



APPETIZERS

- ROASTED GARLIC HUMMUS** ROASTED GARLIC, GARBANZO BEAN & TAHINI HUMMUS WITH PITA FOR DIPPING 6.95
MEDITERRANEAN HUMMUS SUN DRIED TOMATOES, CALAMATA OLIVES, FETA CHEESE, ROASTED GARLIC, OLIVE OIL 9.50
SPINACH DIP ZEA'S TWIST ON AN AMERICAN CLASSIC, TOPPED WITH FETA & CORN CHIPS FOR DIPPING 8.95
THAI RIB STACK SPICY SOY & SWEET CHILI GLAZE, SESAME SEEDS & ASIAN HERBS 9.95
ASIAN ALMOND SHRIMP FRIED CRISP & LACED WITH SOY GINGER SAUCE & ASIAN CHILI GLAZE 9.95/15.75
DUCK EMPANADAS ROAST DUCKLING, CHEESE, ONION, & PEPPERS IN A TENDER FRIED PASTRY WITH DIPPING SAUCE 7.95
CHICKEN QUESADILLA CHEDDAR & JACK CHEESE, GREEN CHILIS, CHIPOTLE AOLI & PICO DE GALLO 8.95
SOUP DU JOUR A DIFFERENT SELECTION DAILY 5.50
RED BEAN & SAUSAGE MONDAY ♦ **CHICKEN TORTILLA** TUESDAY ♦ **OYSTER & ARTICHOKE** WEDNESDAY
LOADED BAKED POTATO THURSDAY ♦ **CORN BISQUE** FRIDAY ♦ **SPICY THAI COCONUT CHICKEN** SATURDAY ♦ **TOMATO BASIL** SUNDAY

SALADS

- SPINACH SALAD WITH PEPPER JELLY VINAIGRETTE** SUN DRIED TOMATOES, RAISINS, PECANS, CALAMATA OLIVES, BLEU CHEESE & SESAME SEEDS 5.95/10.95
ZEASAR SALAD ROMAINE, RADICCHIO, CAESAR DRESSING & PARMESAN 4.95/9.50
HOUSE SALAD ROMAINE, RADICCHIO, CARROTS, TOMATO, JACK CHEESE & CHOICE OF DRESSING 4.95
ALMOND CHICKEN SALAD GRILLED CHICKEN, CRISPY NOODLES, SESAME SEEDS, HERBS, PEANUT VINAIGRETTE 11.95
ROTISSERIE SALAD CHICKEN & PORK, ROMAINE, RADICCHIO, JACK CHEESE, BACON, CHOICE OF DRESSING 10.75
CHICKEN ZEASAR GRILLED CHICKEN BREAST ON OUR ZEASAR SALAD 11.50
PEPPER JELLY CHICKEN SALAD GRILLED & GLAZED CHICKEN BREAST ON OUR SPINACH SALAD 11.95
ASIAN TUNA SALAD SEARED RARE SASHIMI TUNA, CRISPY NOODLES, SESAME SEEDS, ALMONDS, PEANUT VINAIGRETTE 13.95
DRESSINGS PEPPER JELLY VINAIGRETTE, BUTTERMILK RANCH, HERB BLEU CHEESE, CAESAR, HONEY MUSTARD, ASIAN PEANUT GINGER, LEMON VINAIGRETTE, NO FAT BALSAMIC VINAIGRETTE, OIL & BALSAMIC VINEGAR

ROTISSERIE ♦ GRILL

SERVED WITH CHOICE OF TWO SIDES

ZEA ROTISSERIE CHICKEN 1/2 CHICKEN ROASTED ON AN OPEN FLAME WITH OUR SIGNATURE SEASONING 13.95
 CHOOSE ANOTHER STYLE: **BBQ, ROASTED GARLIC & HERB** OR **SWEET & SPICY CHILI GLAZE** 14.95

RIBS! – WET, DRY OR THAI

A HUGE RACK OF PREMIUM ST. LOUIS STYLE SPARE RIBS SLOW ROASTED & GRILLED WITH YOUR CHOICE OF **WET** HICKORY SAUCE, **DRY** RUB SPICED OR **THAI** STYLE 21.25 **1/2 RACK** 13.50

