

# The Grill At 1951

## OLD FASHIONEDS

## MANHATTANS

## MARGARITAS

## WHITE RUSSIANS

## MARTINIS

### **JAMES BOND'S VESPER 17**

Hendrick's gin & Rain Vodka, Lillet Blanc

### **NEGRONI 1951 15**

Botanist Gin,  
Campari, Stock Lionello's sweet vermouth, orange twist

### **1951 MANHATTAN 17**

Bulleit 95 Rye Whiskey,  
Stock Lionello's sweet vermouth, Angostura Bitters

### **1951 GIMLET 15**

Chopin Vodka, Fresh Made Lime Syrup

### **JON HENDRICK'S CUCUMBER 17**

Hendrick's gin, muddled cucumber

### **GREEN APPLE TINI 15**

360 Red Delicious Apple Vodka, Titos Vodka,  
Sour Apple Schnapps, Fresh Sour Mix

### **1951 SIDECAR 20**

Remy Martin 1738, Cointreau, Lemon Juice

### **1951 COSMO 15**

Chopin Vodka, Cointreau, Splash Fresh Lime Juice & Cranberry

### **1951 ESPRESSO MARTINI 17**

Fresh Brewed Espresso, Chopin Vodka, Kahlua,  
Crème de Cacao

### **1951 SPECIAL WHISKEY SOUR 17**

Buffalo Trace Bourbon Whiskey, Fresh Lemon Juice,  
Fresh Sour Mix, (Egg Whites available upon request)

### **THE ROSEMARY CLOONEY 14**

EG Rosemary & Lavendar Vodka, St. Germaine Elderflower,  
Grapefruit Juice, Topped w/ sprig of Rosemary

### **CARIBBEAN ESPRESSO MARTINI 17**

Brugal 1888 Rum, Selvarey Chocolate rum, Kahlua,  
Crème de Cocoa, shot of Fresh brewed Espresso

### **MANGO TANGO 14**

Don Q Coconut Rum, Real Mango Puree,  
fresh OJ & Lemon juice, garnished w/ mango

### **THE PATRICIA DEAN CHOCOLATE 17**

360 Double Chocolate Vodka, Meletti Cicciolato liqueur,  
Crème de Cacao, Bailey's Irish Cream, splash Cream

### **PEACHES FROM HEAVEN 14**

1800 Blanco Tequila, Cointreau, Real Peach Puree  
Fresh Sour Mix

### **GIRL FROM IPANEMA 14**

360 Madagascar Vanilla Vodka, Don Q coconut rum, pineapple

### **JONESING FOR KEY LIME PIE 15**

Van Gogh Vanilla Vodka, Licor 43, Splash Blue curacao,  
Key Lime Syrup, Dash of cream & Graham Cracker rim

### **A TISKET A TASKET 14**

360 Sorrento Lemon vodka, Caravella Limoncello,  
fresh lemon & Sour Mix, sugar rim

### **THE BIG APPLE 14**

360 Red Delicious Apple Vodka,  
Butterscotch Schnapps, cranberry juice

### **SALTED CARAMEL 14**

Dorda Sea Salt Caramel liquor, Van Gogh Dutch Caramel  
Vodka, dash of cream

### **DIANA KRALL 14**

Chopin Vodka, Pama Pomegranate Liqueur,  
Fresh Sour Mix, touch of Sprite

### **WILD ORCHID 17**

Empress 1908 Elderflower Rose Gin, Fresh Lemon  
juice, Real Blueberry Puree, Sugar rim

### **PISTACHIO MARTINI 17**

Van Gogh Vanilla Vodka, Amaretto,  
Splash of Blue Curacao, crème de cacao, Dash of Cream

## *— Coffee — (Regular or Decaf)*

**SUMATRA Drip Coffee 3.50**      **TEA 3.50**

**ESPRESSO 5**      **AMERICANO 5**

**CAPPUCCINO 6**      **LATTE 6**

### **ESPRESSO IRISH COFFEE 14**

Jameson Irish Whiskey OR Bailey's Irish Cream,  
whipped cream, topped w/ Creme de Menthe

