

# Table 51

## STARTERS

<b>KALAMATA OLIVE &amp; WALNUT HUMMUS AND GUACAMOLE</b> 🌱 House made chips and sesame crackers	23	<b>POPPED ROCK SHRIMP</b> Served with sweet chili sauce	21
<b>SIGNATURE FRENCH-CUT JUMBO WINGS</b> Table 51 sauce, carrots and celery	25	<b>BURRATA &amp; PROSCIUTTO</b> Balsamic glaze, almond pesto, kalamata olives, cherry tomatoes	34
<b>MINI BURGER TRIO</b> With special perlimpinpin sauce and fries	25	<b>OUR BRAISED BEEF POUTINE</b> With squeaky cheese and smashed potatoes	25
<b>BACON AND CHEDDAR CROQUETTES</b> With chipotle mayo	19	<b>BEEF BAO BUNS</b> Bbq shortrib, kale, carrots, pickles, cashews, hoisin mayo	24
<b>STUFFED ZUCCHINI ROLLS</b> 🌱 With goat cheese and red pepper emulsion	26	<b>CHARCUTERIE BOARD</b> Grilled ciabatta, kalamata olives, assortment of charcuterie, cheese and coleslaw	34
<b>DOUBLE WRAPPED LOBSTER TACOS</b> With power blend mix, mangos and sweet chili lime	28	<b>SHRIMP COCKTAIL</b> House made cocktail sauce	26
<b>CHAR-BROILED OCTOPUS</b> With hummus, onions, grelots potatoes and capers	36	<b>VODKA + OYSTERS</b> 4 Vodka shots, 1 dz oysters	49
<b>STEAK AND CHEESE TAQUITO</b> Peppers, onions, mushrooms, gruyère and smokey mustard	24	<b>SMALL HOUSE OR CAESAR SALAD</b>	12
		<b>SOUP OF THE DAY</b>	10

## GREENS

<b>CLASSIC CAESAR</b> Brioche croutons, bacon, reggiano and eggless dressing. Add chicken +13	19	<b>GOLDEN BEET SALAD</b> 🌱 Golden beets, grapes, roasted almonds, green apple slices, endives, kale, goat cheese and apple vinaigrette	28
<b>GRILLED STEAK SALAD</b> Romaine, cherry tomatoes, fried crispy onions, endives, goat cheese and caramelized pineapple mustard vinaigrette	36	<b>GRILLED GREEK SUMMER SALAD</b> 🌱 Grilled Romaine, cherry tomatoes, cucumber, kalamata olives, brioche croutons, red onions, double cream feta, oregano red wine vinegar and first cold pressed olive oil	32
<b>ASIAN SALAD</b> Roasted chicken, pancit noodles, cucumbers, jicama, mangos, nuts with fresh herb, ginger and sesame vinaigrette	28	<b>TUNA TATAKI SALAD</b> Sesame crusted tuna, kale, reggiano, cashews and pineapple soy dressing	34
<b>FASHION SALAD</b> Roasted chicken, cherry tomatoes, manchego, cashews, avocados, apple slices, bacon, chopped egg and champagne vinaigrette	28		

## RAW

<b>SALMON TARTARE</b> Avocado spread, japanese style	22	<b>FRESH SHUCKED OYSTERS</b>	1/2 dozen 20 1 dozen 40
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For parties of 20 and more, an 18% service charge will automatically be applied. Please advise of any allergies as not all ingredients are listed.

## HANDHELDS

<b>HAMBURGER</b> Savoura tomato, shredded lettuce, pickles, onions, ketchup, mayo, mustard Add cheese +3, add bacon +4	22	<b>SHRIMP BURGER</b> Housemade shrimp patty, lemon dill aioli, guacamole, shredded lettuce and tomato	26
<b>OUR FAMOUS VEGGIEBURGER</b> 🌱 Housemade veggie patty, almonds, Gruyère, lettuce, guacamole, Savoura tomato, basil mayo on a brioche bun	25	<b>GUCCI BURGER</b> Bacon onion mushroom jam, bacon, manchego cheese, kale and truffle mayo	36
<b>CLUB 51</b> Roasted chicken, smokehouse bacon, tomato confit, green apples, Gruyère and basil mayo	25	<b>GRILLED CHICKEN SANDWICH</b> Grilled chicken, swiss cheese, smokehouse bacon, lettuce, tomato and pineapple mayo	25
		<b>AHI TUNA BURGER</b> Mango, kale, lemon dill aioli, cashews	32

