

APPETIZERS

BOWL OF BACON

That's right, a BOWL of bacon! 9 perfectly cooked strips of bacon, either regular or crispy. **10.95**

CHIPS, QUESO, & SALSA

A classic Austin staple with zesty cheese, tomatoes and spices, served with roasted tomato salsa and tortilla chips. **7.95**

BISCUITS & GRAVY

Four buttermilk biscuits smothered in house made sausage gravy **9.95**

CRÈME BRULEE FRENCH TOAST BITES

A slice for one **3.95**

Slices for four **8.95**

Add Meyers Rum Sauce **1.95**

BREAKFAST PLATTERS

Platters served with 2 eggs any style, country potatoes and choice of: sausage, ham, or bacon

BREAKFAST IN BED FRENCH TOAST

Two slices of our challah French toast stuffed with blueberries, strawberries, bananas, pecans, and honey **14.95**

SIGNATURE CRÈME BRULEE FRENCH TOAST

Award winning recipe of challah bread and crème brulee mixture, soaked overnight, baked and toasted **14.95**

TRADITIONAL CHALLAH BREAD FRENCH TOAST

two slices of bakery fresh challah bread dipped in house-made batter of cream, egg, vanilla, and cinnamon **13.95**

GLUTEN FREE PANCAKES

Two gluten free pancakes made with ancient grains sorghum, amaranth and teff. Amazingly delicious! **15.95**

BELGIAN WAFFLE **12.95**

TOASTED PECAN BELGIAN WAFFLE **13.95**

BUTTERMILK PANCAKES **13.95**

BLUEBERRY BUTTERMILK PANCAKES **13.95**

Add New Hampshire pure maple syrup **4.95**

Add Meyers Rum Sauce **2.95**

BREAKFAST ENTREES

AMERICAN BREAKFAST

Three eggs any style, country potatoes, bacon, ham, AND sausage **14.95**

BAKED POLENTA EGGS BENEDICT

Two poached eggs over crispy bacon served on top of fresh baked polenta. Topped with our gorgonzola cream sauce and baby greens, with sausage and fruit **18.95**

CHICKEN & WAFFLE

Boneless fried chicken breasted served on top of our Belgian waffle with Bourbon pecan syrup **16.95**

BAGEL & LOX

Toasted bagel served with chilled smoked salmon, lettuce, tomato, onion, capers and cream cheese **14.95**

STEAK & EGGS

Beef tenderloin served with two eggs any style, sliced tomatoes, and country potatoes **21.95**

BISCUITS & GRAVY

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

SHRIMP & GRITS

Five gulf shrimp sauteed and served over jalapeno cheese grits. Topped with a spicy Creole sauce and toasted French bread **19.95**

QUICHES

BACON, TOMATO, AND CHEDDAR

Served with country potatoes and fruit **13.95**

FETA, MUSHROOM, SPINACH AND TOMATO

Served with country potatoes and fruit **13.95**

LUNCH FOR BRUNCH

CHEDDAR CHEESE BURGER

Black Angus beef burger grilled and served on a toasted bun with onions, pickles, tomatoes and lettuce **10.95**

Add bacon for **1.50**

HONEY GLAZED HAM SANDWICH

Honey glazed ham grilled and dressed with a spicy mixture of shredded lettuce, Creole mayonnaise and diced tomatoes on a toasted French baguette **10.95**

PECAN SALMON

Oven broiled salmon filet topped with toasted pecans and served with sauteed spinach and mushrooms **17.95**

AZTEC CORN AND SHRIMP BISQUE

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

Seasonal favorites prepared fresh daily. Please ask your server for today's selection

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

SOUP & SALAD

Cup of soup and a medium garden salad with your choice of dressing **10.95**

FOR THE KIDS

BUTTERMILK PANCAKE

One buttermilk pancake with a fruit cup on the side **3.95**

Add blueberries **1.00** Add chocolate chips **1.00**

GRILLED CHEESE SANDWICH

Served with a choice of french fries or fruit **5.95**

BREAKFAST PLATE

Two eggs, country potatoes, fruit and choice of bacon or sausage **6.95**

Please let us know of any food allergies you may have. Our kitchen stores and prepares foods that contain nuts, dairy, gluten and shellfish in close proximity. While we take all possible precautions to prepare your food very carefully, we will not assume any liability for adverse reactions to foods consumed or items one may come in contact with while dining at Chez Zee

