

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

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

SPARKLING | DESSERT WINES

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

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

APPETIZERS | SMALL PLATES | 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

DINNER SALADS

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

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

Thai Shrimp Salad Grilled shrimps, edamame, crispy wontons, toasted almonds, cilantro and Asian sesame dressing	16
Blue Cheese Steak Salad* Mouthwatering filet mignon, bistro salad, mushrooms, red onions, croutons, blue cheese crumbles and house vinaigrette	18
Chilled Crab and Shrimp Cobb (GF) Bistro blend, tomato, avocado, bacon, organic egg, aged asiago and citrus vinaigrette	22
51 Chopped Salad (GF) Mixed greens, raisins, carrots, red cabbage, red onions, blue cheese and sweet bell peppers, topped with bacon and toasted cajun almonds	14
The Wedge BLT Salad (GF) Crisp iceberg, blue cheese dressing, bacon, diced tomatoes & red onions.....	12
Harvest Salad Bistro blend, smoked bacon, organic eggs, sweet bell peppers, red onions, raisins, feta cheese, croutons, candied pecans.....	14
Caesar Salad Crisp romaine heart, shaved parmesan, croutons, caesar dressing.....	12

ENTRÉE COMPLÉMENTS

Peppercorn brandy cream 3 | Béarnaise sauce 3 | Horseradish cream 3 | Hollandaise sauce 3
Blue cheese crusted 3 | Shrimp 8 | Oscar style 12 | 10oz cold water lobster tail 24 | Scallops 12

STEAKS & CHOPS* (GF)

Our steaks served sizzling with soup du jour, bistro or Caesar salad and a side.

Choose your temperature of doneness

***Pittsburg or Black & Blue:** Chard Outside & Very Rare.

***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* (GF)

Our most tender & popular steak.....	6oz..31	9oz..35
Topped with blue cheese crust ...	6oz..34	9oz..38
Peppercorn brandy cream.....	6oz..34	9oz..38
Topped with gilled shrimps.....	6oz..38	9oz..42
With colossal crabmeat.....	6oz..38	9oz..42
With seared scallops.....	6oz..43	9oz..47
With lobster tail, drawn butter and charred lemon.....	6oz..53	9oz..57

NY Strip*

Jerk-rubbed	12oz.	32
Peppercorn brandy cream.....	12oz.	32
With grilled shrimps.....	12oz.	37
Oscar style with grilled asparagus, crabmeat and béarnaise sauce	12oz.	43

Ribeye Steak* (GF)

Well marbled, bold flavor.....	14oz.	33
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Ribeye & Lobster Tail* (GF)

Indulge and savor every bite	14oz.	55
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Ribeye & Crabmeat* (GF)

Topped with colossal crabmeat	14oz.	40
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Lamb Chops (GF)

Three double cut, peppercorn demi-glace sauce and mint jelly.....	16oz.	39
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ENTRÉE ACCOMPANIMENTS OR \$5 EACH

Smoked parmesan fries | Sweet potato fries | Baked potato

Black beans & rice | Mushrooms & onions | Lyonnaise potatoes | Jalapeño mac & cheese

A LA CART SIDES OR UPGRADE FOR JUST \$2

Steamed broccoli 6 | Chaz succotash 6 | Sautéed mushrooms 6

A LA CART SIDES OR UPGRADE FOR JUST \$3

Grilled asparagus 7 | Broccoli au gratin 7 | Blue cheese tomatoes 7

CHEF'S FEATURES

Served with soup du jour, bistro or Caesar salad (Sides \$5 or \$7)

Grilled Vegetarian Platter (G)

Asparagus, broccoli, summer squash, blue cheese crusted tomato, sweet bell peppers, onions & baked potato butter/sour cream..... 20

Chicken Marsala

Pan-seared chicken breast, mushrooms, sundried tomato and marsala wine over pasta, topped with shaved parmesan..... 20

Cajun Shrimp Scampi

Rigatoni pasta, baby spinach, tomatoes and white wine garlic sauce..... 24

Seafood Ravioli

Lobster, scallops and shrimp. Spinach, roasted tomato cream sauce & shaved parmesan 24

Bacon-Lobster Mac 'N' Cheese

Succulent Maine lobster meat, smoked bacon, melted cheese, elbow macaroni..... 26

SEAFOOD & CHICKEN

Served with soup du jour, bistro or Caesar salad and a side dish

Broiled Scottish Salmon* (GF)

Butterbean and sweet corn succotash, citrus herb sauce and charred lemon 26

Panko Crusted Grouper

Gulf grouper, sautéed spinach, red onions, tomatoes and citrus thyme sauce 32

Chaz Mixed Grill

Grilled shrimps, mahi-mahi, chicken breast, red onions & blue cheese tomato 32

Parmesan Crusted Scallops

Pan-seared jumbo sea scallops over sautéed spinach, tomatoes and onions..... 34

Broiled Lobster Tails (GF) (10oz each)

Cold-water tail, drawn butter and charred lemon. Single or twin..... 34/56

Stuffed Chicken Breast (GF)

Roasted bell pepper, sundried tomatoes and goat cheese with grilled asparagus and pan jus..... 24

Half Jerk Chicken

Large portion, bone-in with spicy caribbean flavors and grilled lemon 24

CHILDREN'S MENU. 12 & UNDER

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

RESERVATION

Reservations are recommended for evening dining.
Please reserve your table through Yelp or 941-484-6200.

HOURS

Tuesday - Saturday: 11:00 AM - 9:00 PM | Sunday and Monday: 11:00 AM - 8:30 PM

PRIVATE EVENTS

We offer our bistro for your special occasions or private events, from birthday, retirement, holiday parties, etc. Give us a call or stop by to verify availability.

We are open on the following holidays:

Thanksgiving Day

Christmas Eve

Christmas Day

New Year's Eve

Valentine's Day

Saint Patrick's Day

Mother's Day

Father's Day

Easter

Columbus Day

DO YOU HAVE A LUNCHEON OR DINNER GROUP?

Our team will help you build memorable experience.

Contact us (941) 484-6200.

TAKE OUT ORDERS

Your next great meal is just a phone call or click away.

Either call 941-484-6200 or Order Online @chaz51.com.

JOIN OUR GROWING FAMILY

For employment opportunity, please contact us online, call: 941-484-6200
or visit us between 2 and 4pm, Monday through Saturday.

FOLLOW US ON:

Facebook: <https://www.facebook.com/Chaz51Bistro/>

Twitter: <https://twitter.com/Chaz51Bistro>

Instagram: <https://www.instagram.com/chaz51bistro/>

Foursquare: <https://foursquare.com/chaz51bistro>

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

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DESSERTS | SORBET | ICE CREAM

Crème Brûlée

Vanilla custard, fresh seasonal fruit	8
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Chocolate Delight

Flour-less chocolate cake, fresh berries & whipped cream	8
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Pecan Pie A La Mode

Topped with vanilla ice-cream and caramel.....	8
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Key Lime Pie

Local favorite with graham cracker crust, raspberry coulis & whipped cream	8
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Raspberry Sorbet Vegan Coconut Vanilla.....	6
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