## MAINS

<b>MEDITERRANEAN OVEN ROASTED CHICKEN</b> Served with smashed grelots Limited availability	35	<b>CHICKEN PAD THAI</b> Pancit noodles, vegetables, peanuts, thai peanut sauce	25
<b>GRILLED CHICKEN &amp; HOUMOUS</b> Served with grilled zucchini, peppers and crumbled goat cheese	36	<b>SIGNATURE BRAISED BEEF</b> "No knife required" in red wine with herb-roasted root vegetables	44
<b>ROASTED SALMON</b> Carrot beurre blanc and red quinoa	38	<b>TRUFFLED BEEF TARTARE</b> Multigrain toast, Dijon and tarragon	38
<b>CHICKEN AND SHRIMP</b> Edamame wild rice, lemon emulsion, whipped double cream feta	39	<b>RIB STEAK &amp; FRIES</b> With pepper sauce	74
<b>SALMON TARTARE</b> Avocado spread, japanese dressing served with house salad and cucumber slices	36	<b>STEAK FOR TWO (TOMAHAWK)</b> Served with "mama" fries, salad and pepper sauce	195
<b>MARYLAND CRAB CAKE</b> Served with french fries and kale slaw	34	<b>GOURMET HAMBURGER STEAK</b> Served with Yukon Gold mash potatoes	29
<b>BBQ PORK CHOP</b> Served with Yukon Gold mash potatoes	32	<b>FILET MIGNON</b> Served with Yukon Gold mash potatoes, red wine sauce and seasonal vegetables	MP/\$
<b>KOREAN SHORT RIB</b> Served with "mama" fries and coleslaw	44	<b>PASTA OF THE DAY</b>	PRICES VARY
<b>GRILLED STUFFED EGGPLANT</b> 🌱 Sautéed vegetables and wild rice	26	<b>TODAY'S FRESH FISH</b> Limited availability	MP/\$

## SIDES

FRIES 10 • MAMA FRIES 14 • KALE SLAW 12 • SEASONAL VEGETABLES 14 • CRISPY ONIONS 10 • SAUTÉED MUSHROOMS 14  
FIVE CHEESE MAC AND CHEESE 16 • YUKON GOLD MASHED POTATOES 12 • SMASHED GRELOTS 12 • TRUFFLE PARM MAMA FRIES 18

## DESSERTS

VANILLA BEAN CRÈME BRULÉE • 12

HOUSE-MADE KEY LIME PIE • 14

HOUSE-MADE MAPLE CHEESECAKE • 12

BAILEYS ICE CREAM SANDWICH • 14

FRIED OREOS • 14

Served with vanilla ice cream

LINDT CHOCOLATE BROWNIES • 14

Served with walnuts and vanilla ice cream

APPLE BLONDIE • 14

Served with walnuts and vanilla ice cream

DESSERT OF THE DAY • 14

(CHEF'S CHOICE)



**OVERSIZED PARTY SUNDAE • 59**

Fried Oreos, brownies, cookies, ice cream, sprinkles - served in an oversized martini glass

## DIGESTIFS

AVERNA SICILIANO,  
AMARO • 12

CABRAL TAWNY,  
PORTO 10 YEARS • 12

CABRAL TAWNY,  
PORTO 20 YEARS • 16

DE NEGRI MONOVITIGNO DI  
PROSECCO, GRAPPA • 14

POLI JACOPO MOSCATO,  
GRAPPA • 33

JACOPO POLI BARILI DI  
SASSICAIA, GRAPPA • 40

LIMONCELLO • 12

SAMBUCA RAMAZZOTTI • 10

OUZO • 10

GRAND MARNIER • 14

BAILEYS • 11

CHARTREUSE • 16

## COFFEES

ESPRESSO • 4.75

MACCHIATO • 5

CAPPUCCINO • 5.5

BRAZILIAN COFFEE • 14

Brandy, Tia Maria, Grand Marnier, coffee

IRISH COFFEE • 14

Jameson, Brown sugar, Irish Mist, coffee

SPANISH COFFEE • 14

Brandy, Tia Maria, coffee

CAFÉ LATTE • 6.5

AMERICANO • 4.75