


FIRST COURSE
SMALL PLATES

TOMATO & CRAB BISQUE
Creamy tomato bisque, blue crab meat, flat bread crostini. 


FRENCH ONION SOUP
Robust beef and vegetable broth, covered with melted cheese.

ZUCCHINI FRIES
Local squash, panko bread crumbs, Sriracha sauce.

MUSSELS PARISIENNE
Leeks, garlic, white wine herb reduction, grilled flatbread crostini.

SRIRACHA SHRIMP
Flash fried, tossed in a tangy sauce, baby greens, sesame seeds.

BEEF WELLINGTON
Pan-roasted, creamy mushroom duxelle, puff pastry.

SESAME CRUSTED AHI TUNA* 
Sashimi grade, Seared rare, wasabi ginger sauce, chopped salad, pickled ginger.

BACON-WRAPPED SCALLOPS
Sea scallops and crispy bacon over a bed of greens, drizzled with jerk sauce.

NEW ZEALAND LAMB CHOPS
Grilled Lollipop, green peppercorn sauce, Goat Cheese crumbles.

BLUE CRAB MARTINI 
Colossal Crab Meat, citrus. Cajun remoulade, avocado, red cabbage slaw, tomatoes.

DINNER SALADS

Citrus Vinaigrette | Ranch | Blue Cheese | Coconut Balsamic

Add on: Chicken 6 | Shrimp 10
Salmon* 10 | Filet Mignon* 12
Blue Crab Lump | 10

ICEBERG WEDGE BLT
Steakhouse classic, bacon lardons, red onions, heirloom tomatoes, crumbled blue cheese, blue cheese dressing.

GRILLED SHRIMP CAESAR
Crisp romaine heart, shaved parmesan, garlic croutons, tomatoes.

BLUE CHEESE FILET MIGNON
Mixed greens, tomatoes, onions, roasted edamame, sweet pepper mirepoix, blue cheese crumbles, house vinaigrette.


STRAWBERRY SALMON*
Pan-seared, mixed greens, tomatoes, onions, strawberries, mandarin orange, shaved parmesan, citrus vinaigrette.

CHAZ 51 STEAKS

We proudly serve 100% Black Angus and Prime, mid-western beef. Steaks are aged minimum of 30 days for that just right flavor and tenderness.


Steaks served with a choice of House or Caesar Salad, as well as, Steak Fries, Mushrooms & Onions, or Baked Potato. / *Loaded* \$3.

Pittsburgh or Black & Blue: Charred Outside, Very Rare
Rare: Red, Cool Center
Medium Rare: Red, Warm Center
Medium: Pink, Warm Center
Medium Well: Slightly Pink, Warm Center
Well Done: No Pink

FILET MIGNON* 6 oz 9 oz 
Enjoy our most tender and popular cuts paired with Chef's recommendation.

No Topping
Blue Cheese Crusted
Peppercorn Brandy Cream
Grilled Shrimp
Blue Crab Lump.
Parmesan Crusted Scallops
Canadian Lobster Tail

RIBEYE STEAK* 14 oz 
WELL MARBLED
Bold Chaz 51 Flavor
Blue Cheese Crusted
Blue Crab Lump
Parmesan Crusted Scallops

PRIME NY STRIP 12 oz 
Less than 2 percent of U.S. meat is graded Prime.
Chef's Preferred Cut
Peppercorn Brandy Cream
Blue Cheese Crusted
Blue Crab Lump
Parmesan Crusted Scallops

BURGERS
SANDWICHES

Served with fries or tomato slices

SIZZLING NAKED IMPOSSIBURGER* 
Mild cherry peppers, mushrooms, onions. No Bun, Plant Based.

PRIME BURGER
Brioche, lettuce, tomato, onion.
Add topping at \$1 each.

PHILLY CHEESESTEAK
Filet Mignon, cherry peppers, mushrooms, onions, melted provolone, hoagie roll.

A LA CARTE SIDES

Zucchini Fries	Lyonnaise Potatoes
Steamed Broccoli Parmesan	Sautéed Spinach with Garlic
Pappardelle Pasta	Parmesan Truffle Steak Fries
Steamed Asparagus	

CHILDREN'S MENU

Apple Juice or Lemonade

Cheese Flatbread or
Chicken Tenders with fries

Vanilla Ice Cream or Raspberry Sorbet

 Gluten-Free Option

PASTA

CHICKEN AND CRAB PICCATA
Lump crabmeat, broccoli, imported pappardelle, citrus caper berries sauce.

SEAFOOD RAVIOLI
Lobster, scallops, shrimp, spinach, roasted tomato cream sauce, shaved parmesan, sweet pepper relish.

LAND & SEA

VEGAN VEGETABLE PLATTER
Broccoli, asparagus, spinach, broiled tomato, lyonnaise potatoes.
Add on: Chicken 6 | Shrimp 10
Parmesan scallops | 14
Blue Crab Lump | 10

PARMESAN CRUSTED CHICKEN BREAST
Joyce Farms Poulet Rouge, Lyonnaise potatoes, sautéed broccoli.

JERK CHICKEN
A Caribbean Island favorite. Bone-in style, bold and spicy Island flavors, steak fries, broccoli

BEER BATTERED FRIED SHRIMP
Steak fries, broccoli, Cajun remoulade and tartar sauce.

PANKO CRUSTED GULF GROUPER
Broccoli, lyonnaise potatoes, pan jus.

PARMESAN CRUSTED SCALLOPS
Pan seared sea scallops, sautéed spinach, roasted red pepper, steakhouse fries.

