

## STARTERS

**KALAMATA OLIVE & WALNUT HUMMUS AND GUACAMOLE**  
Yukon chips and house made sesame crackers ■ 16.25

**SIGNATURE FRENCH-CUT JUMBO WINGS**  
Table 51 sauce, carrots and celery ■ 20

**MINI BURGER TRIO**  
With special perlimpinpin sauce and fries ■ 20

**BACON AND CHEDDAR CROQUETTES**  
With chipotle mayo ■ 15

**STUFFED ZUCCHINI ROLLS**  
With goat cheese and red pepper emulsion ■ 20

**DOUBLE WRAPPED LOBSTER TACOS**  
With power blend mix, mangos & sweet chili lime ■ 27.50

**CHAR-BROILED OCTOPUS**  
Grilled octopus with potato, onion and caper salad ■ 30

**STEAK & CHEESE TAQUITO**  
Peppers, onions, mushrooms, gruyère and smokey mustard ■ 20

**POPPED ROCK SHRIMP**  
Served with sweet chili sauce ■ 20

**BURRATA & PROSCIUTTO**  
With figs, honey & walnuts ■ 26.25

**OUR BRAISED BEEF POUTINE**  
With squeaky cheese and smashed potatoes ■ 21.25

**CHARCUTERIE BOARD**  
Grilled ciabatta, kalamata olives, assortment of charcuterie, cheese, nuts and slaw ■ 31.25

**SMALL HOUSE** ■ 8.75

**CAESAR salad** ■ 8.75

**SOUP OF THE DAY** ■ 7.50

## GREENS

**CLASSIC CAESAR**  
Brioche croutons, bacon, reggiano and eggless dressing ■ 16.25

**+ CHICKEN** ■ 8.75

**GRILLED STEAK SALAD**  
Romaine, green beans, cherry tomatoes, fried crispy onions, goat cheese and caramelized pineapple mustard vinaigrette ■ 30

**ASIAN SALAD**  
Roasted chicken, Asian noodles, cucumbers, jicama, mangos, nuts with fresh herb, ginger and sesame vinaigrette ■ 23.75

**FASHION SALAD**  
Roasted chicken, manchego, cashews, avocados, apple slices, bacon, chopped egg and champagne vinaigrette ■ 26.25

**GOLDEN BEET SALAD**  
Golden beets, grapes, roasted almonds, green apple slices, endives, goat cheese and apple vinaigrette ■ 23.75

**TUNA NIÇOISE SALAD**  
Seared tuna, olives, mixed greens, potatoes and eggs ■ 33.75

## HANDHELDS

**CHEESEBURGER**  
Cheddar, Savoura tomato, shredded lettuce, pickles and onions (100% ground beef/no hormones or antibiotics) ■ 21.75

**OUR FAMOUS VEGGIEBURGER**  
Housemade veggie patty, smoked caciocavallo, avocado, Savoura tomato, basil mayo on a brioche bun, arugula ■ 22.50

**CLUB 51**  
Roasted chicken, smokehouse bacon, tomato confit, green apples, Gruyère and basil mayo ■ 22.50

**RUBENESQUE SANDWICH**  
Thinly sliced smoked meat, creamy coleslaw and Gruyère on rye ■ 22.50

**CARNITA SANDWICH**  
Pulled pork, onion compote and roasted peppers with smoked caciocavallo ■ 22.50

**SHRIMP BURGER**  
Housemade shrimp patty, lemon dill aioli, avocados, shredded lettuce and tomato ■ 23.75

**GUCCI BURGER**  
Ground Filet mignon patty, bacon onion mushroom jam, manchego cheese and truffle mayo ■ 31.25

**GRILLED CHICKEN SANDWICH**  
Grilled chicken, swiss cheese, smokehouse bacon, lettuce, tomato and pineapple mayo ■ 22.50

**+ BACON & CHEESE** ■ 3.75

## MAINS

**VEGGIE HAMBURGER STEAK**  
6oz veggie patty, mushrooms, onion compote and miso sauce ■ 26.25

**MEDITERRANEAN OVEN ROASTED CHICKEN (limited availability)**  
Served with Yukon Gold Mash ■ 27.50

**GRILLED CHICKEN & HOUMOUS**  
Served with grilled zucchini, peppers and crumbled goat cheese ■ 28.75

**ROASTED SALMON**  
Carrot beurre blanc and red quinoa ■ 35

**MARYLAND CRAB CAKE**  
Served with french fries and kale slaw ■ 31.25

**NAGANO FRENCH CUT PORK CHOP**  
Served with apple chutney and wild rice ■ 33.75

**SIGNATURE BRAISED BEEF**  
"No knife required" in red wine with herb-roasted root vegetables ■ 37.50

**STEAK & FRIES**  
Cowboy cut served with fries and roasted red wine sauce ■ 60

**FILET MIGNON**  
Served with Yukon Gold Mash, red wine sauce and seasonal vegetables ■ 48.75

## SIDES

**FRIES** ■ 10

**KALE SLAW** ■ 10

**VEGGIES** ■ 10

**TATER TOTS** ■ 10

**COUSCOUS** ■ 10

**CRISPY ONIONS** ■ 10

**MUSHROOMS** ■ 10

**MAC 'N' CHEESE** ■ 10

## DESSERTS

**BLACKOUT CHOCOLATE CAKE** ■ 11.25

**HOUSE-MADE KEY LIME PIE** ■ 11.25

**FRIED OREOS** ■ 11.25

**HOUSE-MADE MAPLE CHEESECAKE** ■ 11.25

## BEVERAGES

**COKE, SPRITE, GINGER ALE** ■ 11.25

**SAN PELIGRINO, AQUAFINA 750ML** ■ 8.75