Fifty-One

Dining & Terrace





DINNER

Each table will receive our freshly baked Cast Iron Garlic Bread

APPETIZERS

Southern Crispy Calamari 14

Fried Green Tomatoes, Tartar Sauce, House-Made Hot Sauce

Oyster Shooters 12

Four Flash Fried Oysters, Ponzu Sauce, Pico De Gallo & Sriracha Aioli Charcuterie Presentation 20

Chef's Selection of Two Meats & Four Cheeses (Soft, Semi-Soft & Aged), Marcona Almonds, Olives, Dried Fruits & Toasted Crostini

Shrimp & Grits Hushpuppies 12

House-made Sweet Pepper Jam

Texas-Size Crab Cake 29

Avocado Roasted Corn Salsa, Tomato Chutney, Roasted Jalapeño Remoulade

SOUPS

Lakeside Gumbo 8|10

Soup of the Day 5|7

Steamed Rice

Please Ask Your Server

SALADS

Iceberg Wedge Salad 13

Smoked Bacon Jam, Herb Whipped Blue Cheese, Heirloom Tomatoes, Buttermilk Ranch Roasted Beet Salad 12

House-Made Goat Cheese Croquette, Arugula, Bibb, Pistachios, Red Apple Dressing

Caesar Salad in Parmesan Basket 12

Crisp Romaine, House Made Croutons, Reggiano Parmigiano Cheese Lakeside House Salad 7 | 10

Baby Greens, Texas Spiced Pecans, Dried Cranberries, Feta Cheese, Balsamic Vinaigrette or Choice of Dressing

Heirloom Tomato & Dallas Mozzarella Co. Salad 14

Micro Basil, Balsamic Glaze & Extra Virgin Olive Oil

Add Proteins

Grilled Salmon 11 Grilled Shrimp 16

Grilled Chicken 9 Blackened Beef Tenderloin 18



BUTCHER SHOP

All of Our Steaks Are Hand Cut and Grilled to Perfection in Our 1700 Degree Charbroiler

Shrimp Surf & Turf Style 16 / Oscar Crab Style 18

Center Cut Center Cut Beef Tenderloin Ribeye 6 oz, 10 oz 14 oz 32 | 46 40

Cowboy-Ribeye Texas-T-Bone NY Striploin 20 oz 18 oz 16 oz 52 52 50

Choice of Accompanying Sauces

Three Mushroom Sauce, Horseradish Cream, Bearnaise, Cabernet Reduction, Truffle Butter or Garlic Herb Butter

Please Ask Your Server Catch of the Day Pasta of the Week MΡ MΡ

ENTREES

Georges Bank Scallops & Shrimp 34 Organic Chicken Two Ways 24

Cajun Crawfish Fried Rice, Garlic Butter Confit Leg & Roasted Breast,

Roasted Vegetables, Chicken Jus Lie

& Apple Gastrique Slow Braised & Sous Vide, Cheddar Bacon Potatoes,

Grilled Gulf Snapper Tex Mex Crispy Onions & Braising Jus

Snake River Farms Wagyu Short Rib 32

Half 24 | Full 40 Wild Caught Salmon 30 Roasted Corn Risotto, Pico de Gallo,

Chipotle Honey Glaze, New Potatoes, Red Wine, Lump Crabmeat & Lemon Butter Sauce Peached Pear, Butternut Squash Pureé

American Double Cut Lamb Chops 50

Fresh Gnocchi, Mint Pesto & Cranberry Compote

SIDES

Giant Baked Potato 6 Lobster Mac & Cheese 16 Crispy Balsamic Glazed Brussel Sprouts 8 Roasted Winter Vegetables 6 Garlic Mashed Potatoes 6 Sautéed Mushrooms 10

Truffle French Fries 8 Creamed Spinach 6

