

51fifteen Lunch

\$30 PER PERSON

SELECT ONE DISH FROM EACH COURSE

FIRST COURSE

Choice Of:

Caesar Salad

Chopped romaine lettuce, croutons, shaved parmesan, caesar dressing

Beef Empanadas

Stuffed with ground beef, served with greens, creamy Cilantro jalapeño sauce and petite salad

Berry, Kale & Endive Salad

Tender kale and crisp endive tossed with mixed berries, red onion, candied pecans, goat cheese crumbles & champagne vinaigrette dressing

Lobster Bisque

Chunks of succulent lobster in a sherry cream topped with fresh chives

Buffalo Shrimp

Two lightly battered shrimp, buffalo glazed, finished with mellow blue cheese crumbles, blue cheese dressing, arugula, and shaved daikon

Soup du Jour

SECOND COURSE

Choice Of:

Grilled Chicken and Burrata Salad

Spring mix, cherry tomato, roasted red pepper, red onion, basil, balsamic glaze

5115 NY Strip

10 oz strip sliced & topped with Woodford peppercorn & mushroom sauce, mashed potatoes & asparagus

Salmon New Orleans

Blackened salmon, jasmine rice, broccoli, pico de gallo, cajun beurre blanc sauce

Shrimp & Rigatoni alla Vodka

Jumbo shrimp, Vodka sauce, rigatoni pasta, parmesan cheese, basil

Salumi Panini

Focaccia bread, prosciutto, salami, capocollo, fresh mozzarella, tomatoes, olive tapenade with house made potato chips

Pesto & Potato Gnocchi

Cherry tomato, red onion, green zucchini, yellow squash, parmesan cheese, parsley. (vegetarian)

Shrimps (3) \$10

Chicken \$10

Crabmeat \$10

DESSERT (additional \$7)

Choice Of:

Chocolate Cheesecake

A velvety chocolate cheesecake, mixed berries, chocolate syrup

White Chocolate Bread Pudding

served with fresh berries & vanilla ice cream

Key Lime Pie

fresh key lime graham crust, fresh whipped cream & lime zest

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