

A P P E T I Z E R S

TEXAS AKAUSHI MEATBALLS	18
<i>basil tomato sauce, parmesan cheese, garlic bread</i>	
51FIFTEEN CEVICHE	25
<i>Red Snapper, shrimp, crab, pico de gallo, avocado, lime juice</i>	
CALAMARI ZEN-CHINO	23
<i>hot cherry peppers, banana peppers, scallions, bean sprouts, cilantro, red chili peppers, served with Asian sweet chili sauce</i>	
WAGYU BEEF CARPACCIO	24
<i>arugula, artichoke, capers, Creole mustard aioli, crostini</i>	
CRAB CAKE MARYLAND	25
<i>jumbo lump crab with lemon Cajun lobster sauce</i>	
TUNA POKE BOWL	23
<i>ahi tuna, avocado, ginger vinaigrette, jasmine rice, fresno pepper, furikake, micro cilantro</i>	
BEEF EMPANADAS	17
<i>stuffed with ground beef served with creamy cilantro jalapeño sauce</i>	
BUFFALO SHRIMP	24
<i>mellow blue cheese crumbles, blue cheese dressing, arugula and daikon</i>	

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

SEASONAL SOUP VG V 9	CAESAR SALAD GF romano parmesan	10
POBLANO SOUP GF 9	51FIFTEEN SALAD GF	12
LOBSTER BISQUE 10	<i>mixed greens, fresh fruit, parmesan cheese, cilantro dressing</i>	
	AVOCADO & CUCUMBER SALAD GF	14
	<i>sliced avocado, julienne of English cucumber and arugula, shaved ricotta, sweet Pedro Ximénez sherry</i>	

E N T R É E S A L A D S

ITALIAN STEAK SALAD GF	33
<i>8oz Angus New York Strip steak, arugula, iceberg lettuce, cherry tomatoes, artichokes, pepperoncini, aged parmesan cheese, Italian dressing</i>	
SEAFOOD SALAD GF	46
<i>lobster, shrimp, crab, avocado, cucumber and mixed greens, cherry tomatoes, light cilantro basil citrus vinaigrette</i>	
MIXED GREENS & BRUSSELS SPROUTS CHICKEN SALAD GF	22
<i>dried cranberries, oranges, shaved manchego, cucumbers, avocado, champagne vinaigrette</i>	
GRILLED SALMON SALAD	27
<i>orzo, cucumbers, tomatoes, feta cheese, arugula, white caper vinaigrette dressing</i>	
5115 COBB SALAD GF	30
<i>grilled chicken, romaine hearts, green onion, crispy bacon, blue cheese crumble, tomatoes, hard boil egg, avocado, house dressing</i>	
SESAME RARE AHI TUNA SALAD GF	26
<i>Napa cabbage, daikon, julienne carrots, cucumber, cherry tomatoes, mixed greens, crispy rice noodles & citrus sesame dressing</i>	

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.

LUNCH MENU

SANDWICHES

SLOW ROAST PRIME RIB FRENCH DIP	19
<i>traditional ciabatta bread, horseradish aioli, au jus, fries</i>	
SLICED RARE AHI TUNA	19
<i>Crispy wonton, spicy cucumber, arugula, fried capers, grilled avocado, cilantro, red tobiko, sweet ginger aioli</i>	
PAN SEARED CAJUN RED SNAPPER	29
<i>Focaccia bread, shredded lettuce, sliced tomatoes, cilantro lime aioli</i>	
BLACKENED CHICKEN CHICAGO WRAP	18
<i>whole wheat tortilla, mixed greens, mozzarella cheese, avocado, tomato, chipotle aioli, fries</i>	
MARINATED GRILLED VEGETABLES CLUB SANDWICH	16
<i>whole wheat toast, mixed greens, guacamole spread, chipotle lime aioli, spicy spuds</i>	
51FIFTEEN AKAUSHI BURGER	19
<i>Texas Heart Brand Akaushi, brioche bread, lettuce, tomato, onion, pickles, applewood smoked bacon, cheddar cheese, mayonnaise, chipotle aioli</i>	

PASTA & ENTRÉES

SHRIMP RISOTTO GF	34
<i>saffron risotto with sautéed spinach</i>	
SEAFOOD LINGUINE	32
<i>Shrimp, scallops, red snapper, fresh basil, brandy lobster cream sauce</i>	
SHORT RIB RAVIOLI	33
<i>Wild Mushroom mozzarella cheese stuffed Ravioli, Brussel Sprouts, Spinach, & braised short rib with au jus & citrus jus</i>	
SEARED SALMON GF	33
<i>Green pea mousse, seasonal risotto</i>	
FRESH RED SNAPPER FILET GF	37
<i>pan seared red snapper, sweet corn and edamame risotto, truffle tarragon oil</i>	

SURF & TURF	85
<i>8oz filet mignon, grilled lobster tail and herb butter, served with mashed potatoes and asparagus</i>	

LAMB CHOPS GF	48
<i>pearl onions, balsamic honey reduction sauce</i>	
ANGUS FILET MIGNON 8oz GF herb butter	48
ANGUS RIBEYE STEAK 16oz GF herb butter	48
TENDERLOIN STEAK TIPS	34
<i>garlic mashed potatoes, au jus</i>	

SIDES

ASPARAGUS GF	11
GRILLED ZUCCHINI, CARROTS, & 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