

A P P E T I Z E R S

- TEXAS AKAUSHI MEATBALLS** 18
basil tomato sauce, parmesan cheese, garlic bread
- 51FIFTEEN CEVICHE** 25
Red Snapper, shrimp, crab, pico de gallo, avocado, lime juice
- CALAMARI ZEN-CHINO** 23
hot cherry peppers, banana peppers, scallions, bean sprouts, cilantro, red chili peppers, served with Asian sweet chili sauce
- WAGYU BEEF CARPACCIO** 24
arugula, artichoke, capers, Creole mustard aioli, crostini

- CRAB CAKE MARYLAND** 25
jumbo lump crab with lemon Cajun lobster sauce
- TUNA POKE BOWL** 18
ahi tuna, avocado, ginger vinaigrette, jasmine rice, fresno pepper, furikake, micro cilantro
- BEEF EMPANADAS** 17
stuffed with ground beef served with creamy cilantro jalapeño sauce
- BUFFALO SHRIMP** 24
mellow blue cheese crumbles, blue cheese dressing, arugula and daikon

E N T R É E S A L A D S

- ITALIAN STEAK SALAD GF** 33
8oz Angus New York Strip Steak, arugula, iceberg lettuce, cherry tomatoes, artichokes, pepperoncini, aged parmesan cheese, Italian dressing
- SEAFOOD SALAD GF** 46
lobster, shrimp, crab, avocado, cucumber and mixed greens, cherry tomatoes, light cilantro basil citrus vinaigrette
- MIXED GREENS & BRUSSELS SPROUT CHICKEN SALAD GF** 22
dried cranberries, oranges, shaved manchego, cucumbers, avocado, champagne vinaigrette
- 51FIFTEEN SALAD GF** 12
mixed greens, fresh fruit, parmesan cheese, cilantro dressing
- AVOCADO CUCUMBER SALAD GF** 14
sliced avocado, julienne of English cucumber and arugula, shaved ricotta, sweet Pedro Ximénez sherry

- 5115 COBB SALAD GF** 30
grilled chicken, romaine hearts, green onion, crispy bacon, blue cheese crumble, tomatoes, hard boil egg, avocado, house dressing
- GRILLED SALMON SALAD** 27
orzo, cucumber, tomatoes, feta cheese, arugula, white caper vinaigrette dressing
- SESAME RARE AHI TUNA SALAD GF** 26
Napa cabbage, daikon, julienne carrots, cucumber, cherry tomatoes, mixed greens, crispy rice noodles & citrus sesame dressing

S O U P S & S A L A D S

- POBLANO SOUP GF** 9
- LOBSTER BISQUE** 10
- CAESAR SALAD GF** 10
romano parmesan
- SEASONAL SOUP VG V** 9

S A N D W I C H E S

- SLOW ROAST PRIME RIB FRENCH DIP** 19
traditional ciabatta bread, horseradish aioli, au jus, fries
- SLICED RARE AHI TUNA** 19
Crispy wonton, spicy cucumber, arugula, fried capers, grilled avocado, cilantro, red tobiko, sweet ginger aioli
- MARINATED GRILLED VEGETABLES CLUB SANDWICH** 16
whole wheat toast, mixed greens, guacamole spread, chipotle lime aioli, spicy spuds

- PAN SEARED CAJUN RED SNAPPER** 29
Focaccia bread, shredded lettuce, sliced tomatoes, cilantro lime aioli
- BLACKENED CHICKEN CHICAGO WRAP** 18
whole wheat tortilla, mixed greens, mozzarella cheese, avocado, tomato, chipotle aioli, fries
- 51FIFTEEN AKAUSHI BURGER** 19
Texas Heart Brand Akaushi, brioche bread, lettuce, tomato, onion, pickles, applewood smoked bacon, cheddar cheese, mayonnaise, chipotle aioli

BRUNCH MENU

BRUNCH FEATURES

BRAISED SHORT RIBS EGGS BENEDICT	25	RED CHILAQUILES GF	25
<i>short ribs, English muffin, hollandaise sauce, asparagus, sliced tomatoes</i>		<i>grilled chicken topped with corn tortilla tossed in a red sauce, queso fresco, avocado and sour cream</i>	
CRAB MEAT AVOCADO OMELETTE	27	Add eggs	2
<i>mozzarella cheese, habanero sauce, arugula and sliced tomatoes</i>		HOMEMADE BISCUITS & GRAVY	23
EGG WHITE GARDEN OMELETTE	26	<i>topped with sausage jalapeño gravy, served with breakfast potatoes and two eggs any style</i>	
<i>spinach, mushrooms, tomato, avocado sauce, served with grilled tomato</i>		AVOCADO TOAST	19
NEW YORK STRIP STEAK & EGGS	34	<i>multigrain toast, guacamole, poached eggs and hollandaise sauce</i>	
<i>breakfast potatoes, caramelized onions, avocado, au jus and butter toast</i>		Add smoked salmon	5
TRADITIONAL ENGLISH BREAKFAST	20	SHRIMP & GRITS	30
<i>3 eggs any style, sausage, bacon, breakfast potatoes, sliced tomatoes</i>		<i>sofrito, cajun broth, andouille sausages, okra, focaccia.</i>	
51FIFTEEN HUEVOS RANCHEROS GF	34	BANANAS FOSTER FRENCH TOAST	22
<i>eggs, sliced steak, manchego cheese, pico de gallo, black beans, rice, crispy tortilla & ranchero sauce</i>		<i>brown sugar banana syrup, bacon strips, 2 eggs any style</i>	

PASTA & ENTRÉES

SHRIMP RISOTTO GF	34	FRESH RED SNAPPER FILET GF	37
<i>saffron risotto with sautéed spinach</i>		<i>pan seared red snapper, sweet corn and edamame risotto, truffle tarragon oil</i>	
SEAFOOD LINGUINE	32	LAMB CHOPS GF	48
<i>Shrimp, scallops, red snapper, fresh basil, brandy lobster, cream sauce</i>		<i>pearl onions, balsamic honey reduction sauce</i>	
SHORT RIB RAVIOLI	33	ANGUS FILET MIGNON 8oz GF	48
<i>Wild Mushroom mozzarella cheese stuffed Ravioli, Brussel Sprouts, Spinach, braised short rib with au jus & citrus jus</i>		<i>herb butter</i>	
SEARED SALMON GF	33	ANGUS RIBEYE STEAK 16oz GF	48
<i>green pea mousse, seasonal risotto</i>		<i>herb butter</i>	
		TENDERLOIN STEAK TIPS	34
		<i>garlic mashed potatoes, au jus</i>	

SIDES

FRENCH TOAST	12
ASPARAGUS GF	11
GRILLED ZUCCHINI, CARROTS AND YELLOW SQUASH GF	11
FRIED RICE WITH GUACAMOLE GF	13
GARLIC MASHED POTATOES	13
SWEET CARAMELIZED BRUSSELS SPROUTS, GARLIC, AGAVE	13
CHIPOTLE MAC & CHEESE	13
CREAM CORN	11

V - Vegan

GF - Gluten Free

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.

