18

MORE WHITES

CAYMUS CONUNDRUM \$36
CAYMUS CONUNDRUM Half Bottle \$18

CHAMPAGNE & SPARKLING WINES

MUMM NAPA CUVEE 187ml \$8.50
PIPER HEIDSIECK BRUT 187ml \$13.50
CHANDON ETOILE \$45

RED

CABERNET

SEBASTIANI SONOMA \$7.95 / \$29
BENZIGER \$28
ROBERT MONDAVI NAPA \$36
FRANCISCAN \$38

MERLOT

STERLING VINTNERS COLLECTION \$6.50 / \$24
BLACKSTONE \$7.50 / \$27
FERRARI-CARANO \$35
MARKHAM \$36

PINOT NOIR

ESTANCIA \$8.25 / \$29
LA CREMA \$29

SHIRAZ/SYRAH

HANWOOD ESTATE \$6 / \$20
BLACKSTONE \$7.50 / \$27
PENFOLD'S THOMAS HYLAND \$32

ZINFANDEL

RAVENSWOOD VINTNER'S BLEND \$7.50 / \$27
ST. FRANCIS \$29

MORE REDS

CONCHA Y TORO MERLOT CABERNET \$6 / \$18