

## - SHAREABLE GREAT BEGINNINGS -

### FRIED DILL PICKLES

Crunchy fried dill pickle slices served with ranch and chipotle ranch.

Regular 9.95 | Small 4.95

### LUCINDA'S BASIL CHEESE TORTA (A)

Basil pesto cream cheese, sun-dried tomatoes, roasted red bell peppers, and toasted pine nuts, layered with Provolone cheese. Served with our housemade crostini rounds.

14.95

### 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

### SHRIMP SAUTEE WITH GARLIC CREAM SAUCE\*

Sautéed jumbo Gulf shrimp, covered in a light garlic cream sauce. Served on crostini rounds.

21.95

### POPCORN SHRIMP

Lightly battered and fried. Served with our signature black cherry sauce.

17.95

### CHICKEN BEIGNETS

Marinated, hand-breaded chicken breast. Served with ranch and honey mustard.

13.95

### FLASH-FRIED BRUSSELS SPROUTS

Flash-fried Brussels sprouts with bacon bits and roasted red peppers. Tossed in a tangy Asian honey glaze and topped with sesame seeds.

13.95

### SPINACH ARTICHOKE DIP (GF)

14.95

### CHIPS, QUESO, AND SALSA (GF)

12.95

### CHEZ ZEE HUMMUS (VE)

Housemade hummus, served with grilled pita bread.

13.95

### SOURDOUGH BREAD

Served with our smokey olive oil and cracked black pepper.

For Two 4.95 | For Four 6.95

## - SOUPS, QUICHE, & LIGHTER FARE -

### 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

### SOUP & SALAD

Cup of soup and a medium garden salad.

11.95

### CHICKEN & HUMMUS PLATE

Grilled chicken, traditional hummus, plus your choice of mixed greens or kale tossed with a lemon vinaigrette. Served with grilled pita bread.

16.95

### SARAH'S VEGGIE PLATE (VE)

Sautéed vegetables, wild rice pilaf, black beans, and a small kale salad. Served with roasted salsa and crostini rounds.

13.95

### BACON & TOMATO QUICHE

Bacon, tomato, and cheddar cheese in a light egg and cream filling in a flakey golden crust. Served with your choice of a side salad or cup of soup.

16.95

### VEGGIE QUICHE

Feta cheese, mushroom, spinach, & tomato in a light egg and the cream filling in a flakey golden crust. Served with your choice of a side salad or cup of soup.

15.95

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

Add \$2.00 for a Split Plate.

GF = Gluten Free | 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.\*

## - SPECIALTIES -

### FISH OF THE DAY\*

Ask your server for our Chef's daily selection.

MKT PRICE

### PECAN CRUSTED SALMON (GF)\*

Oven-broiled salmon filet topped with toasted pecans. Served with sautéed spinach and mushrooms.

25.95

### LEMON ROSEMARY TROUT\*

Pan-seared rainbow trout topped with a lemon rosemary and shallot compound butter. Served with roasted garlic mashed potatoes and sautéed vegetables.

19.95

### SMOKED PORK TENDERLOIN\*

House-smoked pork tenderloin topped with our signature black cherry sauce. Served with macaroni & cheese and sautéed vegetables.

24.95

### CHICKEN-FRIED STEAK

Tender sirloin steak, hand-breaded and fried. Topped with our country cream gravy. Served with roasted garlic mashed potatoes and sautéed vegetables.

22.95

### CHICKEN-FRIED CHICKEN

Hand-breaded chicken breast topped with country cream gravy. Served with roasted garlic mashed potatoes and sautéed vegetables.

21.95

### NEW ORLEANS PECAN CHICKEN

Flour-dredged pan fried pecan crusted chicken breast, over our bourbon pecan gravy. Served with rice pilaf and sautéed vegetables.

21.95

### TEQUILA LIME CHICKEN (GF)

Grilled marinated chicken breast with a side of tequila lime hollandaise. Served with rice pilaf and sautéed vegetables.

