

STEAKS | SEAFOOD | FINE WINE

POWER LUNCH | DINNER | HALF PRICE HAPPY HOUR

OUR STORY

Growing up, Charles Amherst had dreams of being an architect, studying abroad and owning the world's most prestigious architectural firm with offices throughout the world. So, he migrated to South Florida.

There he went to school, worked in a restaurant and found his new passion. With eagerness to learn and a strong work ethic, young Charles became Executive Chef. And with self-motivation, determination and a love of his craft, he soon became Regional Chef for one of America's favorite fine dining establishments.

He thrived there for 25 years, yet his wish to own his own empire could not stop nagging at him.

In April of 2015, Charles and his wife Andrea purchased Knights Trail Café, a small blue-collar, diner style restaurant enjoyed by the local residents. They re-named it to Chaz 51 Café & Coffeehouse.

But a café was not what Charles had in mind, so two years later, he let go of the "Café" concept, followed his heart, and changed the name to Chaz 51 Bistro. Although the location was not ideal, he knew that his passion and attention to detail would call out to foodies everywhere ...

51 is Charles and his family's ages divided by 5=51 at the time of opening the restaurant.

OUR STEAKS

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

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

Our premium steaks served sizzling with your choice of soup du jour, bistro or Caesar salad and a side dish.

HALF PRICE HAPPY HOUR

Half price happy hour Mon-Sun 2:30-5 except major holidays.

Cocktails, beer & wine up to \$40 per bottle. See our bar menu for best deals in town.

CORKAGE FEES

Wine bottle \$15 | Beer \$5 | Soft beverages \$5. | Food & liquor are not allowed.

REWARDS

Join our rewards & earn points for every dollar spent! Ask your server for details.

WE ARE CLOSED ON

New Year's Day | Super Bowl Sunday | Memorial Day | Independence Day | Labor Day | Veterans Day.

NOTICE

20% Gratuity will be added to parties 6 or more. | We do not split, but extra plate is free of charge.

Sales tax and gratuities not included. | Actual menu items and or prices subject to change without notice.

Please let our manager know of any food allergy concerns and we will accommodate your request to the best of our ability.

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.

WHITES

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

PINOT GRIGIO RIESLING WHITE BURGUNDY	6oz	9oz	Bottle
Ava Grace, Pinot Grigio, California	8.....	12.....	31
Banfi San Angelo, Pinot Grigio, Italy.....	12	18.....	47
Macon-Villages, White Burgundy, Prosper M. France	9.....	14.....	36
J. Lohr, Bay Mist, White Riesling, California	8.....	12.....	31
Drouhin, Vaudon, Chablis France			56

SAUVIGNON BLANC

Ponga, Sauvignon Blanc, New Zealand.....	8.....	12.....	31
The Ned, Sauvignon Blanc, New Zealand	10	15.....	39
Frog's Leap, Sauvignon Blanc, Rutherford, CA.....			36
Turnbull Wine Cellars, Sauvignon Blanc, Estate Grown Oakville.....			48

CHARDONNAY

Concannon, Chardonnay, California	8.....	12.....	31
Bourgogne, Chardonnay, Burgundy, France	11	16.....	43
Hahn Slh, Chardonnay, Santa Lucia, CA	12	18.....	47
Annabella, Chardonnay, Special Selection, Napa Valley			39
Chalk Hill, Chardonnay, Sonoma, CA.....			44
The Hungry Blond, Chardonnay, Carneros.....			59
Rombauer, Chardonnay, Carneros, CA.....			76

RED

CABERNET

Black's Station, Cabernet Sauvignon, California	8.....	12.....	31
Hahn, Cabernet, Central Coast of California	10	15.....	39
Milbrandt, Cabernet Sauvignon Estates, Columbia Valley			53
Turnbull, Cabernet Sauvignon, Napa Valley, California.....			74
Sequoia Grove, Cabernet Sauvignon, Napa Valley			83
Silver Oak, Cabernet Sauvignon, Alexander Valley.....			110
Cade, Cabernet Sauvignon, Howell Mountain, Napa Valley.....			158

