

Soup and Salad

WINTER CRUNCH \$14

CANDY STRIPE BEETS, BUTTERNUT SQUASH, TUSCAN KALE
NAPA CABBAGE, CABRALES GOAT CHEESE, GRANNY SMITH APPLES
CANDIED WALNUTS, MAPLE DIJON VINAIGRETTE

51 ONION SOUP \$10

SMOKED VIDALIA ONIONS, GRUYERE, BAGUETTE CROSTINI
CALVADOS APPLE BRANDY

CAESAR \$9

CHOPPED ROMAINE, TUSCAN KALE, GRATED PARMIGIANNNO
SHAVED GRANA PADANO, FOCACCIA CROUTONS

Shareables

CRUDO \$26

CHILEAN SEA BASS, SCALLOPS, TIGER SHRIMP, SWEET SOY, SERRANO CHILES,
RED THAI CHILI, GINGER, GARLIC, MINT, CITRUS SHERRY MARINADE

51 SLIDERS \$19

HOUSE GROUND WAGYU BEEF PATTIES, TRUFFLED GOUDA, CRISPY TOBACCO ONIONS, SWEET GLAZE

STREET TACOS \$15

HOUSE SMOKED CHICKEN THIGH, GRILLED PINEAPPLE PICO, COTIJA CHEESE, SALSA VERDE

CALABRIAN CHILI BEER CHEESE \$14

HOT CALABRIAN CHILIS, PROOF MUNICH LAGER, WHISKEY CHEDDAR, GRILLED NAAN BREAD
GRILLED PARSLEY PESTO

PUB FRIES \$13

BONITO FLAKES, GOCHUJANG AIOLI, SMOKED SEA SALT, CRUSHED SZECHUAN PEPPERCORNS

House Specialties

BLACK TRUFFLE SHORT RIB MAC \$32

BRAISED ANGUS SHORT RIB, ORECCHIETTE PASTA, SCALLIONS

SOUTHERN FRIED RABBIT \$30

HONEY CAYENNE BISCUIT, SWEET POTATO MASH, GRILLED ASPARAGUS, SOUTHERN GRAVY

CAULIFLOWER ELOTE \$28

CHARBOILED CAULIFLOWER STEAK, SAFFRON RICE, CILANTRO COULIS, QUESO BLANCO BECHAMEL
GUAJILLO CHILE DUST



From the Ocean

CHOICE OF PAN SEARED OR BROILED, FINISHED WITH GARLIC PARSLEY PESTO AND LOCAL MICRO GREENS

CHILEAN SEA BASS \$51

DIVER SCALLOPS \$38

COLOSSAL SHRIMP \$30

Prime Chops

FINISHED WITH 51 SIGNATURE HERB BUTTER AND LOCAL MICRO GREENS

28 OZ PORTERHOUSE FOR 2 \$125

10 OZ BISON TENDERLOIN \$70

16 OZ PRIME RIBEYE \$65

6 OZ FILET MIGNON \$45

12 OZ CERTIFIED ANGUS NY STRIP \$40

24 OZ BEER BRINED BONE IN CHICKEN \$36

CROWN YOUR CHOP

BEARNAISE \$8

ASHER BLUE CHEESE CRUST \$7

BOURBON HORSERADISH DEMI-GLACE \$7

AU POIVRE \$6

Finale

BANANAS FOSTER \$14

CARAMELIZED BANANAS, BASIL HAYDEN BOURBON SAUCE, CANDIED PECANS,
SALTED CARAMEL ICE CREAM

CHOCOLATE MOUSSE \$12

BLOOD ORANGE INFUSED WHIPPED CREAM, CHOPPED MARCONA ALMONDS

MANGO SORBET \$11

CANDIED ORANGE ZEST, FRIED MINT LEAF



Steakhouse Sides

TRUFFLED MAC N CHEESE \$12

SAFFRON RICE \$10

WOK CHARRED BROCCOLI \$9

ROASTED SHALLOT MASHED POTATOES \$8

LEMON ASPARAGUS \$7

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

An automatic service charge of 22% will be applied to parties of 6 or more