

APPETIZERS

CREME BRULEE FRENCH TOAST

Award-winning recipe of challah bread and crème brulee mixture, soaked overnight, baked and toasted. Add Myers Rum Sauce for 2.95.

Slice for One: 4.95
Enough for Four: 10.95

BOWL OF BACON

That's right, a bowl of bacon! Nine perfectly cooked strips of bacon, either regular or crispy. Served with a side of syrup for dipping.

11.95

BISCUITS & GRAVY

Four buttermilk biscuits smothered in house-made sausage gravy.

12.95

SOUTHERN CRAB CAKES*

Old Bay seasoned crab meat mixed with roasted corn and bell peppers. Served with Bearnaise sauce and a fiery apple chutney.

19.95

SPINACH ARTICHOKE DIP (GF)

14.95

CHIPS, QUESO, AND SALSA (GF)

12.95

FRIED DILL PICKLES

A heaping mound of crunchy fried dill pickle slices served with ranch and chipotle ranch. A must try!

Regular 9.95 | Small 4.95

SOUPS

AZTEC CORN AND SHRIMP CHOWDER*

Corn and shrimp simmered in our rich Southwestern tomato chicken broth. Garnished with corn tortilla strips.

Cup 6.95 | Bowl 8.95

SOUP DU JOUR

Prepared fresh daily. Ask your server for our selection.

Cup 5.95 | Bowl 7.95

QUICHE

BACON TOMATO

Bacon, tomato, and cheddar cheese in a light egg and cream filling in a flakey golden crust. Served with country potatoes and fruit.

19.95

VEGGIE (VE)

Feta cheese, mushroom, spinach, & tomato in a light egg and the cream filling in a flakey golden crust. Served with country potatoes and fruit.

18.95

Automatic 20% gratuity added for parties of 6 or larger.

Add \$2.00 for a Split Plate.

GF = Gluten Free | VE = Vegetarian | A = Allergies

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 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.

BREAKFAST ENTREES

AMERICAN BREAKFAST

Three eggs any style, country potatoes, bacon, ham, and sausage. 19.95

CHICKEN & WAFFLE

Boneless fried chicken breasted served on top of a Belgian waffle with Bourbon pecan syrup. 20.95

BAGEL & LOX*

Toasted bagel served with chilled smoked salmon, lettuce, tomato, onion, capers, and cream cheese. 16.95

STEAK & EGGS*

Beef tenderloin served with two eggs any style, sliced tomatoes, and country potatoes. 26.95

BISCUITS & GRAVY

Two buttermilk biscuits smothered in house made sausage gravy. Served with two eggs any style and country potatoes. 13.95

SHRIMP & GRITS*

Five gulf shrimp sautéed and served over jalapeño cheese grits. Topped with spicy Creole sauce and toasted French bread. 20.95

BREAKFAST PLATTERS

Served with two eggs any style, country potatoes, and choice of bacon, sausage (patty or link), ham, or fruit.

FRENCH TOAST PLATTERS

- **TRADITIONAL:** Two slices of bakery fresh Challah bread dipped in house-made batter of cream, egg, vanilla, and cinnamon. 16.95
- **CREME BRULEE:** Award-winning recipe of Challah bread & Creme Brûlée mixture, soaked overnight, baked and toasted. 17.95
- **BREAKFAST IN BREAD:** Two slices of Challah bread stuffed with blueberries, strawberries, bananas, pecans, and a drizzle of honey. 18.95

PANCAKE PLATTERS

- **BUTTERMILK:** Two fluffy buttermilk pancakes served with butter and warm maple syrup. 16.95
- **BLUEBERRY:** Two fluffy buttermilk pancakes loaded with fresh blueberries 18.95
- **GLUTEN FREE:** Two gluten-free pancakes made with ancient grains sorghum, amaranth, and teff. 18.95

WAFFLE PLATTERS

- **BELGIAN:** A homemade fluffy, golden brown waffle. 15.95
- **TOASTED PECAN:** A fluffy, golden brown waffle loaded with chopped toasted pecans. 16.95
- ***Add an 8 oz bottle of New Hampshire Pure Maple Syrup for \$6.95***

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BENEDICTS

All benedicts are served with country potatoes or fruit.