ROTISSERIE CHICKEN & MEAT OF THE DAY PLATTER 1/2 CHICKEN & A GENEROUS PORTION OF TODAY'S MEAT 20.50

MIXED ROTISSERIE & GRILL 1/2 RACK OF RIBS, 1/2 CHICKEN & 1/4 POUND ROTISSERIE MEAT OF THE DAY 24.95

BBQ CHICKEN & RIB PLATTER 1/2 RACK OF BBQ RIBS, 1/2 BBQ ROTISSERIE CHICKEN 21.95

AMERICAN KOBE BEEF BURGER INTENSELY FLAVORED LEGENDARY JAPANESE WAGYU MEETS AMERICAN BLACK ANGUS! CHOICE OF CHEESE & ONE SIDE 16.95

ZEA SIGNATURE ROTISSERIE RIBEYE STEAK ROTISSERIED, THEN GRILLED TO MEDIUM RARE OR ABOVE, HORSERADISH TIGER SAUCE 24.50

TWICE COOKED CRISPY DUCK SLOW ROASTED THEN CRISPED, ASIAN HERBS & HONEY SOY SAUCE 19.95

ROTISSERIE PLATTER OF THE DAY

<u>MONDAY</u>	<u>TUESDAY</u>	<u>WEDNESDAY</u>	<u>THURSDAY</u>	<u>FRIDAY</u>	<u>SATURDAY</u>	<u>SUNDAY</u>
ROTISSERIE PORK WITH ROSEMARY ROASTED GARLIC GLAZE 13.95	BRAISED PROVIMI VEAL AND NATURAL AU JUS 17.50	ROTISSERIE BEEF WITH BURGUNDY MUSHROOM GLAZE 15.95	ROTISSERIE PROVIMI LEG OF LAMB & MUSTARD MINT DEMI GLAZE 18.95	ROTISSERIE PORK WITH ROSEMARY ROASTED GARLIC GLAZE 13.95	BRAISED PROVIMI VEAL & NATURAL AU JUS 17.50	ROTISSERIE BEEF WITH BURGUNDY MUSHROOM GLAZE 15.95

SEAFOOD

- SHRIMP BREAUX BRIDGE PASTA** SAUTEED IN GARLIC & HERBS, TOSSED IN A SPICY CREAM SAUCE 14.50
GRILLED RAINBOW TROUT TWO FRESH FILETS SEASONED & GRILLED 17.25
BALSAMIC SALMON FRESH ATLANTIC SALMON GRILLED WITH A SWEET BALSAMIC GLAZE 18.50
GRILLED REDFISH WITH SHRIMP ETOUFFEE GRILLED FRESH REDFISH TOPPED WITH SHRIMP ETOUFFEE 18.95
TROUT LAFITTE RAINBOW TROUT WITH SHRIMP TOSSED IN A SPICY CREAM SAUCE 18.75
PESTO CRUSTED TROUT TWO FRESH TROUT FILETS COATED WITH BASIL PESTO & SEARED 18.95
SEARED TUNA STEAK GINGER SOY MARINADE, SEARED RARE TO ORDER, TOPPED WITH ORANGE BASIL BUTTER 19.95
BRONZED RAINBOW TROUT TWO FRESH TROUT FILETS SEASONED & SEARED 17.25
BUTTERMILK BATTERED SHRIMP LARGE BUTTERFLIED SHRIMP FRIED IN SEASONED FLOUR, HUSH PUPPIES, TARTAR 18.95
SOUTHERN FRIED THIN CATFISH FRIED IN CORN FLOUR, SERVED WITH HUSH PUPPIES & TARTAR SAUCE 16.95

ABOVE SEAFOOD ITEMS, WITH THE EXCEPTION OF SHRIMP BREAUX BRIDGE PASTA, COME WITH TWO SIDES

SIDES

SINGLE SERVING 2.95

- VEGETABLE DU JOUR** ♦ **ROASTED CORN GRITS** ♦ **DIRTY RICE** ♦ **SAUTÉED CORN** ♦ **ZEA POTATOES** ♦ **THAI SNAP BEANS**
STEAMED BROCCOLI ♦ **BUTTERED SWEET POTATOES** ♦ **RED BEANS** ♦ **FRENCH FRIES** ♦ **SUGAR SNAP BEANS**

PLEASE NOTIFY US OF ANY FOOD ALLERGIES

18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE.

