



Now partnering with Reel Foods Seafood

Pick up or Delivery: 208-381-0034 or chris@zeechristopher.com

- All food delivered cold and ready to reheat
- Delivery within 5 miles (\$8 fee) or pickup before 5pm
- Call or email in orders by 2pm for afternoon delivery

STARTERS & SALADS

Special Requests May be Subject to Additional Fee

MEDITERANEAN LAYERED DIP \$10
Layers of Hummus, Greek Yogurt, Cucumbers, Tomatoes & Greek Olives topped with Feta Cheese and served with Pita Wedges and Cucumbers

SOUPS \$10
32 oz. served with fresh local bread, crackers & butter

Ask for Availability

CASHEW CAESAR SALAD \$8
Romaine Lettuce, Croutons, Parmesan Cheese, Cashews, Lemon Wedges, & Caesar Dressing

STRAWBERRY FETA \$8
Strawberries, Feta Cheese, Spinach, Sunflower & Sesame Seeds, & Honey Mustard Dressing

GARDEN GREEN SALAD \$8
Lettuce, Tomatoes, Cucumber, Carrots, Radishes, Croutons with Choice of Dressing: Ranch, Gorgonzola, Honey Mustard & Balsamic

DINNER FOR TWO

Special Requests May be Subject to Additional Fee

AHI RAMEN STIR FRY \$24
Seared Ahi over Sesame Ramen Noodles & Stir Fry Vegetables served with a Sweet Chili Soy Dressing

CHICKEN CASHEW CAESAR SALAD \$18
Romaine, Parmesan Cheese, Croutons, Cashews, Roasted Chicken, Caesar Dressing, & Lemon Wedges

LEMON PEPPER CHICKEN \$18
Housemade Lemon Pepper Organic Chicken Breast & Garlic Gremolata served over Linguini with Sautéed Vegetables

ROASTED PORK LOIN \$20
Roasted Pork Loin and Apple Compote served with Mash Potatoes & Roasted Vegetables

SWEET AND SOUR PORK AND VEGETABLE STIR FRY \$20
Tender Pork loin, Pineapple, Peppers, Onions, and Zucchini in a Housemade Sweet & Sour Sauce Served over Jasmine Rice with Chili Garlic Hot Sauce

BRAISED BEEF WITH BURGANDY MUSHROOM SAUCE \$22
Braised Snake River Farms Beef and Mushroom Sauce with Mashed Potatoes & Roasted Vegetables

In Partnership with Chef Marcus of Reel Foods Fish Market

JERK WILD STEELHEAD \$24
Wild Jerk Seasoned Steelhead served with Cilantro Rice, Roasted Vegetables, and Fresh Pico

PAN SEARED WILD ATLANTIC SALMON \$26
Pan Seared Wild Atlantic Salmon served with Ancient Grains Medley, Roasted Asparagus & White Wine Dill Butter

MANGO MARGARITA BUTTER SHRIMP \$24
Mango Margarita Butter Shrimp Served with Roasted Corn & Cotija Polenta & an Idaho Chorizo Sauce

**ADD MAKE
\$35 IT A
AND DATE
NIGHT**

- Choose between a bottle of Champagne, White or Red Wine (Call for current options)
- Dessert for 2 (Choose one option below)
Strawberries & Whip Cream | New York Cheesecake | Triple Fudge | Chocolate Cake | Chocolate Chip Cookies
- A Fresh Floral Arrangement in a glass vase designed by PetalZ Floral!

DRINKS ASK ABOUT OUR TOGO DRINKS INCLUDING BOTTLE OF WINE, CANNED COCKTAIL AND A BEER SELECTION

Boise Beer Buddies receive \$1 off beer purchases



www.zeechristopher.com

ZEE'S ROOFTOP MAKES EVERY EFFORT TO SERVE FRESH LOCAL INGREDIENTS AS OFTEN AS POSSIBLE UTILIZING BOISE FARMERS MARKETS, NEARBY FARMS, AND LOCAL BUSINESSES TO SOURCE OUR MENU ITEMS.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. *Idaho Food Code Advisory 3-700.2*