

**APPETIZERS**

*(Serves up to 4 People)*

**FRIED DILL PICKLES**

A heaping mound of crunchy fried dill pickles slices served with ranch and chipotle ranch. **A MUST TRY!! 7.95**

**SPINACH & ARTICHOKE DIP**

Spinach, artichokes and our unique three-cheese blend served warm with house made corn tortilla chips. **13.95**

**CHEZ ZEE HUMMUS**

House made hummus, served with feta stuffed olives, house smoked olive oil drizzle, and grilled pita bread. **12.95**

**CHIPS, QUESO & SALSA**

A Tex-Mex classic with zesty cheese, tomatoes and spices, served with roasted tomato salsa and house made corn tortilla chips. **9.95**

**CHICKEN BEIGNETS**

Marinated hand breaded chicken breast, served with Chipotle Ranch dipping sauce. **11.95**

**FANCY FRIES**

Indulge yourself with a bowl of fries topped with rosemary from our garden, parmesan, and sprinkled with truffle oil. **9.95**

*Add a side of Bearnaise 3.95*

**PLAINO PLAINO FRIES**

Just a big bunch of fries with ketchup and Chipotle Ranch dressing. **7.95**

*Add a side of Bearnaise and pretend you are in Paris! 3.95*

**SOUTHERN CRAB CAKES**

Old Bay seasoned crabmeat mixed with roasted corn and bell peppers, served with Bearnaise and Fiery Apple Chutney. **14.95**

**STEAK AND MUSHROOM QUESADILLAS**

Grilled Steak and mushrooms with Jack cheese. Served with house-made salsa. **9.95**

**LUCINDA'S BASIL CHEESE TORTA**

Basil pesto cream cheese, sun-dried tomatoes, roasted red peppers & toasted pine nuts layered with provolone cheese, served with herbed crostini rounds. **9.95**

**BREAD**

Sourdough Bread served with our famous smoked oil or herb garlic butter.

*For 2 people 4.95 For 4 people 5.95*

**SALADS**

**Homemade Salad Dressings:**

*Basil Herb Vinaigrette, Ranch, Chipotle Ranch, Blueberry Vinaigrette & Raspberry Vinaigrette*

**ADD ONE OF OUR DELICIOUS TOPPINGS TO ANY SALAD:**

Grilled Gulf Shrimp **8** | Sliced Grilled Steak\* **9** | Fresh Grilled Salmon\* **8** | Pecan Salmon\* **9** | Pecan Chicken **7** | Grilled Portabella **7**  
Grilled Chicken\* **6** | Chicken Beignets **7** | Pecan Crusted Goat Cheese Round **5**

**CLASSIC CAESAR SALAD**

Romaine lettuce, hand grated Parmesan cheese, herbed croutons and our unique Caesar dressing. Or try our fat-free lite Caesar dressing - no oil or anchovies. **12.95**

**BLUEBERRY BLEU SALAD**

Baby field greens, bleu cheese, candied walnuts, blueberries, oranges, edamame and red onions tossed with our blueberry vinaigrette. **12.95**

**SOUTHWESTERN CHICKEN SALAD**

A scoop of our housemade Southwest chicken salad served over a bed of crisp romaine lettuce, purple cabbage, tomato, red onions, and herbed croutons with dressing on the side. **16.95**

**PECAN CRUSTED GOAT CHEESE SALAD (GF)**

Baby field greens, Texas pecan crusted local goat cheese, dried cranberries, red onions and diced tomatoes tossed with raspberry balsamic vinaigrette **15.95**

**SPINACH SALAD WITH WARM BACON DRESSING**

Fresh spinach, cherry tomatoes, diced bacon, sliced mushrooms, cucumbers, red onion, feta cheese, candied walnuts and herbed croutons and served with warm bacon dressing on the side. **14.95**

**ZEE SIDES**

Enough for 2 people

**6.95 each**

Jalapeño Cornbread Stuffing  
Sautéed Spinach & Mushrooms

Sautéed Green Beans

Mashed Potatoes

Steamed Vegetables

Rice Pilaf (GF)

Creamed Spinach

Macaroni & Cheese

Quinoa

Side Garden Salad | Side Caesar Salad

Choice of dressing on side **4.95 each**

Spinach salad with warm bacon dressing on the side **5.95**

**SOUPS**

**AZTEC CORN AND SHRIMP CHOWDER**

A Chez Zee Favorite! Corn and shrimp simmered in our rich Southwestern tomato chicken broth garnished with corn tortilla strips.

Cup **4.95** | Bowl **5.95**

SOUP DU JOUR (Friday/Saturday/Sunday Only)

Prepared fresh daily. Please ask your server for our selection

Cup **4.95** | Bowl **5.95**

**CHEZ ZEE'S FAMOUS ANCHO RUBBED 10oz SMOKED PRIME RIB  
Friday and Saturday Night ONLY**

Smoked Prime Rib with parmesan truffle fries and sautéed green beans. Served with house-made au jus and horseradish sauce.

**33.95**

**Please let us know of any food allergies you may have.** Our kitchen stores & prepares foods that contain nuts, dairy, gluten and shellfish in close proximity. While we take all possible precautions to prepare your food carefully, we will not assume any liability for adverse reactions to food consumed.

