

Getaway for Two

DINNER FOR TWO STARTING AT \$59⁹⁹

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

Dine-In Only | August 1 - 31

COURSE ONE

Choose One to Share

MEDITERRANEAN HUMMUS
PEPPER JELLY SPINACH SALAD

KUNG PAO CAULIFLOWER
SPINACH DIP

COURSE TWO

Choose Two

ROTISSERIE BEEF SIRLOIN

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

SHRIMP BREAUX BRIDGE

Tender shrimp, spicy cream sauce, penne pasta, garlic, green onion, parmesan cheese.

CASABLANCA CHICKEN

Mediterranean-spiced, pan-seared chicken breast, loaded hummus, toasted almonds, pita bread.

THAI RIBS

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.

ASIAN ALMOND SHRIMP +4

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

TWICE-COOKED CRISPY DUCK +5

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

BALSAMIC SALMON +5

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

DESSERT

Add On Something Sweet +7.5

STRAWBERRY CHEESECAKE
CHOCOLATE CARAMEL
BROWNIE

KEY LIME PIE
SWEET POTATO PECAN
BREAD PUDDING