19.95

## - PASTABILITIES -

### 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 |

Grilled Portabella 9 | Pecan Crusted Goat Cheese Round 6 | Substitute Gluten Free Pasta 2

### GORGONZOLA JALAPEÑO PASTA

Jalapeños, shallots, spinach, and gorgonzola, tossed with linguini and jalapeño slices

16.95

### PESTO SALMON PENNE

Salmon medallions with mushrooms, sun-dried tomatoes, and artichokes tossed in basil pesto cream sauce. Topped with roasted bell peppers and parmesan.

23.95

### GLUTEN-FREE PASTA (GF)

Sautéed vegetable primavera with Kalamata olives, fresh basil, and brown rice penne pasta. Tossed with garlic white wine sauce.

16.95

### FETTUCCINI ALFREDO

Fettuccini noodles tossed with garlic parmesan cream sauce. Topped with freshly grated parmesan cheese.

16.95

### PASTA PRIMAVERA

Sautéed vegetables served over linguini, with your choice of marinara or alfredo sauce. Topped with freshly grated parmesan cheese.

17.95

### SHARON'S ANGEL HAIR PASTA

Angel hair pasta tossed with light garlic cream sauce. Topped with freshly grated parmesan cheese.

16.95

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

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## - SANDWICHES -

Served with your choice of French fries, sweet potato fries, black beans, fruit cup, homemade kettle chips, or coleslaw. Please specify condiments for sandwiches: ketchup, mustard, or mayo.

### **ZEE BURGER\***

Freshly ground American beef 8 oz patty served with bacon, sautéed mushrooms, lettuce, tomato, onion, pickles, and smoked Gouda.

**18.95**

### **CLASSIC CHEDDAR BURGER\***

Freshly ground American beef 8 oz patty with lettuce, tomato, pickle, and onion.

**16.95**

### **GRILLED PORTABELLA & GOAT CHEESE "BURGER"**

Balsamic and herb-marinated grilled portabella mushroom with warm goat cheese, sun-dried tomato jam, and caramelized onions on toasted sourdough.

**15.95**

### **MONTEREY CHICKEN SANDWICH**

Grilled and marinated chicken breast with Monterey jack cheese, lettuce, and tomato on a toasted bistro bun.

**15.95**

### **SOUTHERN CRAB CAKE SANDWICH\***

Southern crab cake, paired with a Caribbean sauce, coleslaw, and fiery apple chutney on the side.

**20.95**

### **SOUTHWESTERN CHICKEN SALAD SANDWICH**

Chopped spicy marinated chicken breast mixed with jicama, celery, chopped dates, onions, toasted pecans, and mayonnaise served on a grilled sourdough bun with lettuce and tomato.

**14.95**

### **SMOKED TURKEY & SWISS CROISSANT SANDWICH**

Smoked turkey and swiss cheese on a fresh-baked croissant with lettuce, tomato, and onion.

**14.95**

### **REUBEN SANDWICH**

Pastrami, sauerkraut, and Thousand Island on homemade marble rye bread.

**19.95**

## - BLUE PLATE SPECIALS -

### **TUESDAY: BACON-WRAPPED MEATLOAF**

Meatloaf wrapped in bacon, served with mashed potatoes and mixed vegetables.

**18.95**

### **WEDNESDAY: SHINER BOCK BURGER\***

Ground sirloin burger marinated with Shiner Bock. Topped with cheddar cheese, sunny up egg, bacon, lettuce, tomato, pickles, onions. Served on Brioche bun with French fries & Bearnaise.

**18.95**

### **THURSDAY: ITALIAN CHICKEN**

Herb and Parmesan-crusted chicken breast with sautéed mushrooms in garlic Alfredo sauce over angel hair pasta.

**18.95**

### **FRIDAY: PISTACHIO-CRUSTED SHRIMP**

Served with corn risotto and sauteed spinach, with a spicy mustard sauce.

