

## DINNER

### STARTERS

#### FRENCH ONION SOUP 9

##### ROASTED CAULIFLOWER 13

turmeric, coconut-yogurt vinaigrette, spiced walnuts

##### MOLCAJETE GUACAMOLE 15

warm corn tortillas  
add market fresh vegetables 5

##### CRISPY CHICKPEA FALAFEL 14

pickled vegetables, tahini dressing

#### DAILY SOUP 8

##### PRIME STEAK TARTARE 18

crispy caper, egg aioli, cornichon, shallot, ciabatta toast

##### SMOKED CHICKEN WINGS 16

pickled carrot & shaved celery salad, Alabama white BBQ sauce

##### WASABI PEA CRUSTED TUNA 19

shaved fennel, jicama, mandarin orange, chili-lime vinaigrette

### COOL SALADS

*Add on* chicken 8 / salmon 9 / shrimp 12

#### NOT-SO-GREEK SALAD 18

grilled romaine, feta, kalamata olives, red onions, baby heirloom tomato, crispy quinoa, avocado-herb vinaigrette

#### ASIAN CHOP CHOP 16

asian greens, mango, peppers, edamame, wasabi peas, crispy noodles, Thai peanut dressing

#### WEDGE 17

baby iceberg, earth-grown tomato, roasted corn, candied bacon, blue cheese, buttermilk-tarragon dressing, crispy onion rings

#### 501 COBB 19

romaine hearts, avocado, applewood smoked pepper bacon, egg, cucumber, baby heirloom tomato, ale house cheddar, crumbled blue cheese, cornbread croutons

### LARGE PLATES

*Add on* 501 house salad or classic Caesar 8

#### ROTISSERIE CHICKEN 25

wheat berry risotto, pickled pumpkin, turnip greens, pistachio-sage relish, chicken jus

#### RAINBOW TROUT 28

pumpkin spaetzle, marcona almonds, brown butter & apple vinaigrette, chive

#### LOCAL FISH TACOS 26

tomato-mango relish, chipotle aioli, avocado, flour tortilla

#### BACKYARD BARBEQUE RIBS 25

Coca-Cola barbecue sauce, creamy coleslaw

#### CAULIFLOWER FRIED RICE 21

soft-boiled egg, carrots, spring peas, roasted peanuts, spicy Korean sauce



## 501 BUTCHER'S BLOCK



Prime cuts and sustainable seafood served with your choice of one all day side

### PRIME CUTS

#### \*CHEF'S CUT MKT

#### \*8 OZ FILET MIGNON 41

#### \*14 OZ NY STRIP 43

#### \*14 OZ RIBEYE 47

CHOICE OF:   
 • 501 steak sauce      • Bone marrow vinaigrette  
 • Béarnaise sauce      • Blue cheese butter  
 • Chimichurri          • Horseradish remoulade

### SEAFOOD

#### \*LOCAL SUSTAINABLE CATCH 32

#### \*THICK-CUT SALMON STEAK 36

Lemon dill butter

#### AHI TUNA STEAK 38

Coriander crust

SURF & TURF ADD ON WITH PRIME CUTS:   
 • Grilled shrimp 12  
 • Cold water lobster tail 25  
 • Wasabi crusted tuna 15

### GREAT BURGERS

501 Signature blend burgers served with waffle fries or sweet potato fries

#### THE 501 18

sharp cheddar, beefsteak tomato, bibb lettuce, red onion, brioche bun

#### PIMENTO & CHEESE 20

roasted poblano peppers, iceberg lettuce, bacon, pickled green tomatoes, BBQ aioli

#### NAKED (BUNLESS) 21

heirloom tomato, Maplebrook Farms burrata, basil pesto, arugula salad, crispy prosciutto

#### ALL NATURAL TURKEY 18

smoked eggplant, pickled zucchini, turkey bacon, tzatziki, onion bun

- Simple Tomatoes, Virgin Olive Oil, Basil, Sea Salt
- Triple Cream Whipped Potatoes
- Fall Vegetable Gratin, Cornbread Crumble
- Pimento Mac & Cheese
- Sweet Cheddar Cornbread
- Crispy Brussels Sprouts, Pistachio-Sage Relish
- Char-grilled Asparagus, Calabrian Chili Sofrito, Garlic Chips
- Creamy Coleslaw
- Sea Salt Waffle Fries
- Sweet Potato Fries
- 501 Loaded Potato, Scallion, Bacon, Ale House Cheddar Cheese

### ALL DAY SIDES

Children 4 and under eat free. Gratuity not included. A 20% gratuity will be added to parties of 6 or more. Prices are subject to 7% Florida state tax. \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.