

DINNER

SPECIALTY BEVERAGES

Bloody Mary

Made fresh to order with Klir Red and Bloody Mary mix. 5.95

Mimosas

The Classic With fresh squeezed OJ. 5.95

Fruitylicious With mango and raspberry. 5.95

Funday With lavender and mint. 5.95

Red Sangria

Delicious with fresh fruit. Prepared in-house. 5.95

Mimosas

Pink Lady With elderberry and pomegranate. 5.95

Sweetheart With strawberry and ginger. 5.95

Triple Diamond With cucumber, mint and elderberry. 5.95

~Ask about our Captain's Wine List~

APPETIZERS

Beef Tenderloin Carpaccio

Thinly sliced tenderloin with fresh salad and toast points. 11.95

Seared Ahi Tuna

Seared tuna on a bed of salad and wasabi ginger dressing, topped with pickled ginger. 11.95

Fried Lobster Tail

Deep fried lobster tail served with remoulade & sriracha sauce. 14.95

Sriracha Shrimp

Delicious jumbo shrimp (5) tossed in our homemade sriracha sauce on a bed of fresh baby greens. 12.95

Blue Crab Cake

A pan-seared blue crab cake, mixed greens salad with dressing, and remoulade sauce. 10.95

SOUP and SALAD

French Onion Soup

Caramelized onions, fresh herbs, dry sherry and melted cheese. 5.95

Butternut Squash Bisque

Smooth, creamy and delicious. Served with garlic crostini. cup 4.50 bowl 6.50

House Salad

Mixed greens, red cabbage, carrots, cucumber and grape tomatoes. 5.50

Arugula Strawberry Salad

Baby arugula, fresh strawberries, red onion, feta with citrus vinaigrette. 6.50

Caesar Salad

Crisp romaine lettuce, shaved parmesan, croutons and Caesar dressing on the side. 5.50

With Grilled or Blackened chicken 10.50

Tomato and Onion Salad

Sliced vine-ripe tomatoes, red onions, bleu cheese crumbles, fresh baby greens, and balsamic vinaigrette. 6.50

BURGERS

8oz. 100% Angus Ground Chuck or Kobe patty. Served with your choice of french fries, smoked parmesan fries, homemade coleslaw or tomato slices. Substitute sweet potato fries for 1.50 or a side salad for 1.95.

Build Your Own Burger: Black Angus 8.50 American Kobe 10.95

Our original Classic Burger, your choice of beef, served on a brioche with lettuce, tomato and red onion.

Make it your own creation by adding:

Grilled onions, jalapeño peppers, grilled peppers, roasted mushrooms, bacon, bleu cheese crumbles or your choice of cheese for only .75¢ each. Avocado for \$1.95.

Ultimate Burger

Topped with mild cherry peppers, sautéed onions and American cheese on grilled brioche.

Kobe 12.95 Angus 10.95

Mushroom Provolone Burger

With grilled onions, mushrooms, and provolone. Kobe 12.95 Angus 10.95

Reuben Kobe Burger

1000 island dressing, corned beef, sauerkraut and Swiss cheese. Kobe 14.95 Angus 12.95

BBQ Cheddar Burger

Topped with barbecue sauce and cheddar cheese on grilled brioche. Kobe 12.25 Angus 10.25

Bleu Cheese Crusted Burger

Topped with homemade bleu cheese crust and bacon. Kobe 12.50 Angus 10.50

Sizzling Naked Angus Burger

No bun. Sizzling on a skillet with sautéed, mild cherry peppers and onions. Kobe 13.50 Angus 11.50

Triple D Angus Burger

Bacon, American cheese and egg sunny side up. Kobe 12.95 Angus 10.50

Prices subject to change without notice and do not include sales tax or gratuities. Eggs and Steaks are cooked to order.

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

ENTRÉES

Served with choice of soup du jour, mixed greens or Caesar salad and a side dish.

*Chaz 51 Bistro proudly serves 100% Black Angus, mid-western, grain-fed beef.
Our premium steaks are aged for a minimum of 28 days.*

Choose your degree of doneness:

Rare: Red, Cool Center **Medium Rare:** Red, Warm Center **Medium:** Warm, Pink Center
Medium Well: Warm, Slightly Pink Center **Well Done:** No Pink.