SURF & TURF BENEDICT*

One beef tenderloin with creamed spinach on an English muffin and one Southern crab cake, each topped with a poached egg and Bearnaise sauce.

29.95

EGGS SARDOU (GF)*

Creamed spinach topped with artichoke bottoms, poached eggs, and hollandaise sauce.

18.95

CLASSIC EGGS BENEDICT*

Choice of grilled Canadian bacon or sausage patties atop toasted English muffins with poached eggs and hollandaise sauce.

18.95

BEEF TENDERLOIN BENEDICT*

English muffin toasted and topped with creamed spinach, beef tenderloin medallions, poached eggs, and hollandaise sauce.

27.95

FRIED AVOCADO BENEDICT*

English muffin toasted and topped with Italian herb breaded fried avocado, poached eggs, and green chile cream sauce.

21.95

SOUTHERN CRAB CAKES BENEDICT*

Crab cakes topped with poached eggs and Béarnaise sauce.

24.95

PORTABELLA BENEDICT*

Grilled portabella mushroom with sautéed artichoke hearts, asparagus, bell peppers, mushrooms, two poached eggs, and hollandaise sauce.

20.95

SMOKED SALMON BENEDICT*

Two poached eggs and chilled smoked salmon on toasted English muffins topped with hollandaise and capers.

21.95

LOBSTER BENEDICT*

English muffin toasted and topped with lobster, poached eggs, and Béarnaise sauce.

25.95

VEGGIE BENEDICT (VE)*

Tomato slices on toasted English muffin with lightly sauteed spinach, poached eggs, and hollandaise sauce.

17.95

POLENTA BENEDICT*

Two poached eggs over bacon served on top of fresh baked polenta, topped with our gorgonzola cream sauce and baby greens. Served with sausage and fruit. Add potatoes for \$2.

21.95

SOUTH OF THE BORDER

ZEE MIGAS

Sautéed tomatoes, onions, and crisp tortilla chips folded into scrambled eggs, and topped with spicy queso. Add-Ons: Flour/Corn Tortillas 2 | Sliced Avocado 3.75 | Jalapeños 1

18.95

ZEE MIGAS LIGHT

Sauteed tomatoes, onions, and crisp tortilla chips folded into scrambled Egg Beaters.

Add-Ons: Flour/Corn Tortillas 2 | Sliced Avocado 3.75 | Jalapeños 1

18.95

HUEVOS RANCHEROS*

Two eggs over-easy, served over crispy corn tortillas topped with pico de gallo, spicy queso, and fresh avocado.

18.95

DAD'S BREAKFAST TACOS

Two tortillas (choice of corn or flour) with eggs, potatoes, cheddar cheese, with your choice of bacon, ham, sausage, or black beans.

16.95

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OMELETTES

All omelettes are made with three eggs and served with a side of country potatoes or fruit.

OLD BAY CRABMEAT OMELETTE*

Crabmeat sautéed with roasted red peppers, shallots, Old Bay seasoning, and Monterey cheese.

22.95

SMOKED CHICKEN OMELETTE

Smoked chicken breast, bell peppers, red onions, and Monterey jack cheese topped with a light parmesan cream sauce.

19.95

FRESH SPINACH & MUSHROOM OMELETTE

Sautéed spinach and mushrooms.

17.95

GOAT CHEESE, TOMATO, & AVOCADO OMELETTE

Fresh tomatoes sautéed with thyme and goat cheese, and topped with sliced avocado.

21.95

LOBSTER & SHRIMP OMELETTE (A)*

Sautéed lobster, shrimp, broccoli, artichokes, and sun-dried tomatoes with basil pesto and toasted pine nuts.

25.95

HONEY HAM OMELETTE

Glazed honey ham, tomatoes, scallions, and Swiss cheese.