Inspired American Food

S A N D W I C H E S

- PHILLY BEEF PANINI** SHREDDED BEEF, GRILLED ONIONS, JACK CHEESE & MAYONNAISE 9.25
- PORTOBELLO VEGGIE PANINI** GRILLED PORTOBELLO, BASIL PESTO, TOMATO, FRESH SPINACH, JACK & PARMESAN CHEESE 9.95
- SEDONA CHICKEN PANINI** ROTISSERIE CHICKEN, GRILLED ONIONS, ROASTED GARLIC, JACK CHEESE, CILANTRO, ROASTED CORN, CHIPOTLE AOLI 9.95
- GRILLED CHICKEN SANDWICH** GRILLED BREAD, JACK CHEESE, CHIPOTLE AOLI, LETTUCE, TOMATO, ONE SIDE 9.25
- ZE A CHEESEBURGER** 1/2 POUND GROUND CHUCK, JACK CHEESE, CHEDDAR CHEESE OR BLEU CHEESE, LETTUCE, TOMATO, MAYO, ONE SIDE 8.95
- BUILD YOUR OWN!** ADD BACON + \$1.50, MUSHROOMS + \$.75, GRILLED ONIONS + \$.50, BBQ SAUCE + \$.50
- HONEY ISLAND CHICKEN SANDWICH** FRIED BREAD, BACON, JACK CHEESE, HONEY MUSTARD, LETTUCE & TOMATO, ONE SIDE 9.95
- CARVING BOARD SANDWICH** CHEF'S SELECTION, SLICED THIN, JACK CHEESE, GRILLED ONIONS, LETTUCE & TOMATO, DIPPING SAUCE, ONE SIDE 9.95

L U N C H

LUNCH MENU IS AVAILABLE 7 DAYS A WEEK 11 AM TO 4 PM

ROTISSERIE LUNCH PLATTER OF THE DAY TODAY'S MEAT IN A LUNCH SIZED PORTION, CHOICE OF TWO SIDES

<u>MONDAY</u>	<u>TUESDAY</u>	<u>WEDNESDAY</u>	<u>THURSDAY</u>	<u>FRIDAY</u>	<u>SATURDAY</u>	<u>SUNDAY</u>
ROTISSERIE PORK WITH ROSEMARY ROASTED GARLIC GLACE 9.95	BRAISED PROVIMI VEAL AND NATURAL AU JUS 10.25	ROTISSERIE BEEF WITH BURGUNDY MUSHROOM GLACE 9.95	ROTISSERIE PROVIMI LEG OF LAMB & MUSTARD MINT DEMI GLACE 11.50	ROTISSERIE PORK WITH ROSEMARY ROASTED GARLIC GLACE 9.95	BRAISED PROVIMI VEAL & NATURAL AU JUS 10.25	ROTISSERIE BEEF WITH BURGUNDY MUSHROOM GLACE 9.95

- ZE A ROTISSERIE CHICKEN** SEASONED, ROASTED 1/2 CHICKEN SERVED WITH CHOICE OF ONE SIDE 9.95
- BBQ CHICKEN** SEASONED, ROASTED 1/2 CHICKEN, GLAZED WITH ZESTY BBQ & SERVED WITH CHOICE OF ONE SIDE 10.95
- ROASTED GARLIC & HERB CHICKEN** SEASONED, ROASTED 1/2 CHICKEN, GLAZED WITH ROASTED GARLIC & HERBS, ONE SIDE 10.95
- SWEET & SPICY ROTISSERIE CHICKEN** SEASONED, ROASTED 1/2 CHICKEN, GLAZED WITH A SWEET CHILI GLAZE, ONE SIDE 10.95
- 1/2 RACK OF RIBS! – WET, DRY OR THAI**
PREMIUM ST. LOUIS STYLE SPARE RIBS SLOW ROASTED, GRILLED WITH YOUR CHOICE OF **WET** HICKORY SAUCE, **DRY** RUB SPICED OR **THAI** STYLE (2 SIDES) 12.95
- SHRIMP ETOUFFEE** OUR CLASSIC VERSION, LOADED WITH SHRIMP, SERVED WITH BROWN RICE 10.95
- FRIED CHICKEN AND RED BEANS** CREAMY RED BEANS WITH GRILLED PAUL PRUDHOMME ANDOUILLE SAUSAGE & FRIED CHICKEN BREAST 9.95
- GRILLED CHICKEN BREAST** SEASONED & GRILLED, CHOICE OF TWO SIDES 10.50
- BRONZED RAINBOW TROUT** LUNCH PORTION, SEASONED & SEARED, CHOICE OF TWO SIDES 10.25
- PESTO CRUSTED TROUT** LUNCH PORTION, COATED WITH BASIL PESTO & SEARED, CHOICE OF TWO SIDES 10.95
- SOUTHERN FRIED THIN CATFISH** FRIED IN CORN FLOUR, SERVED WITH HUSH PUPPIES & TARTAR SAUCE 10.50

