



## The Grill At 1951

### Dinner Menu

Saratoga Spring Water  
Still or Sparkling 4.95



ENTERTAINMENT

### — Appetizers To Share —

GIFT CARDS

#### Premier Extra Colossal Wild-Caught White Shrimp

The finest selection in the region. Our colossal White Shrimp are wild-harvested and served in their purest form—completely free of preservatives or additives. Exceptional in size, unparalleled in quality.

#### — CHILLED SHRIMP SHOOTER COCKTAIL — 5.25

One Extra Colossal Poached & Chilled Shrimp served w/ a robust homemade cocktail sauce & lemon wedge

#### — JUMBO BOOM BOOM SHRIMP — 5.25

One Extra Colossal Tempura Shrimp, fried until crispy, then drizzled w/ a sweet Thai Aioli sauce.

#### — CRAB STUFFED SHRIMP — 7 .50

One Extra Colossal Shrimp stuffed w/ Lump Crab & Shrimp stuffing, & baked w/ butter & served w/ a lemon wedge

#### — SALT AND PEPPER CALAMARI — 15

Fresh scallions, sweet piquillo peppers, & Cilantro Pesto; Served w/ Orange Cilantro Thai dipping sauce

#### — 1951 CRAB CAKE — 23

One 5 oz. Jumbo Lump Crab Cake, served w/ a lemon aioli sauce & a wedge of lemon

#### — SHRIMP & CRAB STUFFED PORTOBELLO MUSHROOM CAP — 22

Large Portobello Mushroom cap, w/ Lump Crab & Shrimp stuffing, baked w/ butter & served w/ a lemon wedge

#### — MARGARITA FLATBREAD for Two — 16

Fresh tomatoes, fresh mozzarella, fresh basil pesto, extra virgin olive oil & balsamic glaze

#### — PISTACHIO CRUSTED GOAT CHEESE — 16

Encrusted w/ Pistachios, drizzled w/ raw organic honey & Raspberry Melba sauce. Served w/ Crostini

#### — MEATBALLS — 14

Homemade pork & beef meatballs w/ our own marinara sauce, over basil ricotta, topped w/ shaved Parmesan & served w/ crispy baguette bread

#### — PREMIERE STEAK KABOB w/ TWO EXTRA COLOSSAL SHRIMP — 24

One (1) grilled wooden skewers w/ 2 pieces each of TENDERLOIN (1.5 – 2 oz. each), w/ 2 Extra Colossal Shrimp, a pickled onion, roasted red pepper & mushroom. Finished w/ a drizzle of balsamic glaze

### — Soups —

— NEW ENGLAND SEAFOOD CHOWDER — 7/12

— SOUP OF THE DAY — 7/12

### — Salads —

**HOUSE SALAD** 7 Mixed greens, carrots, tomato, red onion w/ house Zinfandel Vinaigrette dressing **GF**

**CAESAR SALAD** 9 Romaine, shaved Parm, herbed croutons, House Caesar dressing. Anchovies +\$1

**CHEF'S CHOICE SALAD OF THE DAY** (market)

**THE WEDGE** 9 Iceberg Lettuce, Cherry Tomatoes, Bacon, Red Onion, Blue Cheese dressing w/ Blue Cheese crumbles **GF**

## — Entrees —

Included: Crusty Baguette, Chef's Vegetable du jour. Choice of: Mashed or Baked Potato, or rice du jour

### — CHEF'S FISH OR SEAFOOD OF THE DAY — (market)

#### — BAKED HADDOCK — 29

Baked Haddock w/ lemon butter & breadcrumbs

#### — RED GROUPER PICCATA — 36

Two petite Fillets (4-6 oz ea.) lightly floured, pan-seared in buttery wine sauce w/ tangy lemon & briny capers. Served w/ lemon wedge over spaghetti

#### — SHRIMP & CRAB STUFFED GROUPER — 46

Shrimp & Crab stuffed Grouper fillets, baked & served w/ a Jumbo Lump Crab sauce

#### — JUMBO SHRIMP PASTA ALLA VODKA — 38

3 Extra Colossal Shrimp lightly sauteed w/ our marinara sauce, heavy cream & vodka, w/ Parmesan; served over spaghetti

#### — SHRIMP SCAMPI — 38

3 Extra Colossal Shrimp sauteed in a robust garlic white wine butter sauce, served over Spaghetti

#### — SEAFOOD BOUQUET — 52

Baked Haddock filet, one U10 Extra Colossal Shrimp, two U-10 Sea Scallops, baked on a sizzle plate w/ white wine & butter, topped w/ lemon, & breadcrumbs & served w/ a lemon wedge

**Add a 7 -8 oz Cold Water Lobster tail +\$29**

#### — FRESH MAINE ATLANTIC SALMON — 34

From the ice-cold Maine waters comes some of the world's best Salmon. Pan-seared & finished in the oven. Served w/ fresh Dill Sauce & a lemon wedge **GF**

