



Getaway for Two

DINNER FOR TWO STARTING AT \$69⁹⁹

Satisfy your appetite and your wanderlust with this three-course menu for two. With Travel to Table from Zea, you get all the adventure, none of the jetlag.

Available Dine-In Only

COURSE ONE

Choose One to Share

MEDITERRANEAN HUMMUS
ASIAN ALMOND SHRIMP
DUCK EMPANADAS
THAI RIB STACK

COURSE TWO

Included

SPICE MARKET CIABATTA
Crispy Italian bread grilled and served with worldly spice blends: lemon poppyseed, za'atar, roasted black & white sesame, four pepper & roasted garlic, Moroccan inspired Marrakesh seasoning and extra virgin olive oil for dipping.

COURSE THREE

Choose Two Entrées

BEEF SIRLOIN

Rotisserie beef sirloin tip, sliced, rich burgundy mushroom glacé. Choice of two sides.

BALSAMIC SALMON

Fresh, sustainable Atlantic salmon, hardwood grilled, sweet balsamic glaze. Choice of two sides.

ASIAN ALMOND SHRIMP

Large tail-on butterflied premium Ecuadorian shrimp, fried crisp, honey ginger-chili glaze. Choice of two sides.

THAI RIBS

8 slow-cooked, St. Louis style ribs grilled until sizzling. Finished with fresh ginger-infused soy sauce, sweet chili glaze, sesame seeds and an Asian herb blend. Also available BBQ or Dry. Choice of two sides.

REDFISH AVRIEL +5

Fresh, sustainable fillet on the "half shell," topped with artichokes, spinach ribbons & lemon beurre blanc. Garnished with basil and grilled lemon. Choice of one side.

ROTISSERIE RIBEYE +5

12 oz USDA Certified Angus Beef, grilled to medium rare, horseradish tiger sauce. Choice of two sides.

TWICE-COOKED CRISPY DUCK +5

Fire roasted, then crisped, honey ginger-soy glaze, sesame seeds, herbs. Choice of two sides.

FEATURED DRINK SPECIALS



NEW

FRENCH PRESS COCKTAILS

Shareable pressed cocktails handcrafted with fresh fruit and herbs.

APEROL SPRITZ

An Italian classic with Aperol liqueur, French sparkling wine, lemon, orange. 38 **28**

HUGO 75

Hendrick's Flora Adora gin from South Ayrshire Scotland, elderflower liqueur, French sparkling wine, lemon. 42 **32**

WHISKEY BASIL DROP

Buffalo Trace bourbon, Tuaca (a blend of Italian brandy, Mediterranean citrus and vanilla spice) with fresh basil, lemon, lime. 39 **29**

WINE BY THE BOTTLE

SPARKLING

RUFFINO *Lumina* 40 **27**
Prosecco / Italy

WHITE

CANALETTO 38 **24**
Pinot Grigio /
Delle Venezie, Italy

DUCKHORN 44 **32**
Sauvignon Blanc /
Napa, California

BACKHOUSE 32 **20**
Chardonnay / California

KENDALL JACKSON 42 **30**
Vintner's Reserve
Chardonnay / California

RED

CAMELOT 36 **26**
Pinot Noir / California

MEIOMI 50 **37**
Pinot Noir / California

E. CATENA *Padrillos* 40 **27**
Malbec / Mendoza, Argentina

THE PRISONER 77 **55**
Zinfandel Blend / Napa Valley,
California

COLUMBIA CREST *Two Vines* 36 **26**
Merlot-Cabernet Blend /
Washington

CANTINA LAVIS 36 **26**
Cabernet / Trentino, Italy