

TABLE 51 MENU

STARTERS

KALAMATA OLIVE & WALNUT HUMMUS AND GUACAMOLE

House made chips and sesame crackers • 21

SIGNATURE FRENCH-CUT JUMBO WINGS

Table 51 sauce, carrots and celery • 21

MINI BURGER TRIO

With special perlimpinpin sauce and fries • 19

BACON AND CHEDDAR CROQUETTES

With chipotle mayo • 18

STUFFED ZUCCHINI ROLLS

With goat cheese and red pepper emulsion • 23

DOUBLE WRAPPED LOBSTER TACOS

With power blend mix, mangos and sweet chili lime • 26

CHAR-BROILED OCTOPUS

With hummus, onions and capers • 36

STEAK AND CHEESE TAQUITO

Peppers, onions, mushrooms, gruyère and smokey mustard • 23

POPPED ROCK SHRIMP

Served with sweet chili sauce • 19

BURRATA & PROSCIUTTO

Balsamic glaze, almond pesto, kalamata olives, cherry tomatoes • 26

OUR BRAISED BEEF POUTINE

With squeaky cheese and smashed potatoes • 23

BEEF BAO BUNS

Bbq shortrib, kale, carrots, pickles, cashews, hoisin mayo • 23

CHARCUTERIE BOARD

Grilled ciabatta, kalamata olives, assortment of charcuterie, cheese and coleslaw • 32

SHRIMP COCKTAIL

House made cocktail sauce • 25

VODKA + OYSTERS

4 Vodka shots, 1 dz oysters • 45

SMALL HOUSE or CAESAR SALAD • 10

SOUP OF THE DAY • 9

GREENS

CLASSIC CAESAR

Brioche croutons, bacon, reggiano and eggless dressing • 15
| add chicken • 13

GRILLED STEAK SALAD

Romaine, cherry tomatoes, fried crispy onions, endives, goat cheese and caramelized pineapple mustard vinaigrette • 31

ASIAN SALAD

Roasted chicken, pancit noodles, cucumbers, jicama, mangos, nuts with fresh herb, ginger and sesame vinaigrette • 25

FASHION SALAD

Roasted chicken, cherry tomatoes, manchego, cashews, avocados, apple slices, bacon, chopped egg and champagne vinaigrette • 25

GOLDEN BEET SALAD

Golden beets, grapes, roasted almonds, green apple slices, endives, kale, goat cheese and apple vinaigrette • 24

GRILLED GREEK SUMMER SALAD

Grilled Romaine, tomato, cucumber, kalamata olives, brioche croutons, red onions, feta, oregano and first cold pressed olive oil • 28

TUNA TATAKI SALAD

Sesame crusted tuna, kale, reggiano, cashews and pineapple soy dressing • 31

HANDHELDS

HAMBURGER

Savoura tomato, shredded lettuce, pickles, onions, ketchup, mayo, mustard • 19 | add cheese • 3 add bacon • 4

OUR FAMOUS VEGGIEBURGER

Housemade veggie patty, almonds, smoked caciocavallo, kale, guacamole, Savoura tomato, basil mayo on a brioche bun • 23

CLUB 51

Roasted chicken, smokehouse bacon, tomato confit, green apples, Gruyère and basil mayo • 23

EGGPLANT PARM SANDWICH

Breaded eggplant, burrata, sun dried tomatoes and almond Parmesan pesto • 21

SHRIMP BURGER

Housemade shrimp patty, lemon dill aioli, guacamole, shredded lettuce and tomato • 24

GUCCI BURGER

Ground Filet mignon patty, bacon, bacon onion mushroom jam, manchego cheese, kale and truffle mayo • 34

GRILLED CHICKEN SANDWICH

Grilled chicken, swiss cheese, smokehouse bacon, lettuce, tomato and pineapple mayo • 23

AHI TUNA BURGER

Mango, Kale, Lemon Dill Aioli • 29

MAINS

PASTA OF THE DAY (Price varies)

TODAY'S FRESH FISH (MP/\$ limited availability)

MEDITERRANEAN OVEN ROASTED CHICKEN

Served with Yukon Gold Mashed Potatoes • 34
(Limited availability)

GRILLED CHICKEN & HOUMOUS

Served with grilled zucchini, peppers and crumbled goat cheese • 34

ROASTED SALMON

Carrot beurre blanc and red quinoa • 35

SALMON TARTARE

Avocado spread, served with fries and house salad • 34

MARYLAND CRAB CAKE

Served with french fries and kale slaw • 29

BBQ PORK CHOP

Served with smashed grelots • 28

KOREAN SHORT RIB

Served with "mama" fries and coleslaw • 39

GRILLED STUFFED EGGPLANT

Sautéed Vegetables and rice • 26

CHICKEN PAD THAI

Pancit noodles, vegetables, peanuts, thai peanut sauce • 23

SIGNATURE BRAISED BEEF

"No knife required" in red wine with herb-roasted root vegetables • 39

BEEF TARTARE

Served with fries and house salad • 34

RIB STEAK & FRIES

With pepper sauce • 63

STEAK FOR 2 (TOMAHAWK)

Served with mama fries, salad and pepper sauce • 185

GOURMET HAMBURGER STEAK

Served with Yukon Gold mash • 25

FILET MIGNON

Served with Yukon Gold Mash Potatoes, red wine sauce and seasonal vegetables • MP/\$

RAW BAR

TUNA POKE

Tuna, shrimp, avocado, mango, cashews • 26

SALMON TARTARE

Avocado spread • 21

BEEF TARTARE

Classic • 23

SIDES

FRIES • 8

MAMA FRIES • 12

KALE SLAW • 10

SEASONAL VEGETABLES • 12

CRISPY ONIONS • 9

SAUTÉED MUSHROOMS • 10

5 CHEESE MAC AND CHEESE • 15

YUKON GOLD MASHED POTATOES • 10

SMASHED GRELOTS • 12

DESSERTS • 12

CHOCOLATE CAKE

HOUSE-MADE KEY LIME PIE

HOUSE-MADE MAPLE CHEESECAKE

BAILEYS ICE CREAM SANDWICH

FRIED OREOS

Served with vanilla ice cream

LINDT CHOCOLATE BROWNIES

Served with walnuts and vanilla ice cream

APPLE BLONDIE

Served with walnuts and vanilla ice cream

DESSERT OF THE DAY (CHEFS CHOICE)

OVERSIZED PARTY SUNDAE

Fried Oreos, brownies, cookies, ice cream, sprinkles - served in an oversized martini glass • 51