## PASTA & PIZZA

### ADD ONE OF OUR DELICIOUS TOPPINGS TO ANY PASTA:

Grilled Gulf Shrimp **8** | Sliced Grilled Steak\* **9** | Fresh Grilled Salmon\* **8** | Pecan Salmon\* **9** | Pecan Chicken **7** | Grilled Portabella **7**  
Grilled Chicken\* **6** | Chicken Beignets **7** | Pecan Crusted Goat Cheese Round **5**  
substitutue gluten free penne pasta with any of our pastas **2.00**

### GORGONZOLA JALAPEÑO PASTA (Vegetarian)

A Chez Zee signature, made with a blend of jalapeños, shallots, spinach and creamy Gorgonzola, tossed with linguini and topped with fresh jalapeño. **16.95**

### GLUTEN FREE PASTA (Vegetarian)

Steamed vegetable primavera with garlic white wine sauce, Kalamata olives, fresh basil and brown rice penne pasta. **16.95**

### PASTA PRIMAVERA (Vegetarian)

Sauteed vegetables served over linguini topped with parmesan cheese with your choice of marinara or alfredo sauce. **16.95**

### SHARON'S ANGEL HAIR PASTA

Angel hair pasta in a light garlic cream sauce with grated parmesan. **16.95**

### 12" MARGHERITA PIZZA

Fresh basil leaves, roma tomatoes and toasted garlic with fresh mozzarella and provolone cheeses. **18.95**

## CHEZ ZEE SPECIALTIES

### GRILLED PORK CHOP (GF)

Thick cut pork chop topped with a smoked peach glaze and served with sweet potato pudding and green beans. **27.95**

### GRILLED SALMON OVER QUINOA\* (GF)

Filet of salmon with a cherry tomato relish served with red quinoa, sauteed green beans and carrots. **23.95**

### SMOKED PORK TENDERLOIN\*

House smoked pork tenderloin served with macaroni & cheese, sauteed vegetables and our signature black cherry sauce. **22.95**

### LEMON ROSEMARY TROUT

Sauteed gourmet trout covered with rosemary and shallot and topped with lemon compound butter and served with mashed potatoes and sauteed green beans. **21.95**

### JALAPEÑO CORNBREAD STUFFED CHICKEN\*

Chile dusted chicken breast with jalapeño cornbread stuffing, topped with New Mexico red chili cream sauce and served with sauteed vegetables. **21.95**

### 12 oz NEW YORK STRIP

Dry aged strip steak, grilled and served with garlic mashed potatoes and pan sauteed green beans, topped with a roasted peppercorn red wine demi glaze **32.95**

### PORTABELLA PLATE (Vegan)

Sliced grilled portabella mushroom, rosemary roasted tomatoes, sauteed spinach and mushrooms, sauteed green beans and a balsamic reduction. **18.95**

### FLAT IRON STEAK & TRUFFLE FRIES

Ancho chile & brown sugar rubbed steak served with truffle parmesan steak fries and roasted broccoli tossed with goat cheese and pecans. **27.95**

## BURGERS

Served with your choice of french fries, sweet potato fries, or coleslaw

Add one of the following to your burger for **1.50**

bacon, avocado, sauteed onion or sauteed mushrooms

### CLASSIC GRILLED CHEDDAR CHEESEBURGER\*

On a toasted bistro bun with lettuce, tomato, pickle and onion. **12.95**

## CHILDREN'S PLATES

### KID'S CHICKEN AND MASHED POTATOES

Grilled or fried chicken breast with broccoli & mashed potatoes. **7.95**

### KID'S GRILLED CHEESE

Grilled cheddar cheese on sourdough bread with fries. **6.95**

### KID'S PIZZA

6" Pizza. Plain cheese **4.95** with pepperoni **5.95**

### PESTO SALMON PENNE

Sauteed salmon medallions with mushrooms, sun-dried tomatoes & artichokes in a basil pesto cream sauce and topped with roasted bell peppers and parmesan. **21.95**

### FETTUCINE ALFREDO (Vegetarian)

Tossed with our garlic parmesan cream sauce and topped with freshly grated parmesan cheese. **16.95**

### MEDITERRANEAN PASTA (Vegetarian)

Sauteed Kalamata olives & mushrooms in a garlic white wine sauce tossed with fettucini, feta cheese and fresh basil. **16.95**

### 12" CHICKEN GORGONZOLA PIZZA

Gorgonzola cheese sauce topped with chicken breast, sun-dried tomatoes, red onion, provolone cheese, and topped with fresh jalapeños. **18.95**

### PECAN CRUSTED SALMON\* (GF)

Oven broiled salmon filet topped with toasted pecans and served with sauteed spinach and mushrooms. **22.95**

### NEW ORLEANS PECAN CHICKEN

Pan-fried, pecan-crusted chicken breast with rice pilaf, sauteed vegetables and served atop bourbon pecan gravy. **19.95**

### TEQUILA LIME CHICKEN\*

Grilled marinated chicken breast served with rice pilaf, sauteed vegetables and tequila lime hollandaise on the side. **19.95**

### CHICKEN ADRANO\*

Sauteed chicken breast, covered in marsala wine sauce with mushrooms, artichoke hearts and capers, served with rice pilaf and sauteed vegetables. **21.95**

### GRILLED AHI TUNA (GF)

Sushi grade Ahi tuna steak topped with olive tapenade and lemon aioli and served with fingerling potatoes and green beans. **27.95**

### BACON WRAPPED BEEF TENDERLOIN\* (GF)

Dry aged tenderloin grilled and served with roasted garlic mashed potatoes, sauteed green beans and walnut gorgonzola cheese with red wine demi glaze. **36.95**

### CHICKEN FRIED STEAK

Tender sirloin steak hand breaded and fried, topped with our country cream gravy, served with roasted garlic mashed potatoes and sauteed vegetables. **17.95**

### ZEE BURGER\*

Freshly ground American beef 8oz patty served with bacon, sauteed mushrooms, lettuce, tomato, onion, pickles and smoked gouda on a bistro bun. **12.95**

### KID'S PASTA

Linguini pasta with alfredo or marinara sauce. **6.95**

### KID'S MACARONI & CHEESE

Macaroni with cheese sauce. **5.95**