#### — SEARED SEA SCALLOPS — 69

Fresh U-10 Sea Scallops, pan-seared, served w/ spring pea risotto & homemade bacon jam **GF**

#### — SEARED AHI TUNA — 36

Fresh Ahi Tuna: hand cut in our kitchen, sesame encrusted, flash seared, sliced & served over risotto w/ roasted red bell peppers & onion. Served w/ seaweed salad, Siracha & wasabi **GF**

#### — 1951 CRAB CAKES — 46

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

#### — 1951 SURF & SURF — 62

One 7 – 8 oz Maine Lobster Tail and one of Chef Bobby's Jumbo Lump Crab Cakes, served w/ a lemon aioli sauce & a wedge of lemon

#### TWO 7 – 8oz. MAINE LOBSTER TAILS — 63

Baked and served w/ clarified butter & a Lemon Wedge

## — Beef —

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

**Roquefort Blue Cheese Sauce**

**Caramelized Onions**

**Sauteed Mushrooms**

### — **WAGYU EYE OF THE RIB EYE** — 72

8+ oz, aged & hand cut, Eye of the Ribeye, grilled & oven-finished, topped w/ our own seasoned garlic butter. Our Ribeye is a special center-cut that has less of the large fatty deposits, but all the desired marbling that makes it so wonderful.

### — **CERTIFIED ANGUS NY STRIP STEAK** — 59

**Add a 7 -8 oz Cold Water Lobster tail +\$29**

12 oz. Center-cut Certified Angus NY STRIP, Aged & hand-cut, grilled & oven finished, topped w/ garlic herbed butter GF

### — **CERTIFIED ANGUS FILET MIGNON** — 57

**Add a 7 -8 oz Cold Water Lobster tail +\$29**

7 oz. Certified Angus Filet Mignon, Aged & hand-cut from the center of the Tenderloin, topped w/ garlic herbed butter GF

### — **BEEF WELLINGTON** — 63

Our 7 oz. Center-Cut Angus Tenderloin, w/ a Mushroom Duxelles, a touch of homemade pate, in puff pastry w/ a Cabernet demi-glaze

### — **PREMIERE STEAK KABOB w/ EXTRA COLOSSAL SHRIMP** — 45

Two(2) grilled wooden skewers w/ 2 pieces each of TENDERLOIN (1.5 – 2 oz. each), w/ 2 Extra Colossal Shrimp, a pickled onion, roasted red pepper & mushroom. Finished w/ a drizzle of balsamic glaze

### — **1951 SIGNATURE SHORT RIB** — 39

Slow-cooked braised short rib in a rich Cabernet demi-glaze

### — **CHEF'S VEAL TOMAHAWK** — 82

Grilled & oven-finished, Chef Bobby creates his own nightly invention. Please ask your Server

## — Pork —

### — **APPLE BOURBON GLAZED PORK CHOP** — 37

Chef's Fresh Apple Fusion (caramelized Granny Apples reduced w/ Bourbon); Topped w/ a Bourbon glaze, Sautéed & finished in the oven

### — **OSSO BUCCO** — 42

Pork Shank braised slowly until tender in a Tomato Bordelaise Sauce

## — Fowl —

### — ½ CRISPY ROASTED NY DUCKLING — 54

Duck (13 – 13.5 oz.), oven-roasted for a tender inside.  
Finished w/ a pickled Cherry sauce

### — 1951 CHICKEN w/ 2 EXTRA COLOSSAL SHRIMP ALFREDO — 37

Pan-seared Chicken breast served over Spaghetti w/ a creamy, cheesy Alfredo Sauce  
made w/ Broccoli, roasted Red Peppers, Garlic & Shallots

### — CHICKEN PICCATA — 32

Sautéed chicken breast w/ shallots & mushrooms, in a lemon white wine butter sauce,  
served over spaghetti, sprinkled w/ crispy capers & a lemon wedge

### — CHICKEN MARSALA — 32

Sautéed Chicken breast served over spaghetti w/  
our own mushroom Marsala Sauce

### — CHICKEN PARMESAN — 32

Breaded & fried Chicken breast finished with Parmesan &  
Mozzarella cheese, served over fresh spaghetti

## - Italian -

### — ITALIAN SAUSAGE LASAGNA — 32

Sweet Italian Sausage & Ground Beef, Ricotta, Parmesan & a house-made Marinara Sauce

### — SPAGHETTI & MEATBALLS — 26

Spaghetti w/ two (2) homemade meatballs & our own Marinara sauce

### — 1951 BOLOGNESE — 32

Chef Bobby's special recipe made w/ ground beef & pork, served w/ spaghetti

## — Vegetarian —

### — EGGPLANT PARMESAN — 29

Breaded & fried, layered w/ thin sliced Eggplant, marinara sauce, topped w/ mozzarella.  
Oven-baked & served over fresh Spaghetti

### — RICOTTA & SPINACH LASAGNA — 29

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

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

\* GF = Gluten Free Pasta upon request (+10 minutes)

**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-borne 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