



# BRUNCH

SERVED 10:00 AM TO 3:00 PM

## FOUR COURSE MENU

\$28

### BLACK CHERRY ROYAL

CHAMPAGNE & BLACK CHERRY JUICE

### COCKTAIL

#### ZEA BLOODY MARY

A LA CARTE 5.50

### MIMOSA

CHAMPAGNE & ORANGE JUICE

### APPETIZER

**COUNTRY FRIED BBQ RIBS** TWO RIBS BREADED AND FRIED, SERVED WITH OUR TANGY BBQ SAUCE FOR DIPPING

**FRIED SHRIMP AND GRITS ETOUFFEE** TWO LARGE BUTTERFLIED SHRIMP SEASONED AND FRIED, SERVED ON A BED OF ROASTED CORN GRITS SMOTHERED WITH ETOUFFEE SAUCE

**SALMON CARPACCIO** COLD SMOKED SALMON, THIN SLICED AND DRESSED WITH CAPERS, GREEN ONIONS, SOUR CREAM & LEMON VINAIGRETTE. LAVISH CRACKERS FOR AN ACCOMPANIMENT

**FRIED GREEN TOMATO & SHRIMP REMOULADE** PERFECTLY SEASONED AND SEARED SHRIMP SERVED OVER FRIED GREEN TOMATOES WITH WHITE REMOULADE

**CORN AND CRAB BISQUE** OUR FAMOUS CORN BISQUE KICKED UP WITH BLUE CRAB

**FRENCH BISTRO POACHED EGG SALAD** BABY LETTUCE WITH BLEU CHEESE, SWEET SMOKED BACON, LEMON VINAIGRETTE AND A HOT POACHED EGG

A LA CARTE 6.00

### ENTRÉE

SERVED WITH FRESH FRUIT

**HUEVOS ANCHO** TWO POACHED EGGS NESTED OVER CORN PUDDING, TOPPED WITH ZESTY CHICKEN CHILI, TOMATOES, CHEDDAR AND JACK CHEESES, FRESH HERBS AND FINISHED WITH CHILI CREAM SAUCE

**GRILLED PORTOBELLO VEGGIE OMELET** GRILLED PORTOBELLO MUSHROOM, SAUTÉED ONIONS, FRESH SPINACH, ROASTED CORN, TOMATOES, AND ROASTED POTATOES FOLDED IN A THREE EGG OMELET. TOPPED WITH OUR HOLLANDAISE SAUCE AND CHEDDAR AND JACK CHEESES

**EGGS BENEDICT** OUR TRADITIONAL VERSION OF THE CLASSIC. TOASTED ENGLISH MUFFIN, CANADIAN BACON, POACHED EGGS AND HOLLANDAISE

**SMOKED SALMON BENEDICT** POACHED EGGS, SMOKED SALMON WITH SAUTÉED SPINACH & TOMATOES OVER TOASTED ENGLISH MUFFINS AND TOPPED WITH HOLLANDAISE. GARNISHED WITH CAPERS

**ST CHARLES BENEDICT** POACHED EGGS, SLOW COOKED, TENDER VEAL ROAST ON A TOASTED ENGLISH MUFFIN AND FRIED GREEN TOMATO, HOLLANDAISE AND GREEN ONIONS.

**OYSTER ROCKEFELLER OMELET** A THREE EGG OMELET WITH SPINACH AND ROCKEFELLER SAUCE TOPPED WITH FRESH FRIED OYSTERS AND HOLLANDAISE

**HAM AND CHEESE OMELET** THREE EGGS, SMOKED HAM, GRILLED ONIONS, ROASTED POTATOES, BACON, JACK AND CHEDDAR CHEESES GARNISHED WITH HOLLANDAISE

**CRAB CAKE BENEDICT** TOASTED ENGLISH MUFFIN TOPPED WITH BLUE CRAB CAKES, POACHED EGGS AND HOLLANDAISE

A LA CARTE 17.00  
WITH COCKTAIL 19.00

### DESSERT

**SWEET POTATO BREAD PUDDING** OUR VERSION OF THE NEW ORLEANS CLASSIC. A SCOOP OF FRESHLY BAKED SWEET POTATOES, FRENCH BREAD, PECANS AND CINNAMON WITH RUM PRALINE SAUCE

A LA CARTE 5.00

### MICROBREW BEER

ZEA HANDCRAFTED ORIGINALS

#### CLEARVIEW GOLD

CRAFTED FOR A LIGHTER, CRISPER TASTE, THIS GERMAN KOLSCH STYLE BEER IS BREWED WITH WHEAT AND BARLEY AND IS MORE FULL BODIED THAN DOMESTICS. ENJOY IT WITH OUR SPINACH DIP, ZEASAR SALAD AND SPINACH SALAD!

