



Gluten Free Menu

TEQUILA - LIME CHICKEN GRILL

Grilled, marinated chicken breast with tequila-lime hollandaise on the side.
Served with garlic mashed potatoes and fresh, sautéed vegetables.
13.95

CREEK STONE FARMS GRILLED RIBEYE WITH BOURSIN AND MERLOT SAUCE

Ribeye from Creek Stone Farms grilled to order. Topped with Boursin herb cream cheese and Merlot reduction. Served with grilled asparagus.
28.95

ROASTED PORK TENDERLOIN

Roasted Pork Tenderloin served with sautéed vegetables.
15.95

NEW YORK STRIP

Grilled hand cut New York Strip served with a side of Béarnaise sauce.
Accompanied by roasted rosemary-garlic potatoes and asparagus.
24.95

CENTER CUT FILET MIGNON

Hand Cut center cut bacon wrapped filet mignon with a side of Béarnaise sauce.
Served with asparagus.
25.95

APPLE - WOOD SMOKED PORKCHOP WITH BLACK COFFEE BBQ SAUCE

Apple Wood Smoked Pork chop topped with black coffee BBQ sauce.
Served with grilled asparagus and roasted rosemary potatoes.
21.95

SMOKED PRIME RIB (FRIDAY AND SATURDAY ONLY)

Smoked Prime Rib served with au jus, rosemary roasted potatoes and grilled asparagus.
20.95



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COOL, CRISP SALADS

**Grilled Chicken add \$4. | Grilled Gulf shrimp \$6.
Grilled Alaskan Salmon \$7 | New York Strip \$9**

FIESTA SALAD

Crisp romaine, julienned carrots, purple cabbage, tossed in herb vinaigrette dressing.
Topped fresh cilantro-cucumber salsa and spicy Thai peanut sauce on the side.
10.95

SPINACH SALAD

Fresh spinach leaves, cherry tomatoes, diced bacon, sliced mushrooms, seedless cucumbers,
red onion rings, feta cheese, candied walnuts.
10.95

CHEZ ZEE ENTREE GARDEN SALAD

Crisp romaine lettuce, julienned carrots, minced purple cabbage, tomato, and red onions.
9.95

BELAIRE HOTEL SALAD WITH ARUGULA AND LEMON VINAIGRETTE

Arugula and mixed baby field greens with Jicama, Edamame beans, fresh blueberries, walnuts,
and feta cheese. Tossed with lemon vinaigrette.
9.95

MAYTAG BLUEBERRY WITH GREENS

Mixed field greens with candied walnuts, Maytag Blue cheese, mandarin oranges, and purple onions.
Tossed with blueberry vinaigrette.
9.95

PECAN CRUSTED GOAT CHEESE SALAD WITH RASPBERRY BALSAMIC VINAIGRETTE

Large salad with mixed baby greens, dried cherries, red onions, diced tomatoes, pecan crusted goat cheese.
Tossed with raspberry balsamic vinaigrette dressing.
9.95