**19.95**

## - A LA CARTE SIDES -

**INDIVIDUAL PORTION: 5.95 | SHARABLE PORTION 7.95**

Sweet Potato Pudding | Jalapeño Cornbread Stuffing | Macaroni & Cheese | Coleslaw | Steamed Vegetables | Garlic Mashed Potatoes | Rice Pilaf | Creamed Spinach | Sautéed Spinach & Mushrooms | Sautéed Carrots | Sautéed Green Beans

**INDIVIDUAL PORTION: 6.95 | SHARABLE PORTION 9.95**

Quinoa | Brussels Sprouts | Asparagus

### **SIDE SALADS**

Side Garden Salad 5.95 | Side Caesar Salad 6.95 | Side Spinach Salad 6.95

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

Add \$2.00 for a Split Plate.

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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** |  
Grilled Portabella **9** | Pecan Crusted Goat Cheese Round **6**

### CLASSIC CAESAR SALAD

Romaine lettuce, parmesan cheese, herbed croutons, and Caesar dressing. Try a fat-free lite Caesar dressing- no oil or anchovies.

**15.95**

### BELAIRE HOTEL SALAD (GF)

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

**15.95**

### BLUEBERRY BLEU SALAD (GF)

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

**15.95**

### SPINACH SALAD

Fresh spinach, cherry tomatoes, diced bacon, sliced mushrooms, seedless 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 (VEG) (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 & served with a side of caper remoulade.

**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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# - 12" PIZZAS -

T - Tomato Sauce | OG - Olive Oil & Garlic | B - Basil Pesto

## HAWAIIAN (T)

Pineapple, Canadian Bacon, & Mozzarella 21

## BBQ BRISKET (BBQ)

Brisket, Red Onion, Bacon, Jalapeños,  
Mozzarella, Cheddar Cheese, Cilantro &  
BBQ Sauce 24

## PAPA DOUGH (T)

Pepperoni, Italian Sausage, Canadian  
Bacon, Capicola, Bacon, & Mozzarella 26

## MEAT ME AT CHEZ ZEE (T)

Pepperoni, Italian Sausage, Black Olives,  
Canadian Bacon, Mushrooms, &  
Mozzarella 22

## CHICKEN GORGONZOLA

Grilled Chicken, Sun-Dried Tomatoes,  
Red Onion, Provolone Cheese, Jalapeños,  
& Gorgonzola Cheese Sauce 24

## ZEE SUPREME (T)

Pepperoni, Canadian Bacon, Italian  
Sausage, Green Bell Peppers, Red Onion,  
Black Olives, & Mozzarella 26

## THE HERBIVORE (T)

Red Onion, Mushroom, Bell Pepper,  
Sun-Dried Tomato, Black Olives, &  
Mozzarella 20

## BUFFALO (OG)

Grilled Buffalo Chicken, Red Onion, &  
Mozzarella 22

## THE OMNIVORE (OG)

Grilled Chicken, Baby Spinach,  
Gorgonzola Cheese, Bacon, & Mushrooms 22

## MARGHERITA (Herb Oil)

Roma Tomatoes, Mozzarella, Garlic, &  
Basil 20

# - BUILD YOUR OWN 12" PIZZA -

## CHEESE PIZZA (\$14)

Select Your Crust: Regular | Gluten-Free (+\$2)

Select Your Sauce: Tomato | Olive Oil & Garlic | Basil Pesto

### MEATS (\$4 ea.)

Pepperoni  
Italian Sausage  
Canadian Bacon  
Ground Beef  
Bacon  
Salami  
Grilled Chicken  
Chorizo

### VEGGIES (\$3 ea.)

Baby Spinach  
Artichoke Hearts  
Bell Peppers  
Pineapple  
Cilantro  
Jalapeños  
Red Bell Peppers  
Black Olives  
Mushrooms  
Kalamata Olives  
Roma Tomatoes  
Red Onion  
Basil  
Pico de Gallo

### EXTRA CHEESES (\$2 ea.)

Cheddar  
Provolone  
Feta  
Gorgonzola  
Parmesan  
Mozzarella

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