SHELLED FISH PLATTER
One 6oz Canadian lobster tail, four crispy shrimp, broccoli, steak fries, drawn butter, charred lemon.

ENTRÉE COMPLIMENTS
Peppercorn Brandy Cream.....
Bearnaise Sauce.....
Horseradish Cream.....
Hollandaise Sauce.....
Cocktail Sauce.....
Blue Cheese Crusted.....
Grilled Shrimp.....
Oscar Style.....
Parmesan Crusted Scallops.....
Blue Crab Lump.....
Canadian Lobster Tail 5oz.....

Menu items and prices subject to change without notice.
20% Gratuity will be added to parties 6 or more.

Complimentary extra plate available for splits.
Sales tax and gratuities not included. Please speak to our manager regarding any food allergy concerns and we will accommodate your request.
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

Dinner



Cocktails

SIDECAR Hartleys brandy, triple sec, lemon juice	10	FRENCH MARTINI Platinum vodka / Chambord/ pineapple juice garnished with a lemon twist	12	WHITE SANGRIA White Sangria, fresh fruit, a splash of soda.	12
COSMOPOLITAN Platinum Vodka/Triple sec/ Cranberry juice	10	CHOCOLATE MARTINI Hersheys dark chocolate/platinum vodka/absolut vanilla vodka	12	CHEF'S KISS Rye whiskey, Orgeat Syrup, Fresh Lemon, Pineapple, Peychaud's	10
LEMON DROP Wheatley Vodka/triple sec/fresh lemon juice with a sugared rim	10	EXPRESSO MARTINI Expresso/creme de cacao/ platinum vodka	10	GIMLET Miles gin/ lime juice/simple syrup lime garnish	12
MANHATTAN Whiskey sweet vermouth dash of bitters and a cherry garnish	10	KEY LIME MARTINI KeKe lime liqueur/absolut vanilla/ graham cracker rimmed glass	10	NEGRONI Equal parts miles gin/sweet vermouthand campari	10
JUNGLE BIRD BAY Meyers Dark Rum, lime, pineapple juice, Aperitivo, demerara	14	CUCUMBER MARTINI Cucumber infusion/wheatley vodka/ lemon juice	12	MULES CHAZ 51 MULE Hangar 1 Vodka, lime, raspberry, ginger beer	10
PALOMA Cuervo Reposado, Florida grapefruit, lime, soda, black lava salt	13	SUMMER LOVIN' Boodles Rhubarb and Strawberry Gin, lemon, sparkling rose	13	Moscow - Platinum Vodka Kentucky - Kentucky Bourbon London - Miles Gin Mexican - Cuervo Tequila	
CHAZ OLD FASHIONED Kentucky Bourbon, Maraschino Originale, Luxardo Liqueur, Demerara Syrup, Orange Bitters	13	CORPSE REVIVER #2 Aviation Gin, Lillet Blanc, Orange Curacao, fresh lemon	13	Served in cooper tin with choice of spirits/lime juice/and ginger beer	
STRAWBERRY BASIL MEZCALITA Smokey Mezcal, lime, muddled strawberries, basil	12	BARREL AGED BOULEVARDIER Four Roses, Campari, sweet vermouth, orange peel, barrel-aged in house	13	COCONUT WHITE KRUSSIAN Kraken black roast coffee Liqueur/ cuervo,1800 coconut/milk	12
				MOJITO Meyers platinum rum/muddled fresh mint and lime with a spritz of soda	10



Meet Chef and Owner, Charles Amherst

A native of Haiti, Charles Amherst has created his brand of a successful steakhouse through his strong work ethic, focused creativity, and embodied passion. Chaz 51 Steakhouse is the “Why” behind everything Charles does, behind the scenes, from morning to night, seven days a week.

Charles’s journey began in his home kitchen in Haiti, where he learned the tools of his trade with a hand in cooking. Using fresh ingredients in his homeland was not a luxury. It was a way of life. The aroma of the family’s culinary creations wafted through the open doorways for all passersby

to engage. It was this sense of togetherness in preparing the daily family meals that inspired Charles from an early age.

Having immigrated to the USA as a young man, Charles set his sights on building his empire. He chose the road less traveled and continued down his path - front and center before him - to achieve his destiny.

Launching Chaz 51 Steakhouse is the “why” for the Chef Chaz Story. Charles reignited what it means to create a culinary experience that draws local patrons and visitors from across the globe. Offering a menu full of flavorful dishes made from the freshest ingredients is not to be compromised. Foodies everywhere expect the unexpected, and Chaz 51 delivers.

High-end cuisine to challenge even those with the most discerning taste is the “why” behind everything Charles does. The selections prepared for the guests seek to excite the palate, inspire the epicurean adventurer, and transport first-time diners to become loyal patrons.

ASK YOUR SERVER ABOUT
CHEF’S WEEKLY FEATURE.



EXPERIENCE MORE,
TOGETHER.

PRIVATE DINING ROOM

Our dedicated team will help you build
lasting memories.

SHARE YOUR EXPERIENCE WITH US ON SOCIAL.

HAVE A CHANCE TO BE FEATURED ON OUR
SOCIAL CHANNELS AND WEBSITE.



#CHAZ51FOODIE



#CHAZ51STEAKHOUSE



THE CHAZ 51 STEAKHOUSE GUARANTEE

Our Management Team wants to ensure that you have a pleasurable dining experience every time. If for whatever reason you are not satisfied or have any concerns, please ask your server to see a member of management. We guarantee to make your experience right -- every time. Our Management Team wants to hear from you directly regarding your visit. Call us or email Charles@Chaz51.com or GM@Chaz51.com.

We thank you for allowing our staff to serve you.