

Steaks * Seafood * Fine Wines

SUNDAYS

School Teachers and Clergy receive 10% off your bill.

MONDAYS

1st Responders (Police & Fire) receive 10% off your bill.

TUESDAYS

High School Students receive 10% off your bill.

WEDNESDAYS

Kids 12 and under receive 50% off your bill

THURSDAYS

Restaurant workers, owners & managers receive 10% off your bill.

FRIDAYS

College Students receive 10% off your bill.

SATURDAY & SUNDAY BRUNCH

Half price Bloody Mary

Discount does not apply to alcoholic beverages, tax or gratuity.

Cannot be combined with any other offers.

Join our Tasty Rewards Program & Save Even More!

Earn Points for Every Dollar Spent!

Half price off alcoholic beverages from 2-5pm every day except major holidays.

WHITES

Corkage fee: Each bottle wine \$15 | Each beer \$5 | All others, including soft drinks are not allowed

Zinfandel | Pinot Grigio | Riesling..... 6oz..... 9oz Bottle

The Coastal Vines White Zinfandel (California)	6.....	9	24
Ava Grace Pinot Grigio, (California).....	7.....	11	28
J. Lohr Bay Mist White Riesling (Monterey, California)	8.....	12	30
Banfi San Angelo Pinot Grigio (Tuscany, Italy)	12.....	18	36

Sauvignon Blanc

The Ned Sauvignon Blanc Marlborough (New Zealand)	9.....	13	33
Tamber Bey Sauvignon Blanc (Napa, California)			44
Cakebread Sauvignon Blanc (Napa, California)			52

Chardonnay

Concannon Chardonnay (California).....	8.....	12	30
Hahn Slh Chardonnay (Santa Lucia, California)	12.....	18	44
Chalk Hill Chardonnay (Sonoma, California)			46
The Hungry Blonde Chardonnay (Carneros).....			58

REDS

Cabernet

Concannon Cabernet Sauvignon (California).....	8.....	12.....	30
Black's Station Cabernet Sauvignon (Yolo County, CA)	8.....	12.....	30
Hahn Cabernet Est (Central Coast of California)			48
Silver Oak Cabernet Sauvignon (Alexander Valley, California)			98
Turnbull Wine Cellars, Cabernet Sauvignon Oakville Reserve.....			160

Pinot Noir | Malbec

Front Porch Pinot Noir (California).....	7.....	10.....	24
Hahn Pinot Noir (Monterey, California)	12.....	18.....	42
Z'IVO Pinot Noir (Eola-Amity Hills, Willamette Valley).....			44
Sojourn Cellars, Pinot Noir (Sonoma Coast).....			72
Filus Reserve Malbec (Mendoza, Argentina)	13.....	20.....	48

Shiraz | Red Blend | Merlot | Zinfandel

McGuigan Shiraz (Australia).....	8.....	12.....	30
Starmont Merlot (Napa, California)	11.....	16.....	42
Bone Shaker Zinfandel (California)			46
Banshee Mordecai Red Blend (California AVA)			54
Tamber Bey Bordeaux Blend (Napa Valley).....			76

Sparkling | Champagne

Maschio Prosecco, 187 Split (Italy)			9
Piper-Heidsieck, Brut Champagne, (France)			68

Featured Beverages

Bloody Mary			6
Moscow Mule			6
Red Sangria			7
Rum Runner			7
Mojito.....			7
Spiked Lemonade.....			7
Long Island Iced Tea.....			8
Bottomless Classic Mimosa.....			12

Beer in Bottles

Bud Light			4.5
Corona.....			4.5
Michelob Ultra			4.5
Jai Alai IPA.....			5.5
Stella Artois.....			5.5
Sierra Nevada Handcrafted Pale Ale.....			5.5
Heineken			5.5
Yuengling.....			5.5

Beverages with refills in house

Ginger Ale, Sprite, Coke Zero, Diet Coke,
Coke, Iced tea, Sweetened or Unsweetened 2.5

Beverages with no refills

Freshly Squeezed Lemonade 3.5
Sparkling or Natural Spring Water..... 3.5
Almond milk or Organic Whole Milk..... 3
Cranberry Juice 3.5
Orange Juice..... 3.5
Apple Juice..... 3.5

Coffee | Organic Tea | Hot Chocolate

Regular, Decaffeinated, Espresso, Iced Coffee..... 2.5
Americano or Cappuccino, Latte or Mocha..... 3.5
Add flavor 50¢
Hot Tea 2.5
Extra bag add 50¢
Hot Chocolate 3.5

DESSERTS

Locally Made Ice Cream

Vanilla ice cream • Chocolate ice cream
Raspberry sorbet 5

Chocolate Lovers Delight

Flour-less chocolate cake, fresh berries
& whipped cream 8

Crème Brulée

Vanilla custard topped with caramelized raw sugar
and fresh seasonal berries. 9

Pecan Pie A La Mode

Topped with vanilla ice-cream and caramel 8

KIDS 12 & UNDER. \$7

Fountain beverage | Apple juice or milk | Parmesan fries or fresh fruit | Ice-cream.
Broccoli-mac & cheese | Grilled cheese | Cheeseburger | Chicken tenders
Kids eat free on graduation and birthday.

