

DINNER
SEATED & SERVED

*Price includes House Garden Salad, Warm Tuscan Sourdough Bread with our own Smokey Red Bell Pepper and Garlic Olive Oil for Dipping, Entrée with Fresh Sautéed Vegetable Medley, Wild Rice Pilaf and our Award Winning Dessert. **

(Our amazing Caesar salad available, add 1.50)

Sautéed Chicken Adrano

Fresh chicken breast lightly coated in flour then sautéed in Marsala Cream Sauce with Button Mushrooms, artichoke hearts and capers.

26.95

Jalapeno Cornbread-Stuffed Chicken Breast

Skinless chicken breast stuffed with spicy Jalapeno cornbread stuffing.
Topped with New Mexico red Chile cream sauce.

27.95

New Orleans Crunchy Pecan Chicken

Hand-breaded with pecans then fried golden brown and topped with southern pecan sauce.

25.95

Tequila Lime Chicken Grille

Grilled marinated breast of chicken, Tequila lime hollandaise on the side.

23.95

Teriyaki Chicken

Grilled Marinated chicken breast topped with our own teriyaki
Sauce and fresh grilled pineapple.

23.95

Slow Roasted Prime Rib

Slow Roasted Prime Rib served with cream horseradish and au jus. Accompanied by
Rosemary Garlic Roasted potatoes.

Prime rib is priced at market value and is only available when preordered. *

Fresh Fish du Jour

Nightly Preparation.

Grilled Tilapia 24.95

Grilled Salmon 29.95

Sharon's Shrimp and Angel Hair

Angel hair pasta and lightly breaded Gulf Shrimp Sautéed and topped with a
delicate garlic cream sauce.

29.95

Mediterranean Pasta

Light and delicious. Freshly picked basil leaves, Greek olives, Feta Cheese, Sliced mushrooms,
minced garlic and olive oil sautéed and served with Fettuccine pasta

23.95

Topped with Grilled Chicken Breast 26.95

Topped with Grilled Alaskan Salmon 27.95

Fettuccine Alfredo

Fresh fettuccine pasta tossed in Parmesan cheese cream sauce.
21.95

Topped with Grilled Chicken Breast 24.95 Topped with Grilled Alaskan Salmon 27.95

Center Cut Filet

8oz. Center Cut Filet tender and juicy center cut bacon wrapped Filet Mignon with a side of Béarnaise sauce. Accompanied by roasted Rosemary Garlic Potatoes and Sautéed Fresh Vegetables.**
34.95

Smoked Pork Tenderloin

Served with Garlic Mashed potatoes, Cornbread Stuffing and fresh vegetables.
Topped with black cherry sauce.
27.95

Grilled Lamb Chops

Tender chops marinated in rosemary balsamic vinaigrette, grilled to perfection and served with apricot chutney. Accompanied by roasted rosemary garlic potatoes and sautéed fresh vegetables.
34.95

Pasta Primavera

Sautéed garden fresh vegetables tossed in Vegetarian Marinara Sauce and served over Farfalle Pasta.
23.95

Topped with Grilled Chicken Breast 26.95 Topped with Grilled Alaskan Salmon 29.95

Gorgonzola Jalapeno Pasta

A Chez Zee signature sauce! A light touch of Jalapeno combined with shallots, fresh spinach, Cream and Gorgonzola cheese. Served over Penne Pasta.
23.95

Topped with Grilled Chicken Breast 26.95 Topped with Grilled Alaskan Salmon 29.95

See our Signature Dessert Selections to choose a dessert.

**All meat dishes must be prepared to the same temperature specifications.

*Price does not include staff fee, room fee, 8.25% sales tax or any extra charges incurred therein.

The same salad and dessert will be served to all guests to ensure service standards.

Please see general information section for details or call the Special Events line for specific information at 512-748-0345 or email events@chezzee.com.