MICROBREW BEER

ZE A HANDCRAFTED ORIGINALS

CLEARVIEW GOLDEN LAGER

THIS DISTINCTIVE GOLD BEER IS LIGHT & CRISP, BUT MORE FLAVORFUL THAN A TRADITIONAL DOMESTIC. BREWED WITH WHEAT & BARLEY, IN THE GERMAN KÖLSCH STYLE, CLEARVIEW GOLDEN LAGER IS REFRESHING & EASY TO DRINK.

CATEGORY 5 AMERICAN PALE ALE

THIS LIGHT-COLORED BEER HAS A BOLD FLAVOR & AROMA DISTINCTIVE OF THE CASCADE HOPS USED IN ITS BREWING. A TRULY AMERICAN ALE.

ZE A AMBER LAGER

ZE A AMBER LAGER HAS A RICH, RED COLOR & DELICIOUS, TOASTY MALT FLAVOR. CRAFTED IN THE TRADITION OF VIENNA LAGERS, OUR AMBER BREW IS A MELLOW ACCOMPANIMENT FOR SPICY & SAVORY DISHES.

PONTCHARTRAIN PORTER

DARK & COMPLEX, THIS BREW IS SIMILAR TO A STOUT, BREWED IN THE ENGLISH STYLE, & USING ENGLISH MALTS WHICH GIVE THE PONTCHARTRAIN PORTER RICH CHOCOLATE & COFFEE UNDERTONES.

WINE BY THE GLASS

ZE A POURS 1/4 BOTTLE OF WINE PER GLASS

HOUSE WINES

CAMELOT CHARDONNAY 6
MONDAVI WOODBRIDGE CABERNET MERLOT 6
BERINGER WHITE ZINFANDEL 6

WHITE

HESS SELECT CHARDONNAY 8
KENDALL JACKSON CHARDONNAY 9
"MAIN STREET" SAUVIGNON BLANC 9
DANZANTE PINOT GRIGIO 8
BRIDGEVIEW RIESLING 7.5

RED

BENZIGER CABERNET 9
RABBIT RIDGE MERLOT 7.5
BLACKSTONE MERLOT 9.5
ESTANCIA PINOT NOIR 9.5
LA CREMA PINOT NOIR 10
McWILLIAM'S HANWOOD ESTATE SHIRAZ 7.5

CHAMPAGNE AND SPARKLING

MUMM NAPA CUVÉE 187ml 9
PIPER HEIDSEICK BRUT 187ml 13

NON-ALCOHOLIC

LEMONADE

FRESH SQUEEZED LEMONADE 3.50
STRAWBERRY LEMONADE 4.25
MANGO LEMONADE 4.25
ARNOLD PALMER 1/2 LEMONADE, 1/2 ICED TEA 2.95

WATER

STILL
EVIAN 330ml 2.25
EVIAN 750ml 5.50

SPARKLING

PERRIER 500ml 2.75

ICED TEA

CLASSIC ICED TEA
STRAWBERRY KIWI ICED TEA NON-CAFFEINATED

JUICE

FRESH ORANGE JUICE 2.75
CRANBERRY JUICE 2.75
VIRGIN MARY 3.50

COFFEE & HOT TEA

FRESH COFFEE BREWED TWICE AN HOUR
EARL GREY TEA

KIDS

MILK 2.50
CHOCOLATE MILK 2.50
ROY ROGERS 2.25
SHIRLEY TEMPLE 2.25
GINGER ALE 2.25