



One Fifty One

KITCHEN | BAR

DINNER

START + SHARE

Olives GF V

marinated olives, caperberries, herbes de provence, served warm 8

Scallop Ceviche

spicy pico, avocado, orange segment, wonton crisps 13

Baked Brie

mission figs, walnuts, jalapeño honey, sage oil, candied orange, served with toasted sourdough bread 13

Meatballs

marinara sauce, shaved parmesan, fried basil, served with toasted baguette 14

Baked Goat Cheese

fresh goat cheese, marinara, basil, roasted garlic, served with toasted baguette 11

Giardiniera

housemade + fried Brunkow's brun-uusto cheese, served with focaccia bread 10

Mussels

white wine, garlic, aioli, fines herbs, served with focaccia bread 12

Charcuterie + Cheese Board

Chef's selection 22

Corn + Fresno Pepper Fritters

fresh sweet corn, pickled fresno peppers, lemon, served with house tartar sauce 10

Brussel Sprouts GF

roasted brussel sprouts, bacon, roasted shallots, white wine + djon jus 9

Mushroom & Scallion Pancake

roasted wild mushrooms + scallions, served with asian dipping sauce 12

SOUP + SALAD

Chef's Daily Soup

Ask your Server for details 5 | 8

Mixed Greens

seasonal greens, tomatoes, carrots, croutons, housemade ranch dressing 5 / 9
– add *grilled chicken* +4, *shrimp* +6, *salmon* +6, *steak* +7

Classic Caesar

romaine, shaved parmesan cheese, housemade caesar dressing, croutons 7 / 11
– add *grilled chicken* +4, *shrimp* +6, *salmon* +6, *steak* +7

Beet Salad GF

roasted beets, mixed greens, goat cheese, candied walnuts, radish, housemade lemon vinaigrette 11
– add *grilled chicken* +4, *shrimp* +6, *salmon* +6, *steak* +7

Salmon Nicoise GF

grilled salmon, potatoes, green beans, diced egg, kalamata olives, capers, housemade dijon vinaigrette 15

Farmhouse Cobb GF

grilled chicken, ham, bacon, tomato, carrot, chopped egg, bleu cheese, housemade ranch dressing 16

Black + Bleu Steak Salad GF

grilled 8oz hanger steak, mixed greens, tomatoes, red onion, bleu cheese crumbles, housemade balsamic vinaigrette 18

PASTA

Lobster Mac + Cheese

Maine lobster, ditalini pasta, aged cheddar, muenster cheese, herbed bread crumbs 22

Butternut Squash Risotto GF

roasted butternut squash, hen of the woods mushrooms, grated marcona almonds + parmesan cheese, yuzu drizzle, fried kale chip 18

Beef Stroganoff

braised beef, potatoes, carrots, wild mushrooms, egg noodles, Worcestershire, sour cream 24

Short Rib Canneloni

braised short rib, roasted hen of woods mushrooms, parmesan cheese, carrot, pickled pearl onion, beef jus 22

Shrimp Alfredo

sautéed shrimp, fettuccine, white wine parmesan cream sauce, smoked shellfish butter, garlic chips, lemon 19



DINNER ENTRÉES

Scallops

Hudson Canyon scallops, fried polenta, brussel sprouts, garlic lemon cream, blood orange + pomegranate drizzle 24

Shrimp + Grits

blackened shrimp, beer, garlic, shallot, tomato, fresnos, EVOO 16

Salmon ^{GF}

pan seared salmon, apricot marmalade glaze, quinoa + black rice pilaf, grilled asparagus 20

Chicken ^{GF}

grilled half chicken, southern style grits, EVOO, oregano, sautéed garlic + shallot spinach, lemon zest 19

Pork Chop ^{GF}

grilled bone-in 12 oz Berkshire pork chop, butternut squash purée, grilled broccoli, apple chutney, cranberry 24

Hanger Steak ^{GF}

grilled 8 oz hanger steak + thyme butter, crispy fingerling potatoes, bearnaise sauce, onion, chimichurri sauce 26

Lamb Shank ^{GF}

roasted shank, mashed potatoes, roasted carrots, hen of the woods mushrooms, cipollini onions, herbs, lamb jus 32

SANDWICHES

served with fries, tomato soup, chicken soup, or house salad, caesar +2, lobster mac +6

151 Cheeseburger

cheddar mornay cheese sauce, bacon jam, aioli, housemade pickles, brioche bun 15
– add bacon +3 fried egg +2

Crispy Chicken

southern style fried chicken breast, housemade hot sauce + coleslaw, brioche bun 15

Grilled Chicken Club

bacon, tomato, bibb lettuce, red onion, garlic aioli, pickle side, brioche bun 14

Shrimp Roll

spicy shrimp, remoulade sauce, tomato, romaine, housemade coleslaw, brioche bun 16

Lentil + Quinoa Burger

bibb lettuce, tomato, red onion, aioli, housemade pickles, brioche 14
– add fried egg +2, avocado +2

SIDES

Dinner Salad

mixed greens 5 | caesar 7

Asparagus ^{GF V}

grilled 6

Brussel Sprouts ^{GF}

roasted, bacon, shallots, white wine + djon jus 5

Kennebec Fries ^{GF V}

fried, herb tossed 5

Housemade Grits ^{GF}

southern style 6

Lobster Mac + Cheese

Maine lobster, aged cheddar, muenster, herbed bread crumbs 8

151 Root Mash ^{GF}

potato, celery root, parsnip, heirloom carrot, butter 7

Crispy Potatoes ^{GF}

fried potatoes, aioli 6

Mashed Potatoes ^{GF}

heavy cream, butter 6

DESSERTS

Chocolate Cake

milk chocolate ganache, vanilla ice cream, caramel 10

Baked Cookie Skillet

warm chocolate chip cookie, vanilla ice cream 10

151 Cocktail + Scoop of Vanilla Ice Cream

brown butter-infused bourbon, vanilla demerara, black walnut bitters topped with vanilla ice cream 14

Apple Cobbler

honeycrisp apple, cinnamon sugar crumble, vanilla ice cream 9

S'mores Trifle

toasted marshmallow, graham cracker, chocolate ganache, cocoa powder, cocoa nibs 8

Lemon Sorbet ^{GF}

lemon + mint leaf 6

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness especially if you have certain medical conditions.*

Chef De Cuisine: Matt Meyerkord | Sous Chef: Michael Triphahn | 331.979.7198 | 151elmhurst.com