

The Grill At 1951 Proudly presents

The Goldtones

Dinner Menu

Welcome, & Please enjoy the Show

— Apps To Share —

— Boom Boom Shrimp — 18

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

— Skewered Coconut Shrimp — 12

Shrimp on a skewer 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

— 1951 Lobster Roll— 29

Decadent lobster salad served with a New England style hot dog roll

— 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

— 1951 Crab Cake — 22

One crab cake served with a dollop of adventurous tartar sauce & wedge of lemon

— Soups —

— New England Seafood Chowder — Cup 7 Bowl 12

— Soup of the Day — Cup 7 Bowl 12

— Salads —

House Salad 9/14

Mixed greens, carrots, tomato, red onion w/ house
Raspberry vinaigrette dressing **GF**

Caesar Salad 9/14

Romaine, shaved parmesan, herbed croutons,
House Caesar dressing (Anchovies +\$1)

*** Add to any Salad:**

1/2 portion of: **Grilled Chicken 7,**

Grilled Salmon 10,

Grilled Shrimp 10,

Sliced Sirloin 10

— Entrees —

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

— Seafood —

Please excuse us if we run out; Seafood Selections limited daily for freshness

— Fish & Chips Seafood Platter — 25

Deep fried Haddock, 2 Jumbo Shrimp, Calamari, served w/ waffle fries & a lemon wedge

— Shrimp Stuffed Flounder — 37

Shrimp stuffed Flounder filets; pan seared & baked w/ a shrimp, red pepper, parmesan cream sauce

— 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

Pan seared & oven finished, topped w/ Chef Pasinella's special Caribbean mango salsa

— Shrimp & Scallops Risotto — 42

Pan seared scallops & shrimp, served over a brown butter seafood-based risotto & sprinkled w/ black caviar

— Cold Water Lobster Tail— 42

Cold Water for best taste & tenderness; oven baked, served w/ clarified butter & lemon wedge

— 1951 Crab Cakes — 36

House prepared fresh jumbo lump crab, served w/ a dollop of adventurous tartar sauce & served w/ a lemon wedge

— Beef —

— Date Night Bone-in Ribeye for Two — 114 ~

4 oz, aged & hand cut, Bone-in Cowboy Ribeye. Grilled & oven finished, served w/ crispy onion strings on top **GF**
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)

— Filet Mignon — 49

~ 7 oz. aged & hand cut beef tenderloin, served w/ Bearnaise Sauce on the side, & topped w/ garlic butter **GF**

— Filet of Sirloin — 35

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

— PRIME Saratoga NY Strip Steak — 74

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

— 1951 Wagyu Beef Hamburger — 19

A half pound of house blended beef, stacked w/ lettuce, tomato, onion & served w/waffle French Fries
Topping Choices: American, Cheddar, Swiss, Provolone, mushrooms, bacon, & sautéed onions \$1 ea

Steak toppings \$5 ea.

*Blue Cheese Crust
Sauteed Mushrooms*

*Caramelized Onions
Bearnaise Sauce*

— Fowl —

— Crispy Roasted NY Duckling — 39

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

— Chicken Piccata — 27

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

— Chicken Pot Pie — 27

Tender Chicken breast & Vegetables in a rich creamy sauce, encased in a buttery flakey crust

— Pork —

— Osso Bucco — 42

Pork shank slow braised until tender in a tomato bordelaise sauce

— Meat Loaf — 25

Home-made w/ Ground Beef & Pork topped w/ a sweet tomato glaze and crispy bread crumbs

— Italian —

— Italian Sausage Lasagna — 27

Sweet Italian sausage & ground beef, ricotta, parmesan, & a house-made marinara sauce

— Blackened Shrimp Pasta alla Vodka — 30

Spaghetti tossed in a vodka, parmesan & shallot sauce, 3 Jumbo blackened shrimp

— Pesto Lemon Pasta — 27

Spaghetti with a robust garlic & Parmesan Pesto sauce w/ sun-dried tomatoes

Add bacon: 3, Add 3 Blackened Jumbo Shrimp 8, Add 2 Scallops (U 10's) 16

— Spaghetti & Meatballs — 26

Spaghetti w/3 home- made meatballs & house-made Marinara Sauce

— Vegetarian —

— Ricotta & Spinach Lasagna — 25

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

— Spinach & Gruyere Quiche — 16

Served w/ fresh fruit & sliced NYC baguette

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 (Separate Entrance)**

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 Section 3603.11.2001 FDA Food Code