### **MEXICAN COFFEE 14**

Maestro Dobel Diamante Tequila, topped w/  
whipped cream & splash of  
Green Crème de Menthe

## *— Desserts —*

**VANILLA ICE CREAM 9** Toppings: Caramel,  
Chocolate, Key Lime, Raspberry White Chocolate,

**CHOCOLATE MOLTEN LAVA CAKE 14**

**NYC CHEESECAKE HOME-MADE 13**  
w/Fresh Blueberries, Strawberries, Peaches Puree +4

**CRÈME BRULE 11**

**LIMONCELLO CAKE 14**

**Desserts Above: Add VANILLA ICE CREAM +5**

# The Grill At 1951

Saratoga Spring Water      Still or Sparkling 4.95

Tribeca Bakery Baguettes (Carlstadt, NY)

## — Apps To Share —

### — CHILLED SHRIMP COCKTAIL — 18

Poached & Chilled Gulf Shrimp served w/ a robust homemade cocktail sauce & lemon wedge

### — JUMBO BOOM BOOM SHRIMP — 18

Tempura Shrimp, fried until crispy, then drizzled w/ a sweet Thai Aioli sauce. Served w/ banana peppers

### — COCONUT SHRIMP — 12

3 Jumbo Shrimp covered in sweet coconut flakes, lightly fried, Served w/ Piña Colada Sauce

### — SALT AND PEPPER CALAMARI — 15

Served w/ sweet Thai chili sauce, scallions, fresh peppadew & banana peppers 15

### — JAZZY MUSSELS — 14

One dozen large Mussels served w/ flavorful andouille sausage, blistered cherry tomatoes, fire roasted corn in a delicate white wine butter sauce & served w/crostini

### — 1951 LOBSTER ROLL — 25

Decadent Lobster Salad served on spring mix lettuce w/ or w/out a New England style hot dog roll

### — LOBSTER QUESADILLA — 25

w/ Jack Cheese, Roasted Red Peppers, Corn & Black Beans. Served w/ Chipotle Sour Cream

### — AHI TUNA — 18

Sashimi grade Yellowfin Tuna, encrusted w/ sesame seeds, pan seared, served sliced on a bed of Asian slaw w/ sweet Thai Aioli    **GF**

### — LEMON BUTTER SCALLOPS W/ CAPERS — 22

Sauteed Bay Scallops in a rich buttery very lemony caper sauce

### — 1951 CRAB CAKE — 22

One Jumbo Lump Crab Cakes, served w/ a remoulade sauce & a wedge of lemon

### — PISTACHIO CRUSTED GOAT CHEESE — 14

Encrusted w/ Pistachios, drizzled w/ raw organic honey & raspberry melba sauce

### — MEATBALLS — 12

Home made all beef meatballs, house made marinara sauce topped w/ shaved parmesan & parsley  
Served w/ crispy baguette bread

### — PRIME NY STRIP KABOB W/ JUMBO SHRIMP — 22

Two pieces of PRIME NY Strip Steak (1.5 -2oz. each) grilled on one wooden skewer w/ a pickled shallot, roasted red/yellow pepper & a mushroom. Finished w/ a drizzle of balsamic glaze

— **Soups** — Cup 7 Bowl 12

— NEW ENGLAND SEAFOOD CHOWDER —

— SOUP OF THE DAY —

— **Salads** —

**CHEF'S CHOP SALAD** 14 Mixed greens, bacon, blueberries, cranberries, goat cheese crumble, glazed pecans w/ White Zinfandel Vinaigrette

**THE WEDGE** 10/15 Iceberg lettuce, cherry tomatoes, bacon, red onion, blue cheese dressing w/ blue cheese crumbles **GF**

**CAESAR SALAD** 9/14 Romaine, shaved parmesan, herbed croutons, House Caesar dressing (Anchovies +\$1)

**ANTIPASTO** 9/14 Pepperoni, Roasted Red Peppers, Kalamata Olives, Provolone Cheese, Mozzarella Cheese, Artichoke Hearts, Pepperoncini's, Shaved Ham, on a bed of fresh romaine w/ White Zin Vinaigrette Dressing