BENEDICTS

CLASSIC EGGS BENEDICT

Choice of grilled Canadian bacon or pork sausage patties atop toasted English muffins with poached eggs and fresh hollandaise sauce **14.95**

BEEF TENDERLOIN BENEDICT

Two English muffins with beef tenderloin medallions and poached eggs topped with creamed spinach and bearnaise sauce **21.95**

FRIED AVOCADO BENEDICT

Toasted English muffins topped with Italian breaded fried avocado, poached eggs and green chili cream sauce **17.95**

SOUTHERN CRAB CAKES BENEDICT

We replace the English muffins with crab cakes then top them with two poached eggs and bearnaise sauce **16.95**

PORTABELLINO BENEDICT

Grilled portabella mushrooms topped with sauteed artichoke hearts, asparagus, bell peppers, mushrooms, two poached eggs and hollandaise sauce **16.95**

"OLD BAY" CRABMEAT OMELETTE

Roasted red peppers, shallots and Old Bay seasoning with fresh crabmeat and monterey jack cheese **16.95**

SMOKED CHICKEN OMELETTE

Smoked chicken breast, bell peppers, red onions and monterey jack cheese and a light parmesan cream sauce **14.95**

FRESH SPINACH & MUSHROOM OMELETTE

Sauteed spinach and mushrooms, served with salsa on the side **13.95**

ZEE MIGAS

Sauteed tomatoes, onions and crisp tortilla chips folded into scrambled eggs and topped with spicy queso **13.95**

HUEVOS RANCHEROS

Two eggs over-easy, served over crispy corn tortillas topped with pico de gallo, spicy queso, and fresh avocado **14.95**

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**

TUNA NICOISE SALAD

Grilled Ahi tuna steak served over baby spinach & field greens with hard boiled eggs, fingerling potatoes, blanched green beans, cherry tomatoes and Kalamata olives tossed with lemon vinaigrette. **18.95**

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**

SMOKED SALMON BENEDICT

Two poached eggs and chilled smoked salmon on toasted English muffins topped with hollandaise and capers **16.95**

EGGS SARDOU

In place of English muffins, we place artichoke bottoms on a bed of creamed spinach with poached eggs and hollandaise sauce **14.95**

LOBSTER BENEDICT

Two toasted English muffins topped with sauteed lobster, poached eggs and bearnaise sauce **18.95**

VEGGIE BENEDICT

Tomato slices on toasted English muffins with spinach, poached eggs and Hollandaise sauce **13.95**

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 **22.95**

OMELETTES

GOAT CHEESE, TOMATO, AVOCADO OMELETTE

Fresh tomatoes sauteed with thyme and creamy goat cheese and topped with sliced avocado **14.95**

LOBSTER & SHRIMP OMELETTE

Sauteed lobster, shrimp, broccoli, artichokes and sun-dried tomatoes with basil-pesto and toasted pine nuts **19.95**

SOUTH OF THE BORDER

MIGAS LIGHT

Sauteed tomatoes, onions and crisp tortilla chips folded into scrambled Egg Beaters **13.95**

DAD'S BREAKFAST TACOS

Two tortillas with eggs, potatoes, cheddar cheese and your choice of: bacon, ham, sausage or black beans **13.95**

SALADS

BELAIRE HOTEL SALAD

Arugula and baby field greens with jicama, edamame, walnuts, blueberries, and feta cheese, served with lemon vinaigrette **12.95**

FIESTA SALAD

Crisp romaine, julienned carrots, purple cabbage and crunchy tortilla strips tossed in our basil herb vinaigrette and fresh cilantro cucumber salsa. **12.95**

KALE, QUINOA & HUMMUS SALAD (Vegan)

Kale & Quinoa marinated in lemon vinaigrette with dried cranberries, red onion rings, almonds, parmesan cheese and surrounded by our house-made hummus and grilled pita. **16.95**

GRILLED STEAK SALAD

Mixed greens with grilled sliced steak, bleu cheese, cherry tomatoes, cucumbers, onions, dried cranberries, served with balsamic vinaigrette **18.95**