LOUNGE HAPPY HOUR

Art Gallery drink special available daily in the entire restaurant. Ask your server for details.

ARTISAN TACOS** (Three per order) — 18

Warm flour tortillas filled with crisp chopped greens and your choice of protein:

• Angus Steak Tips with garlic aioli

• Grilled Chicken Breast with sriracha aioli • Seared Shrimp with sriracha aioli

HALF-POUND JUICY BURGER — 14

Angus prime, lettuce, tomato, onion on toasted brioche with choice of one (1) classic side

Add-On: One egg+2. Bacon+2. Cheese+1. Mushrooms+1. Pickles+1. Spicy peppers+1.

ANGUS BEEF CHEESESTEAK (No Bread) — 20

Pan-seared beef tips, cherry peppers, mushrooms, onions, melted provolone with a choice of side

CHAZ BEEF WELLINGTON (Two per order) — 17

Mushroom duxelles, cheese, flaky puff pastry, atop peppercorn-brandy cream sauce

FLATBREADS (GF+ 4) — 17

Margherita: Tomato, mozzarella, basil pesto | Italian sausage: Tomato, peppers, onions, mozzarella

Three-Cheese Flatbread: Parmesan, provolone, and mozzarella over a savory pizzaiola sauce

Tuscan Grilled Chicken: Goat cheese, spinach, sun-dried tomatoes, mozzarella, balsamic reduction

Mediterranean: Oven-roasted vegetables, sun-dried tomatoes, olives, spinach, feta, balsamic glaze

FLATBREAD & SALAD OR SOUP (Pick Two, Served Together) — 22

Choice of Flatbread | Large House Salad | Large Caesar | Petite Wedge Salad | Tomato Bisque

LAMB CHOPS LOLLIPOP — 20

Four single cut, cooked medium, brandy peppercorn reduction, goat cheese crumbles

BACON–WRAPPED SCALLOPS — 20

North Atlantic sea scallops, crispy bacon on a bed of greens with remoulade sauce

BLUE CHEESE FILET MIGNON STEAK SALAD* — 20

Mixed greens, heirloom tomatoes, onions, fresh avocado, house vinaigrette, crumbled blue

CHILLED CRAB MEAT SALAD — 20

Jumbo lump crab, chopped salad, fresh avocado, red onion, heirloom tomatoes, citrus dressing

SRIRACHA SHRIMP** — 19

Flash-fried shrimp tossed in a tangy sriracha glaze, over crisp greens with toasted sesame seeds

SESAME-CRUSTED AHI TUNA** — 18

Sashimi-grade tuna seared rare, chopped greens, house-made wasabi-ginger sauce, pickled ginger

FETA GRILLED CHICKEN SALAD — 18

Mixed greens, sweet orange segments, seasonal berries, tomatoes, shaved onions, feta, & vinaigrette

ALL-YOU-CAN-EAT BBQ WITH TWO CLASSIC SIDES (Tues, Wed, Thurs. In house only. No sharing) — 24.95

BBQ Chicken | Baby Back Ribs | Chicken & Rib Combo | Beer Battered Fish & Chips | Jerk Chicken

Please inform our team of any food allergy concerns prior to ordering and we'll do our best. AYCE: No sharing. Re-order to go is $5.

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

Sales tax and gratuities not included. *Consuming raw & undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Complimentary extra plate available for normal split requests.

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!

Wine corkage $25 | Cakeage (cake-cutting) fee: $25 | Menu & prices subject to change without notice

LOUNGE HAPPY HOUR BEVERAGES

DRAFT SELECTION

Mich Ultra 6 | Stella Artois 6 | Seasonal IPA 7 | 1554 Dark Ale 6 | Rollin' Derby Red 6 | Yuengling 5

BOTTLED BEER

Bottled Beer: Corona Light 6 | High Noon Hard Seltzers 6 | Heineken N/A 6 | Miller Lite 5

BOTTLED WATER

Sparkling: Slightly sweet flavor of Saratoga spring || Still: Smooth flavor of Saratoga water (28oz) 6

HOUSE WINE

Pinot Grigio | Chardonnay | Sauvignon Blanc | Pinot Noir | Cabernet | 6oz/6 9oz/8

HOUSE LIQUORS

Tequila | Bourbon | Whiskey | Rum | Vodka | Gin 6

Your selection comes with one non-alcoholic mixer. Additional ingredients +1 each

SIGNATURE COCKTAILS

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FRESH-MADE SANGRIA

Red: Fruit juices, brandy and red wine. (35 oz. Carafe, 22) 8 22

White: Fruit juices, peach schnapps and white wine. (35 oz. Carafe, 22) 8 22

BUBBLY DOROTHY MARTINI

Ketel one vodka, St. Germaine elderflower liqueur, fresh lemon juice, and champagne 10

BLUEBERRY MOJITO

Premium rum, lime juice, simple syrup, fresh blueberries and mint 9

CHAZ OLD FASHIONED

Kentucky bourbon, luxardo maraschino liqueur, orange, angostura bitters 9

CHAZMO

Vodka, triple sec, splashes of lime, cranberry, and flavor bubble 9

ICY RITA

House Tequila, triple sec, lime and agave, on the rocks 9

The Ultimate Icy Rita, Twice the fun, Served on the rocks 14

ISLAND RUM PUNCH

Hand selected rum, pineapple juice and strawberry puree 9

PRESTIGE WHISKEY SOUR

Our twist on the classic w/fruit juices, finished with soda, creating a well-balanced cocktail 9

SPARKLING

Wycliff Brut, CA (Glass/Bottle) 8 39

Prosecco, Ruffino, Italy (Glass/Bottle) 8 39

ZERO-PROOF COCKTAILS

Strawberry Mint Refresher: Strawberries, Lime, Coconut, Mint 8

Blueberry Spritz: Blueberry, Lemon, Simple 8

Ginger Mint Punch: Ginger beer, Pineapple, Mint, soda 8

Lemonade & Tea : Peach | Raspberry | Strawberry | Arnold Palmer | Iced Tea | Hot Tea

Coke Products: Ginger Ale | Sprite | Diet Coke | Coke