

WINTER CRUNCH \$14

CANDY STRIPE BEETS, BUTTERNUT SQUASH, TUSCAN KALE

NAPA CABBAGE, CABRALES GOAT CHEESE, GRANNY SMITH APPLES

CANDIED WALNUTS, MAPLE DIJON VINAIGRETTE



CAESAR \$9

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

Shareables

51 SLIDERS \$19

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

LEMON PEPPER WINGS \$19

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

SOUTHERN FRIED CHICKEN \$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

CHILEAN SEA BASS \$51

SAFFON RICE, LEMON ASPARAGUS

COLOSSAL SHRIMP SCAMPI \$30

FRESH LINGUINE, GARLIC, BLISTERED CHERRY TOMATOS

Prime Chaps

FINISHED WITH 51 SIGNATURE HERB BUTTER AND LOCAL MICRO GREENS

16 OZ PRIME RIBEYE \$65

6 OZ FILET MIGNON \$45

12 OZ CERTIFIED ANGUS NY STRIP \$40

CROWN YOUR CHOP

BEARNAISE \$8

ASHER BLUE CHEESE CRUST \$7

BOURBON HORSERADISH DEMI-GLACE \$7

AU POIVRE \$6



TRUFFLED MAC N CHEESE \$12

SAFFRON RICE \$10

WOK CHARRED BROCCOLI\$9

ROASTED SHALLOT MASHED POTATOES \$8

LEMON ASPARAGUS \$7



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