**HOUSE SALAD** 9/14 Mixed greens, carrots, tomato, red onion w/ house Raspberry vinaigrette dressing **GF**

**SPINACH & BEET** 9/14 Spinach, beets, walnuts, gorgonzola cheese, Balsamic glaze

**Add 1/2 portion to salad: Grilled Chicken 7, Grilled Salmon 12, Grilled Shrimp 10, Sliced Sirloin 15**

— **Entrees** —

*Included: crusty NYC baguette, Chef's Veggie of the day, Choice of Chef's potato, risotto, or rice*

— **Seafood** —

— **RED GROUPER PICCATA** — 36

Two petite Fillets (4-6 oz ea.) lightly floured, pan seared in lemon/butter & oven finished. Served w/ Citrus Cream Sauce

— **PISTACHIO CRUSTED CHILEAN SEABASS** — 48

From the cold deep waters around Chile, this delightful buttery fish is encrusted in crushed Pistachio nuts, baked in the oven and topped with a Citrus Beurre-Blanc Sauce.

— **SHRIMP STUFFED GROUPER** — 42

Shrimp stuffed Grouper fillets; pan seared & baked w/ a Shrimp, red pepper, Parmesan cream sauce

— **SESAME ENCRUSTED AHI TUNA STEAK** — 34

Sashimi grade Ahi, sesame encrusted, flash seared & sliced. Served atop a bed of Asian slaw and drizzled w/ Sweet Chili Aioli **GF**

— **FAROE ISLAND SALMON** — 34

Renowned as world's best Salmon. Pan-seared & finished in the oven. Served on a bed of Dill Sauce w/ lemon wedge **GF**

— **HAWAIIAN RED SNAPPER** — 32

Crispy, skin-on Fillet, pan seared & oven finished. Topped w/ Chef's Special Caribbean mango salsa

— **SEARED SEA SCALLOPS** — 61

Lightly seared, Jumbo Scallops served on sweet bacon jam garlic sauce, wedge of lemon **GF**

— **SHRIMP & SCALLOPS RISOTTO** — 42

Pan seared Scallops & Shrimp, served over a brown butter parmesan risotto & sprinkled w/ Black Caviar

— **1951 CRAB CAKES** — 36

Two Jumbo Lump Crab Cakes, served w/ a remoulade sauce & a wedge of lemon

AGED AND HAND-CUT	BEEF AND SEAFOOD COMBINATIONS	Filet	Prime NY Strip
	6-7oz BAKED LOBSTER TAIL	69	79
FILET MIGNON 7- 8 OZ	2 JUMBO GRILLED SHRIMP	56	66
PRIME NY STRIP STEAK 10 oz.	2 JUMBO SCALLOPS	59	69

**STEAK TOPPINGS: \$5 ea.**

Goat or Blue Cheese    Caramelized Onions    Sautéed Mushrooms    Bearnaise Sauce

**-Beef -**

— **DATE NIGHT BONE-IN RIBEYE FOR TWO** — 114

22+ oz, aged & hand cut, Bone-in Cowboy Ribeye. Grilled & oven finished, topped w/ crispy onion strings  
Ribeye is known as the Steak-Lovers steak because of the fat content. Our Ribeye is a special cut that has  
less of the large fatty deposits, but all the desired marbling that makes it so wonderful. (+ 15 minutes)

— **BEEF WELLINGTON** — 52

Hand cut tenderloin, coated w/ a mushroom duxelles, wrapped in a puff pastry &  
served on a bed of truffled red wine demi-glace

— **FILET MIGNON** — 45

7 oz. aged & hand cut Beef Tenderloin, topped w/ garlic butter **GF**

— **PRIME SARATOGA NY STRIP STEAK** — 63

Aged & hand cut PRIME New York Strip, grilled & topped w/ herbed butter **GF**

— **FILET OF SIRLOIN** — 35

Certified Black Angus: Our sirloin is taken from the heart of the sirloin. Grilled & oven finished,  
Served sliced & topped w/ garlic butter. Decorated w/ 2 large grilled shrimp; Salt, pepper & garlic **GF**