MALBEC | PINOT NOIR

Santa Julia, Malbec, Mendoza, Argentina.....	8.....	12.....	31
Filus Reserve, Malbec, Mendoza, Argentina.....	12	18.....	47
Hahn, Pinot Noir, Monterey, California.....	9.....	14.....	36
Z'ivo, Pinot Noir, Eola-Amity Hills, Willamette Valley.....			45
Sta. Rita Hills Pinot Noir, Lompoc, CA.....			68
Sojourn Cellars, Pinot Noir Sonoma Coast			76
Paul Hobbs, Pinot Noir, Russian River, Sonoma County, CA			90

MERLOT | ZINFANDEL | RED BLEND

Black's Station, Red Blend, Yolo County, California	8.....	12.....	31
Milbrandt, Merlot, Columbia Valley, Washington.....	10	15.....	39
Starmont, Merlot Napa, California			47
Boneshaker, Zinfandel California.....	12	18.....	49
Rombauer, Zinfandel California.....			65
Banshee, Mordecai, Red Blend, California AVA.....			54

BEER IN BOTTLES

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

SPECIALTY COCKTAILS & FROZEN DRINKS

Virgin Pina Colada/Strawberry Daiquiri.....	5
Bloody Mary	6
Red Sangria	7
Regular Pina Colada/Strawberry Daiquiri.....	8
Strawberry Colada	8
Mochatini	8
Sonoma Rita.....	8
Sex on the Beach	8
Rum Runner.....	8
Sour Appletini.....	8
Pineapple and Spice Rum	8
Bottomless Mimosa.....	12

COFFEE DRINKS

Chaz Cappuccino Jamaican Coffee Mexican Coffee Irish Coffee.....	8
Espresso Americano, Latte or Mocha.....	4

SPARKLING | DESSERT WINES

Maschio Prosecco, 187 Split Italy	10
Quinta do Passadouro, Ruby Reserva Port	10
Quinta de la Rosa, 10 Year Old Tawny Port	12
Heinz Eifel Eiswein, Germany 2016	12

APPERTIZERS | SMALL PLATES | COMBOS | SOUPS

Crab Martini (GF) Colossal lump over napa slaw with cajun remoulade, avocado and cilantro.....	16
Shrimp Cocktail (GF) Chilled colossal shrimps with our zesty cocktail sauce	16
Sriracha Shrimp (GF) Flash fried, tossed in a tangy sauce, topped with sesame seeds and green onions	12
Sesame Crusted Ahi Tuna* Seared rare sashimi grade tuna with wasabi ginger sauce, pickled cucumber	14
Filet Mignon Carpaccio* Thin sliced raw beef, lemon white truffle aioli, baby greens, toast points	14
Fried Zucchini Local squash, panko bread crumbs, sriracha sauce	7
French Onion Soup Robust beef and vegetable broth, covered with melted cheese.....	7
Roasted Tomato & Crab Bisque Tomato, cream, blue crabmeat, parmesan cheese and garlic crostini.....	6/8

LUNCH SALADS

Dressings: Ranch, Citrus Vinaigrette, 1000 Island, Blue Cheese, Balsamic

Add: Fresh Avocado 2 | Chicken 4 | Shrimp 7 | Salmon* 8 | Filet mignon* 9

Pick Any Two Below

Bowl soup du jour | Cup tomato crab bisque | Large Bistro salad | Large Caesar

Whole Grilled cheese 12

Classic Caesar Salad

Crisp romaine heart, shaved parmesan, croutons & Caesar dressing served on the side 8.5

Greek Salad (GF)

Crisp romaine, cucumber, grape tomatoes, red onions, Kalamata olives, feta cheese & Vinaigrette 9

Harvest Salad

Bistro blend, smoked bacon, organic eggs, sweet bell peppers, red onions, raisins, feta cheese, croutons, candied pecans 12

Berries & Pecan Salad (GF)

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

Asian Chicken Salad

Bistro salad, mandarin orange, sweet bell peppers, toasted almond, crispy wontons, sesame seeds, cilantro & Asian sesame dressing 12

BBQ Chicken Salad (GF)

Bistro salad, chicken breast, tomato, cheddar, smoked bacon & ranch dressing on the side 12

Turkey Cobb Salad

Baby greens, tomato, cucumber, avocado, bacon, organic egg, aged asiago and house vinaigrette 14