SOUPS & STARTERS

Roasted Tomato Bisque

Tomatoes, fresh herbs and cream, topped with parmesan cheese. Served with garlic crostini..... 4/7

French Onion Soup

Caramelized onions & fresh herbs simmered in a robust beef-vegetable broth & melted cheese..... 6.5

Farm Fresh Zucchini Fries

Seasoned panko, sriracha dipping sauce..... 6.5

Sriracha Shrimp (GF)

Sweet & spicy shrimp, crisp chopped salad, duo of sesame seeds, and green onions 12

Sesame Crusted Ahi Tuna

Seared rare sashimi grade tuna with wasabi ginger sauce & pickled cucumber, onions salad..... 13

Beef Tenderloin Carpaccio

Thin sliced raw beef, lemon white truffle aioli, shaved parmesan, baby greens and toast points..... 14

SALADS

Dressings: Ranch, House Vinaigrette, 1000 Island, Bleu Cheese, Balsamic Dressing
Add: Fresh Avocado 2 | Chicken 4 | Shrimps 7 | Salmon 7 | Filet mignon 7 | Lobster 10

Bistro Salad

Baby greens, cucumber, red onions, grape tomatoes, croutons, choice of dressing. 8.5

Caesar Salad

Crisp romaine heart, shaved parmesan, croutons, Caesar dressing. 8.5

Tomato and Onion Salad

Vine-ripe tomatoes, sprinkled with black lava salt, over fresh baby greens, red onions, bleu cheese crumbles & vinaigrette. 9

Harvest Salad

Bistro salad, bacon, organic eggs, sweet bell peppers, red onions, raisins, feta cheese, croutons, candied pecans 10

Berries & Pecan Salad (GF)

Bistro salad, seasonal berries, mandarin orange, red onions, goat cheese, candied pecans, vinaigrette..... 12

Wedge BLT Salad

Crisp iceberg lettuce, thousand Island dressing, smoked bacon, grape tomatoes & red onions..... 9

Bistro Caprice Salad (GF)

Fresh Mozzarella, vine-ripened tomato, black lava salt, pickled red onions & balsamic reduction 10

Turkey Cobb Salad

Baby greens, tomato, cucumber, avocado, bacon, organic egg, aged asiago, house vinaigrette. 13

Maine Lobster Cobb Salad. 20

Thai Shrimp Salad

Grilled shrimps over bistro salad with edamame, crispy wontons chips, toasted almond, cilantro and Asian sesame dressing..... 15

Blue Cheese Steak Salad

Mouthwatering filet mignon over bistro salad with mushrooms, red onions, croutons, Bleu cheese crumbles and house vinaigrette..... 16

CHEF FEATURED DISHES

NO SIDES

Grilled Vegetarian Platter

Seasonal vegetables, onions, blue cheese crusted tomato and a baked potato with butter and sour cream. 19

Chicken Marsala

Pan seared chicken, mushrooms, sundried tomato, marsala wine, parmesan cheese and pasta. 19

Seafood Ravioli

Lobster, shrimp & scallops ravioli with sautéed spinach, creole sauce and shaved parmesan..... 21

Lobster Mac 'N' Cheese

Succulent Maine lobster meat covered with melted cheese over al dente pasta..... 22

CHICKEN & SEAFOOD

Half Jerk Chicken

Half chicken with finger licking, bold Caribbean spicy flavors 22

Stuffed Chicken Breast

Goat cheese, sundried tomatoes, roasted red pepper, fresh herbs, grilled asparagus, pan jus 22

Chicken Florentine

Chicken breast topped with sautéed spinach, tomatoes, parmesan cheese and lemon butter sauce ... 22

Scottish Salmon

1- Broiled or blackened with lemon butter sauce & charred lemon. 22

2- Grilled potato plank, broccoli, grape tomatoes, red onions, ginger thai chili sauce..... 26

Chaz 51 Mixed Grill

Grilled shrimps, Mahi-mahi, chicken breast, red onion and blue cheese crusted tomato..... 29

Panko Crusted Grouper

Gulf grouper, sautéed spinach, red onions, citrus thyme sauce. 29

Broiled Lobster Tails

Twin Canadian lobster tails, drawn butter and charred lemon..... 34

OUR STEAKS

We proudly serve 100% Black Angus, mid-western, grain-fed beef.

