## **LOUNGE MENU**

Happy hour & all-you-can-eat available all day, every day. Closed Monday.

	Нарру Н	D.R
MUSSELS	16	18
Leeks, garlic, tomato white wine reduction, oven baked garlic crostini		
SOUP & SALAD (Pick two)  Full House salad   Caesar   French onion soup   Roasted tomato bisque w/garlic crostini	18	20
GRILLED CHICKEN SALAD 🐒	40	20
Mixed greens, orange segments, seasonal berries, onions, fetta cheese, vinaigrette	18	20
BLUE CHEESE FILET MIGNON SALAD* *  Mixed greens, tomatoes, onions, fresh avocado, house vinaigrette, crumbled blue	19	22
SRIRACHA SHRIMP**	47	40
Flash fried, tossed in a tangy sauce, over 51 chopped salad and sesame seeds	17	18
SESAME CRUSTED AHI TUNAS  Sashimi grade, seared rare, wasabi ginger sauce, chopped salad, pickled ginger	17	18
CHILLED CRAB SALAD 🗱	00	24
Lump crab meat, avocado, onions, tomatoes, citrus, chopped salad	22	24
BACON-WRAPPED SCALLOP®	20 2	22
Sea scallops, crispy bacon on a bed of greens with jerk sauce	20	22
LAMB CHOPS LOLLIPOP *	20	22
New Zealand. Green peppercorn sauce, goat cheese crumbles		
BEEF WELLINGTON  Mushroom duxelles, cheese, puff pastry, peppercorn brandy cream sauce	20	24
TUSCAN CHICKEN FLATBREAD		
Spinach, sun-dried tomatoes, goat cheese, mozzarella and balsamic	15	16
SHRIMP OR CHICKEN TACOS**		
Lightly blackened, 3 soft tortilla shells, chopped salad, sriracha aioli	18	20
OYSTERS ROCKEFELLER 🐒		
Half dozen, wild gulf oysters, sambuca parmesan creamed spinach, candy bacon	20	22
<u>BURGERS</u>		
Half-Pound, Angus Prime. Lettuce, tomato, onion on toasted brioche with fries or tomato slice.		
Add-On: One egg+2. Bacon+2. Cheese+1. Mushrooms+1. Onion+1. Spicy peppers+1.	14	16
Sizzling Naked Impossible Burger with Mushrooms, Peppers, and Onions. (No bun)	22	22
NAKED PHILLY STYLE CHEESESTEAK (No bread)	18	24
Filet mignon, cherry peppers, mushrooms, onions and provolone with a choice of side		
ALL-YOU-CAN-EAT \$	244	٥E
BBQ CHICKEN   CHICKEN & RIB COMBO   BABYBACK RIBS   FISH & CHIPS Tomato bisque or salad, steak fries and vegetables. No sharing please. To go container \$5	24.9	90
Please speak to our manager regarding any food allergy concerns prior to ordering		

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Gluten-Free Option Vegan Option | \*\* Contains Sesame seeds and or oil. Menu items and prices subject to change without notice.

Complimentary extra plate available for splits. Sales tax and gratuities not included.

<sup>\*</sup>Consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please share your experience with us; If you're not 100% satisfied, neither are we. Dorothy@chaz51.com or (941) 451-6693. (941) 484-6200. It's our pleasure to serve you!

## **BOTTLED BEER & SELTZER**

Guinness Draught 6   Miller Lite 4   Heineken N/A 6   High Noon Hard Seltzers		4
DRAFT SELECTION		
Jai Alai IPA 7   Modelo Especial 6   Stella Artois 6   Yuengling 4   Michelob Ultra 6	Local	7
PREMIUM BOTTLED WATER  Sparkling Spring Water: Delight your palate with the clean, slightly sweet flavor of Saratoga sparkling w  Still Spring Water: Complement meals with the smooth flavor of Saratoga still water. Available in a 28		7
HOUSE WINE		
Pinot Grigio   Chardonnay   Sauvignon Blanc   Pinot Noir   Cabernet   6oz/6	902	<u>z</u> /8
HOUSE LIQUORS  Tequila   Bourbon   Whiskey   Rum   Vodka   Gin  Your selection comes with a non-alcoholic mixer. Additional ingredients	20 <b>+1 ea</b>	z/6 ch
LOUNGE COCKTAILS		
BLOODY MARY		
The Classic. Vodka, tomato juice, served on the rocks with garnish Pitcher of Bloody Mary Two-Hour Bottomless Bloody Marys Tito's Two-Hour Bottomless Bloody Marys		8 24 30 40
SANGRIA SPECIAL		
Red. Fruit juices, brandy and red wine. Glass or Pitcher	8	24
White. Fruit juices, peach schnapps and white wine. Glass or Pitcher	8	24
PRESTIGE WHISKEY SOUR Our twist on the classic w/fruit juices, finished with soda, creating a well-balanced cocktail ICY RITA	10	12
Tequila, triple sec, lime and agave, on the rocks	10	13
CHAZMO  Vodka, triple sec, splashes of lime, cranberry, and flavor bubble	10	12
BLUEBERRY MOJITO  Premium rum, lime juice, simple syrup, fresh blueberries and mint	10	13
ISLAND RUM PUNCH Hand selected rum, pineapple juice and strawberry puree	10	12
BUBBLY DOROTHY MARTINI Ketel one vodka, St. Germaine elderflower liqueur, fresh lemon juice, and champagne	12	14
SPARKLING  Wycliff Brut, CA (Glass/Bottle)  Prosecco, Ruffino, Italy (Glass/Bottle)	10 10	36 38
AFTER DINNER DRINKS		
DOW'S PORT (30Z POUR) LIMONCELLO (20Z POUR) AFFOGATO		14 8 8
CHAZ 51 BREWED COFFEE		4