

- SHAREABLE GREAT BEGINNINGS -

FRIED DILL PICKLES

Crunchy fried dill pickle slices served with ranch and chipotle ranch. Our signature appetizer.

Regular 9.95 | Small 4.95

SOURDOUGH BREAD

Served with our smokey olive oil and cracked black pepper.

For Two 4.95 | For Four 6.95

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 house made 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

GRILLED BROWN SUGAR BEEF KABOBS

Drizzled with a sweet and spicy Asian BBQ sauce, toasted pistachios, and scallions.

15.95

STEAK AND MUSHROOM QUESADILLAS

Grilled steak and mushrooms with Jack cheese.

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

- 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

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

Add \$2.00 for a Split Plate.

GF = Gluten Free | A = Allergies

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- SPECIALTIES -

LEMON ROSEMARY TROUT*

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

29.95

PECAN CRUSTED SALMON* (GF)

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

27.95

GRILLED SALMON OVER QUINOA* (GF)

Filet of salmon with a cherry tomato relish. Served with quinoa, sautéed green beans, and carrots.

26.95

CHICKEN ADRANO

Sautéed chicken breast dredged in flour, covered in Marsala wine sauce, with mushrooms, artichoke hearts, and capers. Served with rice pilaf and sautéed vegetables.

26.95

NEW ORLEANS PECAN CHICKEN

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

25.95

SMOKED PORK TENDERLOIN*

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

24.95

JALAPEÑO CORNBREAD STUFFED CHICKEN (A)

Chile-dusted chicken breast with jalapeño cornbread stuffing, topped with New Mexico red chile cream sauce. Served with sautéed vegetables.

24.95

CHICKEN FRIED STEAK

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

23.95

Available only on Friday & Saturday nights!

CHEZ ZEE ANCHO RUBBED 10 oz. SMOKED PRIME RIB*

Served with garlic mashed potatoes and sautéed green beans. Includes a side of creamy horseradish sauce and au jus.

47.95

- FROM THE GRILL -

SMOKED PORK CHOP* (GF)

Smoked thick-cut pork chop topped with fig reduction and served with sweet potato pudding and green beans.

36.95

TEQUILA LIME CHICKEN

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

22.95

PORTABELLA PLATE (VE) (GF)

Sliced grilled portabella mushroom, roasted tomatoes, sautéed spinach and mushrooms. Served with a side of sautéed green beans and balsamic reduction.

22.95

GRILLED AHI TUNA* (GF)

Sushi-grade Ahi tuna steak topped with olive tapenade and lemon aioli. Served with fingerling potatoes and green beans.

30.95

12 OZ. NEW YORK STRIP* (GF)

Dry-aged strip steak, grilled and topped with roasted peppercorn red wine demi-glaze. Served with garlic mashed potatoes and sautéed green beans.

47.95

BACON WRAPPED BEEF TENDERLOIN* (GF)

Dry-aged tenderloin, grilled and topped with walnut, gorgonzola cheese and red wine demi-glaze. Served with roasted garlic mashed potatoes and sautéed green beans.

49.95

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.

43.95

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- 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

A Chez Zee signature! Made with a blend of jalapeños, shallots, spinach, and creamy gorgonzola. Tossed with linguini and topped with fresh jalapeño slices.

18.95

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

FETTUCINI ALFREDO

Fettuccini noodles tossed with our 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.

16.95

- BURGERS -

Served with your choice of french fries, sweet potato fries, or coleslaw.
Please specify condiments for burgers: ketchup, mustard, or mayo.

PLAIN BURGER*

Freshly ground American beef 8 oz patty served plain and dry, along with lettuce, tomatoes, onions, and pickles.

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.

18.95

CLASSIC CHEDDAR BURGER*

Freshly ground American beef 8 oz patty with lettuce, tomato, pickle, and onion, served on a toasted bistro bun.

16.95

BURGER ADD-ONS

Bacon **2.95** | Avocado **3.75** | Sautéed Onions **2.25** | Sautéed Mushrooms **2.25**

- 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**

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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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