Our steaks are aged for a minimum of 21 days for that just right flavor and tenderness.

Steaks are served sizzling on 500 degrees plate with soup du jour or bistro salad and a side dish.

Rare: Red, Cool Center | Medium Rare: Red, Warm Center | Medium: Warm, Pink Center

Medium Well: Warm, Slightly Pink Center | Well Done: No Pink.

Filet Mignon

Our most tender and popular cut. 6 oz. 28 9 oz. 32

Filet & Shrimp

Succulent jumbo shrimps atop filet mignon 6 oz. 33 9 oz. 39

Filet & Lobster Tail

Broiled lobster tail, drawn butter and charred lemon. 6 oz. 43 9 oz. 49

NY Strip Steak Au Poivre

Tender steak over green peppercorn demi-glace sauce. 12 oz. 27

Ribeye Steak

Well marbled & rich in flavor. 14 oz. 29

New Zealand Lamb Chop

Three frenched double chops, peppercorn-rosemary demi-glace..... 34

SIDES WITH YOUR MEAL OR \$5

Parmesan fries | Sweet potato fries | Baked potato | Black beans & rice

Mushrooms & onions | Lyonnaise potatoes | Jalapeño mac & cheese

ENTRÉE COMPLIMENTS

Au poivre sauce 3.5 | Béarnaise sauce 3 | Bleu cheese crusted 3

Shrimps 7 | Lobster tail 15

SIDES A LA CART OR \$2 UPGRADE

Grilled asparagus 7 | Sautéed spinach 6 | Steamed broccoli 6 | Sautéed mushrooms 6

BAR MENU

Sriracha Shrimp (GF)

Sweet & spicy shrimp, crisp chopped salad, duo of sesame seeds, green onions 12

Sesame Crusted Ahi Tuna

Seared rare sashimi grade tuna with wasabi ginger sauce & pickled cucumber, onions salad..... 13

Beef Tenderloin Carpaccio

Thin sliced raw beef, baby greens, lemon white truffle aioli, toast points and shaved parmesan. 14

BURGERS, SANDWICHES & MORE

8oz 100% American Kobe or Angus Ground Chuck

Served with LTO: | Parmesan fries | coleslaw | tomato slices | black beans & rice.

Upgrade to sweet potato fries 1.5 | Avocado slices 2 | Side salad 2

Pickles | Bacon | Grilled onions | Cherry peppers | Mushrooms | Bleu cheese crust | Cheese .75¢ each

Build Your Own Burger

Lettuce, Tomato & Onions. Kobe 11 Angus 9.5

Mushroom Provolone Burger

Grilled onions, mushrooms & provolone cheese. Kobe 12.5 Angus 11

Bleu Bacon Burger

Bleu cheese crusted & smoked bacon. Kobe 12.5 Angus 11

Sizzling Naked Burger. No Bun.

Sautéed mild cherry peppers & onions on 500 degree cast iron skillet. Kobe 13.5 Angus 12

Tacos

Two ultragrain flour tortillas, Napa cabbage slaw with choice of topping.

Chicken.....11 Mahi-mahi.....12 Grouper.....13 Shrimp.....13

Sriracha Chicken Sandwich

Lettuce, Tomato, Onions & sriracha sauce. 8.5

Bacon Cheddar Chicken Sandwich

Smoked bacon, melted cheddar, sriracha sauce, lettuce, tomato & red onion..... 10.5

Mushroom Provolone Chicken Sandwich

Grilled onions, mushrooms, melted provolone, lettuce, tomato & red onion..... 10.5

Turkey Bacon Panini (GF)

Oven roasted turkey, bacon, spinach, tomato, onions, swiss, spicy mustard on gluten free bread..... 12

Hot Pastrami & Swiss On Rye

Grilled rye, melted swiss, spicy mustard, hot & juicy pastrami. 12

Philly Cheese Steak

Beef tenderloin steak, mushrooms, peppers, onions, melted provolone on toasted hoagie roll 12

Mahi-mahi Sandwich

Grilled or blackened with lettuce tomato, red onions & remoulade sauce 13

NOTICE:

18% Gratuity will be added to parties 6 or more. | We do not split in the kitchen.

Checks under \$10.00 must be paid cash. | Most substitutions will be respectfully declined.

Actual menu items and or prices subject to change without notice.

Sales tax and gratuities not included.

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.