

**A P P E T I Z E R S**

- TEXAS AKAUSHI MEATBALLS** 18  
*3 meatballs, 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 R** 24  
*arugula, artichoke, capers, Creole mustard aioli, crostini*
- SMOKED BURRATA** 15  
*pears, prosciutto, arugula, balsamic glazed*

**E N T R É E S A L A D S**

- SEAFOOD SALAD GF** 46  
*lobster, shrimp, crab, avocado, cucumber and mixed greens, cherry tomatoes, light cilantro basil citrus vinaigrette*
- CHOPPED SALAD WITH GRILLED CHICKEN** 23  
*mixed greens, brussels sprouts, oranges, cucumber, avocado, pickled onions, shaved ricotta, champagne vinaigrette*
- LACINATO KALE & ENDIVE SALAD** 12  
*caramelized red onions, candied walnuts, feta cheese, berries, sumac Calamansi Vinaigrette*
- AVOCADO CUCUMBER SALAD GF** 14  
*sliced avocado, julienne of English cucumber and arugula, shaved ricotta, sweet Pedro Ximénez sherry*

**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*
- BLTA add fried egg \$2** 16  
*sourdough bread, smoked applewood bacon, lettuce, tomato, mayo, avocado, and fries*
- MARINATED GRILLED VEGETABLES CLUB SANDWICH** 16  
*ciabatta bread, mixed greens, guacamole spread, chipotle lime aioli,*
- LOBSTER SANDWICH** 29  
*4oz lobster meat, homemade brioche bun, dill aioli, avocado, and homemade potato chips*

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

- 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 R** 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** 10  
*croutons, romano parmesan*
- SEASONAL SOUP VG V** 9
- 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, homemade brioche bread, lettuce tomato, onion, pickles, applewood smoked bacon, cheddar cheese, mayonnaise, chipotle aioli*

## BRUNCH FEATURES

### BISCUIT BENEDICT

poached eggs, fresh baked jalapeño & cheddar biscuit, Canadian bacon, smoked paprika hollandaise, with rosemary roasted potatoes, asparagus

### CRAB MEAT AVOCADO OMELETTE

mozzarella cheese, habanero sauce, arugula and sliced tomatoes

### EGG WHITE GARDEN OMELETTE

spinach, mushrooms, tomato, avocado sauce, served with grilled tomato

### NEW YORK STRIP STEAK & EGGS

breakfast potatoes, caramelized onions, avocado, au jus and butter toast

### TRADITIONAL ENGLISH BREAKFAST

3 eggs any style, sausage, bacon, breakfast potatoes, sliced tomatoes

### HUEVOS RANCHEROS GF

eggs, 8 oz sliced New York strip steak, queso fresco, pico de gallo, refried black beans, crispy tortilla & ranchero sauce

### LOX & BAGEL

smoked salmon, everything bagel, red onions, tomato, caper, cream cheese, radish

## PASTA & ENTRÉES

### SEAFOOD LINGUINE

shrimp, scallops, red snapper, fresh basil, brandy lobster cream sauce

### SHORT RIB

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

### FISH A LA PLANCHA

seared salmon, green pea mousse, seasonal risotto

## SIDES

### FRENCH TOAST

### ASPARAGUS GF

### GARLIC MASHED POTATOES

### CHIPOTLE MAC & CHEESE

### SMOKED CHEDDAR GRITS

### YOGURT WITH GRANOLA AND FRUIT

### ROSEMARY ROASTED POTATOES

### SEASONAL FRUIT CUP

### ANDOUILLE SAUSAGE

### FRIED RICE GF

## BRUNCH MENU

24	<b>CHICKEN CHILAQUILES</b>	26
	adobo marinated chicken, homemade roasted green tomatillo and guajillo pepper sauce, corn tortilla chips, queso fresco, crema, radish, avocado salsa, refried beans	
27	<b>HOMEMADE BISCUITS &amp; GRAVY</b>	23
	fresh baked jalapeno & cheddar biscuit topped with andouille sausage gravy served with breakfast potato and two eggs any style	
26	<b>AVOCADO TOAST</b> add smoked salmon \$5	19
	multigrain toast, mashed avocado, radish, cherry tomato, poached egg, hollandaise sauce	
34	<b>SOUTHWESTERN HASH</b>	26
	diced 6 oz New York strip steak, eggs, peppers, onion, tomato, potatoes, queso fresco, crema, crispy tortilla strip	
20	<b>BANANAS FOSTER FRENCH TOAST</b>	22
	brown sugar banana syrup, bacon strips, 2 eggs any style	
34	<b>CHICKEN AND BELGIAN WAFFLE</b> add eggs \$2 bacon or sausage \$5	21
	4 fried buttermilk chicken strips, apples, berries, powder sugar, cane syrup, bacon or sausage	
23	<b>BUTTERMILK PANCAKES</b> add eggs \$2 bacon or sausage \$5	16
	3 buttermilk pancakes, sugar cane syrup	
	<b>SHRIMP &amp; GRITS</b>	25
	soffritto, tomato broth, andouille sausage, grilled focaccia	
34	<b>FRESH RED SNAPPER FILET</b> GF	37
	pan seared red snapper, sweet corn and edamame risotto, truffle tarragon oil	
33	<b>NEW ZEALAND LAMB CHOP</b> GF	48
	pearl onions, balsamic honey reduction sauce	
34	<b>ANGUS RIBEYE STEAK 16oz</b> GF	48
	herb butter	
	<b>TENDERLOIN STEAK TIPS</b>	34
	garlic mashed potatoes, au jus	
		12
		11
		13
		13
		6
		9
		9
	<b>CUP: 5 BOWL: 10</b>	
		5
		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.