Thai Shrimp Salad

Grilled shrimps, edamame, crispy wontons, toasted almonds, cilantro and Asian sesame dressing..... 16

Jerk Rubbed Scottish Salmon Salad*

Served over mixed greens, cucumber, red onions, grape tomatoes, feta cheese and citrus vinaigrette 17

Blue Cheese Steak Salad*

Mouthwatering filet mignon, bistro salad, mushrooms, red onions, croutons, blue cheese crumbles and house vinaigrette 18

WRAPS & SEAFOOD TACOS

Choose One: Parmesan fries | Coleslaw | Tomato slices | Black beans & rice

Add On: Sweet potato fries 1.5 | Avocado slices 2 | Side salad 2

Chicken Caesar Wrap

Blackened or grilled chicken breast, crisp romaine, shaved parmesan Caesar dressing. 12

Asian Chicken Wrap

Our Asian mixed green, red cabbage, carrots, pan-seared Asian style chicken breast..... 12

BBQ Ranch Chicken Wrap

Bacon, lettuce, tomato, carrot, cheddar cheese & ranch dressing 12

Avocado, Turkey and Bacon Wrap

Lettuce, tomato & lemon white truffle aioli 12

Mahi-Mahi Wrap

Blackened fish, Napa slaw and creamy sriracha sauce..... 14

Tacos: Fish or shrimp over napa slaw on two ultragrain flour tortillas

Mahi-mahi. 14

Shrimp..... 14

Grouper..... 16

BURGERS*, SANDWICHES & PLATTERS

8oz, 100% American Kobe or Angus Ground Chuck served with LTO

Choose One: Parmesan fries | Coleslaw | Tomato slices | Black beans & rice

Add On: Sweet potato fries 1.5 | Avocado slices 2 | Side salad 2

Build Your Own Burger*

Lettuce, tomato & onions. Kobe 11Angus 10

Mushroom Provolone Burger*

Grilled onions, mushrooms & provolone cheese..... Kobe 13Angus 12

Bleu Bacon Burger*

Bleu cheese crusted & smoked bacon Kobe 13Angus 12

Sizzling Naked Burger*. (No Bun)

Mild cherry peppers & caramelized onions, served sizzling Kobe 14Angus 13

Chicken Sandwich

Lettuce, tomato, onions, drizzle with lemon white truffle aioli.....10

Turkey Bacon Swiss On Sourdough

Grilled sourdough, melted swiss, spicy mustard, bacon, spinach and oven roasted turkey breast.....12

Mushroom Chicken Provolone On Sourdough

Roasted mushrooms, melted provolone, lettuce, tomato & red onion12

Philly Cheese Steak

Filet mignon, mushrooms, peppers, onions, melted provolone on toasted hoagie roll... 14

Mahi-Mahi Sandwich

Jerk or blackened with lettuce tomato, red onions & remoulade sauce14

Jerk Salmon Platter (No Side)

Scottish Salmon, Steamed broccoli, black beans & rice16

Jerk Chicken Platter (No Side)

Jerk spiced chicken breast, steamed broccoli, black beans & rice.....14

ADD-ON

Blue cheese crust 75¢ | Cheese 75¢ | Pickles 75¢ | Bacon 75¢ | Grilled onions 75¢

Mushrooms 75¢ | Mild cherry peppers 75¢ | Side salad 5 | Steamed broccoli 5

Basket sweet potato fries 6 | Basket smoked parmesan fries 5

DESSERTS | SORBET | ICE CREAM

Crème Brulée

Vanilla custard, fresh seasonal fruit8

Chocolate Delight

Flour-less chocolate cake, fresh berries & whipped cream8

Pecan Pie A La Mode

Topped with vanilla ice-cream and caramel8

Key Lime Pie

Local favorite with graham cracker crust, raspberry coulis & whipped cream8

Raspberry Sorbet | Vegan Coconut | Vanilla..... 6

CHILDREN'S MENU. 12 & UNDER. \$10

Pick one from each category

Beverage, entrée, side and dessert for \$10.00

Fountain beverage | Apple juice | Milk | Lemonade

Grilled cheese | Cheeseburger | Fried chicken tenders | Macaroni & cheese

Steamed Broccoli | French fries

Vanilla Ice Cream | Raspberry sorbet