



TWO FOR \$49 THREE COURSE SUMMER MENU

Available daily through October 20 (Closed on Mondays until October)

FIRST COURSE

(Choose one)

Oven Roasted Tomato Bisque, House or Caesar Salad

SECOND COURSE

(Choose one)

BLUE CRAB MARTINI

Jumbo jump crab meat, avocado, onions, tomatoes, citrus and chopped salad

SHRIMP AND GRITS CROQUETTE

Crispy fried grits, wilted baby spinach, creole sauce, shaved parm. and sweet pepper relish

CHICKEN FLORENTINE

Chicken breast, spinach, charred tomatoes, parmesan cheese, citrus thyme sauce and rice

SUMMER PASTA PRIMAVERA

Freshly cut local vegetables sautéed with garlic, herbs and spinach over rigatoni pasta

FULL RACK BBQ RIBS

Slow cooked, baby back served with steak fries or roasted vegetables

THIRD COURSE

White chocolate bread pudding or locally made raspberry sorbet

IF IT'S A CELEBRATION, IT'S CHAZ 51 STEAKHOUSE!

SUBMIT AN INQUIRY SALES@CHAZ51.COM

<https://www.chaz51steakhouse.com/group-dining>

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