*Enhance any entree by adding: 3 Grilled Jumbo Shrimp 5.95 • 1 Broiled or Fried Lobster Tail 14.95
1 Blue Crab Cake 6.95 • Oscar: 3 Asparagus, 1 Blue Crab Cake & Hollandaise Sauce • Bleu Cheese Crusted 2.95*

~ STEAKS ~

Filet Mignon

Our most tender, flavorful and popular.
6 oz. 24.95 8 oz. 27.95 12 oz. 31.95

Rib Eye Steak

Well marbled and rich flavor.
14 oz. 27.95

Bleu Cheese Crusted New York Strip

16 oz. bone-in for serious steak lovers. 29.95

Top Sirloin Steak

Topped with cherry peppers and onions.
8 oz. 17.95 12 oz. 24.95

~ GUEST FAVORITES ~

Filet and Shrimp

Center cut filet with succulent jumbo shrimp.
6 oz. 29.95 8 oz. 34.95 12 oz. 37.95

Top Sirloin Surf & Turf

Served with a broiled lobster tail, drawn butter and grilled lemon.
6 oz. 29.95 8 oz. 34.95 12 oz. 39.95

~ LOBSTER ~

Lobster Mac 'n' Cheese

Succulent lobster claw & meat covered with melted cheese over al dente pasta. No side. 21.95

Fresh Maine Lobster

Two pound average, broiled, served with drawn butter and lemon wedge. Market Price

Canadian Lobster Tails

Twin 6oz. lobster tails, broiled, served with drawn butter and lemon wedge.
Fried, served with sriracha and remoulade sauce. 31.95

~ SEAFOOD & CHICKEN ~

Blue Crab Cakes

Three pan seared blue crab cakes served with remoulade sauce. 28.95

Shrimp and Grits

Our signature grits cakes topped with grilled jumbo shrimp, over fresh sautéed spinach and creole sauce. No side. 26.95

Broiled Faroe Island Salmon

Served over sweet potato planks with grilled broccoli, onions, tomatoes, and ginger Thai chili sauce. 22.95

Broiled Snapper

Snapper in seafood sauce over roasted red onions, grape tomatoes and baby spinach. 27.95

Panko Crusted Grouper

Local Gulf Grouper over a bed of rice with citrus thyme sauce. Market Price

Stuffed Chicken Breast

All-natural chicken breast, goat cheese, fresh herbs, roasted red pepper, over asparagus. 19.95

SIDES

All sides are \$5.50 if not included in your meal.

Steamed Broccoli • Sautéed Mushrooms • Sautéed Cherry Peppers & Onions

Sautéed Mushrooms & Onions • Sautéed Spinach

Baked Potato • Smoked Parmesan Fries • Lyonnaise Potatoes

Jalapeño Mac & Cheese

DESSERTS

Make your dessert special by adding chocolate syrup, nuts, sprinkles or whipped cream for only .50¢ each.

Flour-less Chocolate Cake

Drizzled w/raspberry coulis and fresh berries. 7.00

Bananas Foster

Grilled green tip bananas, vanilla ice cream, spiced rum sauce, garnished with a maraschino cherry. 7.00

Vanilla Ice Cream

1 scoop 3.50 2 scoops 6

Chocolate Ice Cream

1 scoop 3.50 2 scoops 6

Raspberry Sorbet

1 scoop 3.50 2 scoops 6

Berries & Ice Cream

Seasonal berries and vanilla ice cream drizzled with raspberry coulis. 7.00



WINE LIST

Wines specifically chosen by Chef Amherst to pair with and compliment your meal.

White

	GLASS	BOTTLE
10 Span CC Chardonnay (California)	8	24
Concannon Chardonnay (California).....	9	27
True Myth Chardonnay (California)	9	27
J Lohr Bay Mist White Riesling (Monterey, California)	9	27
Banfi San Angelo Piño Grigio (Tuscany, Italy)	11	35
Hahn Slh Chardonnay (Santa Lucia, California)		39
Chalk Hill Son Chardonnay (Sonoma, California).....		46
Cakebread Sauvignon Blanc (Napa, California)		52

Red

	GLASS	BOTTLE
Vitiano Red Blend (Lazio, Italy)	7.00	21
Front Porch Piño Noir (California).....	7.00	23
Santa Rita 120 Cabernet Sauvignon (Rapel, Chile).....	8.75	27
Concannon Cabernet Sauvignon (California)	9.50	29
Trivento Malbec Reserve (Mendoza, Argentina).....	10.75	35
Banfi Centine Rosso (Tuscany, Italy)	11.00	33
Liberty School Cabernet Sauvignon (Paso Robles, California)	11.00	33
Ramsay Merlot (California)	11.50	34
Hahn Piñot Noir (Monterey, California)	13.00	42
Valdipittia Chianti Colli Senesi (Italy).....		29
Cyt Casil Diablo Merlot (Valle Central, Chile)		33
Jadot Beaujolais-Village Burgundy Red (France)		37
Hahn Cabernet Est (Central Coast of California)		39
J Lohr 7 Oaks Cabernet Cuvee (Paso Robles, California).....		42
Starmont Merlot (Napa, California)		45
Meritage St. Supery Elu Red Blend (Napa, California)		82
Silver Oak Cabernet Sauvignon (Alexander Valley, California).....		86

Sparkling

Piper-Heidsieck, Brut Champagne, 187 Split (France).....	19
Cupcake Prosecco, 187 Split (Italy).....	9

Dessert

Fonseca Bin 27 Port (Portugal)	8	34
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