— **PRIME NY STRIP KABOBS W/ JUMBO SHRIMP** — 39

2 wooden skewers w/ 2 pieces each of PRIME NY Strip Steak (1.5 -2oz.). Grilled w/  
pickled shallots, mushrooms, roasted red/yellow peppers. Finished w/ a drizzle of Balsamic Gaze

— **1951 WAGYU BEEF HAMBURGER** — 19

Ground Wagyu w/ lettuce, tomato, onion & served w/waffle French Fries

**Topping Choices:** American, Cheddar, Swiss, Provolone, Mushrooms, Bacon, & Sautéed Onions \$1 ea

**- Veal -**

— **VEAL PICCATA** — 38

Lightly floured, sauteed in a buttery wine sauce w/ tangy lemon & briny caper. Served w/ lemon wedge

— **VEAL MARSALA** — 38

Lightly floured Veal, sauteed in a Mushroom Marsala wine sauce & served w/ lemon wedge

— **VEAL PARMESAN** — 38

Breaded Veal w/ Chef's Italian Breadcrumbs topped w/ Marinara & Fresh Mozzarella Cheese,  
baked to perfection and served over Spaghetti

**- Lamb -**

— **HERB CRUSTED RACK OF LAMB** — (2 for 34 / 4 for 49)

Australian Pan Seared Lamb Chops, served w/ Mint Demi-Glaze

## — Fowl —

### — CRISPY ROASTED NY DUCKLING — 51

Split Muscovy Rotisserie Duckling (Culinarians choice) small breast and dominant hind quarters w/ crispy skin that reveals a tender inside. Served w/ a dark Bing Cherry Relish

### — PARMESAN CRUSTED CHICKEN ALFREDO — 27

Parmesan & Garlic coated Chicken breast over pasta in a house made creamy Alfredo Sauce

### — CHICKEN PICCATA — 27

Butterflied Chicken breast sauteed in lemon, white wine & briny capers; served w/ lemon wedge

### — CHICKEN MARSALA — 27

Butterflied Chicken breast sauteed in Mushroom Marsala wine

### — CHICKEN PARMESAN — 27

Butterflied chicken breast breaded with Chef's Italian Bread Crumbs topped w/ Marinara & Fresh Mozzarella Cheese, bake to perfection and served over Spaghetti

## - Pork -

### — APPLE STUFFED BOURBON GLAZED PORK CHOP — 34

Chef's Apple Stuffing (caramelized apples reduced w/ Bourbon); Topped w/ a Bourbon glaze, Sautéed & finished in the oven

### — OSSO BUCCO — 42

Pork Shank slow braised until tender in a Tomato Bordelaise Sauce

## - Italian -

### — ITALIAN SAUSAGE LASAGNA — 27

Sweet Italian Sausage & Ground Beef, ricotta, parmesan, & a house-made Marinara Sauce

### — JUMBO SHRIMP PASTA ALLA VODKA — 30

Spaghetti tossed in vodka, parmesan & Shallot Sauce, 3 Jumbo Shrimp sauteed in Virgin Olive Oil

### — SHRIMP SCAMPI — 27

Spaghetti with a robust garlic white wine butter sauce w/ cherry tomatoes & topped w/ Parmesan Cheese

### — SPAGHETTI & MEATBALLS — 26

Spaghetti w/ home- made Meatballs & home-made Marinara Sauce

## — Vegetarian —

### — RICOTTA & SPINACH LASAGNA — 25

Piled high, layers of ricotta, spinach, parmesan, mozzarella, garlic, basil & house-made marinara sauce

### — VEGETARIAN CARBONARA — 16

Egg based Cream Sauce w/ Sweet Peas. Served w/ Shaved Parmesan Cheese

**Side Orders:** Chef's selection of Veggies \$7, Rice \$5, Risotto \$7, Potato \$7, Coleslaw \$5

\* GF = Gluten Free Options

**Private Dining Room Available for Business Events & Parties in the rear of the Restaurant**

Consuming raw or under cooked meat, eggs, poultry or seafood increases your risk of contracting a food born illness, especially if you have certain medical conditions. Provided by the FLORIDA Department of Business & Professional Regulators Division of Hotels & Restaurants [www.MyFloridaLicense.com](http://www.MyFloridaLicense.com) Section 3603.11.2001 FDA Food Code