#### ZEA AMBER LAGER

THIS VIENNA STYLE AMBER BEER HAS A DELICIOUS TOASTY MALT FLAVOR. TRY IT WITH OUR ASIAN SHRIMP, PASTAS AND PANINIS!

#### CATEGORY 5 AMERICAN PALE ALE

AROMATIC CASCADE HOPS FINISH THE BOLD FULL BODIED BEER. YOU SHOULD ENJOY THIS ONE WITH OUR ROTISSERIE CHICKEN AND MESA CHICKEN PASTA.

#### PONTCHARTRAIN PORTER

THIS DARK ALE HAS SUBTLE FLAVORS OF CHOCOLATE AND COFFEE DUE TO THE ENGLISH MALTS USED TO MAKE IT. PAIRS WELL WITH ANY OF OUR RIBS, CHICKEN AND ROTISSERIE MEATS!

PLEASE NOTIFY US OF ANY FOOD ALLERGIES

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

### WINE

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  
HESS SELECT \$6.50 / \$24  
KENDALL JACKSON \$7.50 / \$27  
CAMBRIA KATHERINES \$29  
SONOMA CUTRER RUSSIAN RIVER \$32

##### SAUVIGNON BLANC

TRINCHERO \$7.50 / \$27  
CAKEBREAD \$34

##### PINOT GRIGIO

PIGHIN \$7.95 / \$29  
DANZANTE \$24  
SANTA MARGHERITA \$36  
SANTA MARGHERITA Half Bottle \$18

##### WHITE ZINFANDEL

BERINGER \$6 / \$18

##### MORE WHITES

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

##### CHAMPAGNE & SPARKLING WINES

MUMM NAPA CUVÉE 187ml \$8.50  
PIPER HEIDSIECK BRUT 187ml \$13.50  
"J" BRUT \$45

#### RED

##### CABERNET

BENZIGER \$7.50 / \$28  
SEBASTIANI SONOMA \$29  
ROBERT MONDAVI NAPA \$35  
FRANCISCAN \$35

##### MERLOT

STEPHEN VINCENT \$6 / \$20  
BLACKSTONE \$7.50 / \$27  
RAYMOND RESERVE \$29  
FERRARI-CARANO \$35  
TRINCHERO MERLOT SELECT Half Bottle \$12

##### PINOT NOIR

BENTON LANE \$7.95 / \$29  
LA CREMA \$29  
ESTANCIA \$28

##### SHIRAZ/SYRAH

HANWOOD ESTATE \$6 / \$20  
WYNN'S COONAWARRA \$28  
PENFOLD'S THOMAS HYLAND \$32

##### ZINFANDEL

RAVENSWOOD VINTNER'S BLEND \$6.75 / \$25  
ST. FRANCIS \$29  
RAVENSWOOD SONOMA Half Bottle \$14

##### MORE REDS

CONCHA Y TORO MERLOT CABERNET \$6 / \$18  
ALAMOS MALBEC \$7.25 / \$26

# SUNDAY MENU

## 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** TOMATO BASIL 5.25

## 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** ROTISSERIE BEEF WITH PEPPERCORN SAUCE 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

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

## SALADS & SANDWICHES

- 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
- WOODFIRE CHICKEN SANDWICH** HICKORY GRILLED BREAST, JACK CHEESE, CHIPOTLE AOLI, LETTUCE, TOMATO, ONE SIDE 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 BREAST, BACON, JACK CHEESE, HONEY MUSTARD, LETTUCE & TOMATO, ONE SIDE 9.95

## 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**