

Mother's Day

M E N U

SPECIALS DISHES

SMOKED CHILEAN SEA BASS \$45

*celeriac puree, sautéed vegetables,
red wine reduction*

SURF & TURF \$85

*filet mignon, grilled lobster tail and herb butter,
served with mashed potatoes and asparagus*

APPETIZERS

MEATBALLS

*3 meatballs, basil tomato sauce,
parmesan cheese, garlic bread*

18

51FIFTEEN CEVICHE

red snapper, shrimp, crab, pico de gallo, avocado, lime juice

25

CALAMARI ZEN-CHINO

*hot cherry peppers, banana peppers, scallions, bean
sprouts, cilantro, red chili peppers, served with Asian
sweet chili sauce*

23

WAGYU BEEF CARPACCIO ^R

arugula, artichoke, capers, Creole mustard aioli, crostini

24

MARYLAND CRAB CAKE

jumbo lump crab with lemon Cajun lobster sauce

25

BEEF EMPANADAS

*3 beef empanadas stuffed with ground beef served
with creamy cilantro jalapeño sauce*

17

BUFFALO SHRIMP

*5 shrimp, mellow blue cheese crumbles,
blue cheese dressing, arugula and daikon*

24

SOUPS & SALADS

AVOCADO CUCUMBER SALAD ^{GF}

*sliced avocado, julienne of English cucumber and
arugula, shaved ricotta, sweet Pedro Ximénez sherry*

14

CAESAR SALAD

croutons, romano parmesan

10

POBLANO SOUP ^{GF}

9

LOBSTER BISQUE

10

SEASONAL SOUP

9

ENTRÉE SALADS

SEAFOOD SALAD ^{GF}

*lobster, shrimp, crab, avocado, cucumber and mixed greens,
cherry tomatoes, light cilantro basil citrus vinaigrette*

46

CHOPPED SALAD WITH GRILLED CHICKEN

*mixed greens, brussels sprouts, oranges, cucumber,
avocado, pickled onions, shaved ricotta, champagne vinaigrette*

23

COBB SALAD ^{GF}

*grilled chicken, romaine hearts, green onion, crispy
bacon, blue cheese crumble, tomatoes, hard boil egg,
avocado, blue cheese dressing*

30

GRILLED SALMON SALAD

*orzo, cucumber, tomatoes, feta cheese, arugula,
white caper vinaigrette dressing*

27

SANDWICHES

BLTA ^{add fried egg \$2}

*sourdough bread, smoked applewood bacon, lettuce, tomato,
mayo, avocado, and fries*

16

51FIFTEEN BURGER

*Texas raised beef, homemade brioche bread, lettuce
tomato, onion, pickles, applewood smoked bacon,
cheddar cheese, mayonnaise, chipotle aioli*

19

BLACKENED CHICKEN WRAP

*whole wheat tortilla, mixed greens, mozzarella chesse,
avocado, tomato, chipotle aioli, fries*

18

BRUNCH FEATURES

CRAB MEAT AVOCADO OMELETTE 27
mozzarella cheese, habanero sauce, aragula and sliced tomatoes

EGG WHITE GARDEN OMELETTE 26
spinach, mushrooms, tomato, avocado sauce, served with grilled tomato

NEW YORK STRIP STEAK & EGGS 34
breakfast potatoes, caramelized onions, avocado, au jus and butter toast

TRADITIONAL ENGLISH BREAKFAST 20
3 eggs any style, sausage, bacon, breakfast potatoes, sliced tomatoes

HUEVOS RANCHEROS GF 34
eggs, sliced New York strip steak, queso fresco, pico de gallo, refried black beans, crispy tortilla & ranchero sauce

BANANAS FOSTER FRENCH TOAST 22
brown sugar banana syrup, bacon strips, 2 eggs any style

CHICKEN CHILAQUILES 26
adobo marinated chicken, homemade roasted green tomatillo and guajillo pepper sauce, corn tortilla chips, queso fresco, crema, radish, avocado salsa, refried beans

HOMEMADE BISCUITS & GRAVY 23
fresh baked jalapeno & cheddar biscuit topped with andouille sausage gravy served with breakfast potato and two eggs any style

AVOCADO TOAST *add smoked salmon \$5* 19
multigrain toast, mashed avocado, radish, cherry tomato, poached egg, hollandaise sauce

BUTTERMILK PANCAKES *add eggs \$2 bacon or sausage \$5* 16
3 buttermilk pancakes, sugar cane syrup

SHRIMP & GRITS 25
soffritto, tomato broth, andouille sausage, grilled focaccia

PASTA & ENTRÉES

SEAFOOD LINGUINE 34
shrimp, scallop, red snapper, fresh basil, brandy lobster cream sauce

SHORT RIB RAVIOLI 33
short rib, wild mushroom parmesan cheese stuffed ravioli, brussel sprout, spinach, with citrus au jus

FISH A LA PLANCHA 34
seared salmon, green pea mousse, seasonal risotto

FRESH RED SNAPPER FILET GF 37
pan seared red snapper, sweet corn and edamame risotto, truffle tarragon oil

NEW ZEALAND LAMB CHOP GF 48
pearl onions, balsamic honey reduction sauce

ANGUS RIBEYE STEAK GF 48
herb butter

SIDES

FRENCH TOAST 12

ASPARAGUS GF 11

GARLIC MASHED POTATOES 13

CHIPOTLE MAC & CHEESE 13

SMOKED CHEDDAR GRITS 6

ROSEMARY ROASTED POTATOES 9

ANDOUILLE SAUSAGE 5

FRIED RICE GF 13

V - Vegan GF - Gluten Free R - Raw Product

Split Plate Charge \$5 | 20% Gratuity added to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Entertainment

Michaelangelo - Pianist

*Each Mom will receive a complimentary Mimosa upon arrival