

Dinner Menu

FIRST COURSE | SMALL PLATES

SIDE: HOUSE OR CAESAR SALAD \$5.00

ROASTED TOMATO BISQUE Garlic crostini.....	8
FRENCH ONION SOUP Robust beef and vegetable broth, covered with melted cheese.....	9
ZUCCHINI FRIES** Local squash, panko bread crumbs, sriracha sauce.....	8
MUSSELS PARISIENNE Leeks, garlic, white wine reduction, grilled parmesan crostini.....	16
SRIRACHA SHRIMP** Flash fried, tossed in a tangy sauce, over 51 slaw and duo sesame seeds..	16
BACON-WRAPPED SCALLOPS 🌿 Sea scallops, crispy bacon, bed of greens, jerk sauce.....	20
SESAME CRUSTED AHI TUNA** 🌿 Sashimi grade, seared rare, wasabi ginger sauce, chopped salad, pickled ginger.....	16
LAMB CHOPS LOLLIPOP 🌿 Green peppercorn sauce, goat cheese crumbles.....	20

DINNER SALADS

STEAKHOUSE WEDGE BLT 🌿 Iceberg, bacon, red onions, tomatoes, vinaigrette, crumbled blue cheese.....	13
GRILLED CHICKEN SALAD 🌿 Field greens, orange segments, berries, onions, shaved parm, vinaigrette...	19
BLUE CHEESE FILET MIGNON SALAD* 🌿 Mixed greens, tomatoes, onions, avocado, house vinaigrette and crumbled blue cheese.....	20

VEGAN CORNER: SIZZLING NAKED IMPOSSIBLE BURGER 🌿🍃 Served sizzling with mushrooms, peppers, onions. No bun. Chose one side: fries, turmeric roasted vegetables, jasmine rice.....	18
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VEGETABLE DINNER 🌿 Grilled zucchini planks, spinach, lyonnaise potatoes, turmeric roasted vegetables and broiled tomatoes..... <i>Add on: Chicken 6 Shrimp 12 Plant based patty 12 5oz Filet mignon 12</i>	24
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SIDES

Truffle Fries 8	Zucchini Fries 8
Steamed Asparagus 8	Linguine with Butter 7
Sautéed Spinach 7	Turmeric Roasted Vegetables 7
Steamed Broccoli 7	French Fries 6
Sautéed Mushrooms 7	Turmeric Jasmine Rice 6
Baked Potato Loaded 7	

ENTRÉE COMPLIMENTS

Jumbo Blue Lump Crab Meat.....	14
Three Jumbo Shrimp, Grilled or Fried.....	12
Cold Water Lobster Tail, 5oz.....	16
Blue Cheese Crust.....	4
Peppercorn Brandy Cream.....	4
Béarnaise Sauce.....	3
Horseradish Cream.....	3
Hollandaise Sauce.....	3

🌿 Gluten-Free Option 🍃 Vegan Option | ** Contains Sesame seeds and or oil.

Menu items and prices subject to change without notice. **No Substitutions Please.**

Complimentary extra plate available for splits. Sales tax and gratuities not included.

Please speak to our manager regarding any food allergy concerns prior to ordering.

**Consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

PAY CASH AND SAVE AN ADDITIONAL 5% ON YOUR TOTAL BILL.

STEAKS | CHOPS*

We proudly serve 100% Black Angus Mid-Western Beef.
Steaks are heavily aged for Chaz 51 bold flavor and tenderness.
Our steaks served with Caesar or House salad, dinner rolls and choice of:
turmeric roasted vegetables, french fries, steak fries, linguine with butter,
jasmine rice or baked potato. Loaded +3.

Pittsburgh or Black & Blue: Charred outside, very rare
Rare: Red cool center | **Medium Rare:** Red warm center
Medium: Pink warm center | **Medium Well:** Slightly pink warm center
Well Done: No pink

STEAK AND POTATOES* 12oz Choice NY Strip served with crispy fries and béarnaise sauce (No substitution).....	32
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FILET MIGNON* Unmatched quality and flavor. Hand cut daily.....	6oz 39 9oz 44
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SURF & TURF Cold water lobster tail and 6oz petite filet, drawn butter and grilled lemon...	55
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NEW ZEALAND LAMB CHOPS Four double cut chops, peppercorn brandy reduction, goat cheese.....	45
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NAKED PHILLY STYLE CHEESESTEAK (No bread) Filet mignon, cherry peppers, mushrooms, onions and provolone served with fries, turmeric roasted vegetables, jasmine rice or linguine.....	19
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TOP 2% HIGHEST QUALITY OF U.S BEEF

USDA PRIME NY STRIP* 12oz Chef's preferred cut.....	42
BONELESS RIBEYE, WELL-MARbled* 14oz Chaz 51 bold flavor.....	52
TOMAHAWK RIBEYE* 32oz Served sliced over lyonnaise potatoes and steamed broccoli.....	99

LAND | SEA | PASTA

INCLUDE CHOICE OF HOUSE OR CAESAR SALAD & DINNER ROLLS

ROASTED OR JERK HALF CHICKEN Bone-in chicken, fried potato wedges, broccoli and citrus thyme sauce.....	25
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PARMESAN CRUSTED CHICKEN BREAST All natural chicken, roasted vegetables, steak fries and pan-jus.....	25
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SEAFOOD PASTA Chopped clams, mussels and shrimp in a seafood broth over linguine.....	27
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CILANTRO LIME SCOTTISH SALMON Jasmine rice, roasted broccoli, tomatoes, onions, cilantro lime sauce.....	26
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ALMOND CRUSTED CHILEAN HAKE A cross between grouper and codfish, over turmeric roasted vegetables, steak fries and pan-jus.....	27
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TWIN LOBSTER TAILS Cold water lobsters, turmeric roasted vegetables, drawn butter and grilled lemon.....	42
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CHILDREN'S DINNER

Lemonade or Apple Juice | A scoop of Vanilla Ice Cream
Chicken Tenders with Fries | Cheese Flatbread | Cheese Burger **12**
Filet Mignon and Fries. 5oz tail-end cut grilled to desired
temperature, served with ketchup **16**