18.95

LUNCH FOR BRUNCH

PLAIN BURGER*

Freshly ground American beef 8 oz patty served plain and dry, along with lettuce, tomatoes, onions, and pickles. Served with choice of French fries, sweet potato fries, or coleslaw.

15.95

ZEE BURGER*

Freshly ground American beef 8 oz patty served with bacon, smoked gouda, sautéed mushrooms, lettuce, tomato, onion, and pickles on a toasted bistro bun. Served with choice of French fries, sweet potato fries, or coleslaw.

18.95

CLASSIC GRILLED CHEDDAR BURGER*

Freshly ground American beef 8 oz patty with lettuce, tomato, pickle, and onion, served on a toasted bistro bun. Served with choice of French fries, sweet potato fries, or coleslaw.

16.95

HONEY GLAZED HAM SANDWICH

Grilled honey glazed ham served on a toasted French baguette with shredded lettuce, diced tomatoes, and Creole mayonnaise. Served with choice of French fries, sweet potato fries, or coleslaw.

14.95

PECAN SALMON (A)*

Oven broiled salmon filet topped with toasted pecans and served over a bed of sautéed spinach and mushrooms.

26.95

A LA CARTE

Pancake 3.95 | Blueberry Pancake 4.95 | Gluten Free Pancake 5.95 | Waffle 6.95 | Pecan Waffle 7.95

Creme Brûlée French Toast 3.95 | French Toast 5.95 | Breakfast in Bread 8.95

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COOL, CRISP SALADS

House Made Salad Dressings

Basil Herb Vinaigrette, Ranch, Chipotle Ranch, Honey Mustard, Blueberry Vinaigrette, Lemon Vinaigrette, Balsamic Vinaigrette, Raspberry Vinaigrette, Bleu Cheese, Caesar, Caesar Lite, & Warm Bacon Dressing

ADD A PROTEIN

Pecan Crusted Salmon* **13** | Fresh Grilled Salmon* **12** | Grilled Gulf Shrimp* **12**
Ahi Tuna* **14** | Crab Cake* **12** | Popcorn Shrimp* **10** | Sliced Grilled Steak* **14**
Pecan Chicken **10** | Chicken Beignets **10** | Grilled Chicken **9** | Southwest Chicken Salad **8**
Grilled Portabella **9** | Pecan Crusted Goat Cheese Round **6**

CLASSIC CAESAR SALAD

Romaine lettuce, parmesan cheese, herbed croutons, and our unique Caesar dressing. Try a fat-free lite Caesar dressing without oil or anchovies.

15.95

BELAIRE HOTEL SALAD (GF)

Arugula and baby field greens with jicama, edamame, walnuts, blueberries, and feta cheese. Tossed with lemon vinaigrette.

15.95

BLUEBERRY BLEU SALAD (GF)

Baby field greens, bleu cheese, candied walnuts, blueberries, clementine slices, edamame, and red onions. Tossed with blueberry vinaigrette.

15.95

SPINACH SALAD

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

16.95

FIESTA CHICKEN SALAD

Crisp romaine lettuce, julienned carrots, purple cabbage, and crunchy tortilla strips. Tossed in basil herb vinaigrette and fresh cilantro cucumber salsa.

19.95

SOUTHWESTERN CHICKEN SALAD

A scoop of our house-made Southwest chicken salad, served over a bed of romaine lettuce, purple cabbage, tomato, red onions, and croutons. Served with choice of dressing on the side.

18.95

KALE, QUINOA, & HUMMUS SALAD (VE) (GF)

Kale and quinoa tossed in lemon vinaigrette, topped with cranberries, red onions, almonds, and a dusting of almond flour. Served with house-made hummus and grilled pita.

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.

18.95

TUNA NICOISE SALAD (GF)*

Seared Ahi tuna served over baby spinach and field greens with hard-boiled eggs, fingerling potatoes, green beans, cherry tomatoes, and Kalamata olives. Tossed with lemon vinaigrette.

24.95

GRILLED STEAK SALAD*

Mixed greens with grilled steak, bleu cheese, cherry tomatoes, cucumbers, red onions, and cranberries. Tossed with balsamic vinaigrette.

25.95

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