

The Grill At 1951

OLD FASHIONS

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 APPLETINI 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, Bottega Crema Di Pistachio
Di Sicilia, crème de cacao, Dash of Cream

— Coffee — (Regular or Decaf)

SUMATRA Drip Coffee 3.95 **TEA 3.95**

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 2 Scoops: Toppings:
Caramel, Choc., Key Lime, Raspberry White Choc,

CHOCOLATE MOLTEN LAVA CAKE 14

NYC CHEESECAKE HOME-MADE 13
w/ Fresh Blueberrie or Strawberrie +4,

CRÈME BRULE 11

LIMONCELLO CAKE 14

Desserts Above: Add VANILLA ICE CREAM +4

The Grill At 1951

Saratoga Spring Water **Still or Sparkling** 4.95

Tribeca Bakery Baguettes (Carlstadt, NY with Garlic Confit % Balsamic Vinegar)

— Appetizers 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/ pepperoncini peppers

— COCONUT SHRIMP — 18

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

— CRAB STUFFED SHRIMP — 22

Jumbo Shrimp topped w/ Lump Crab stuffing (Ritz crackers added) & baked w/ butter & served w/ a lemon wedge

— SALT AND PEPPER CALAMARI — 15

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

— JAZZY MUSSELS — 14 w/ Spaghetti +6

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

— 1951 CRAB CAKE — 22

One Jumbo Lump Crab Cake, 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

Homemade Pork & beef meatballs, home-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), Two Jumbo Shrimp grilled on one wooden skewer w/ a pickled shallot, roasted red/yellow pepper & mushroom. Finished w/ a drizzle of balsamic glaze

— CHARCUTERIE BOARD — small 20, large 30

Assorted meats, Assorted Peppers, Mixed Olives, Assorted Cheeses, warm NY French Baguette Bread

— SHRIMP & CRAB STUFFED PORTEBELLO MUSHROOM CAP — 22

Large Button Mushrooms stuffed w/ Lump Crab stuffing & baked w/ butter & served w/ a lemon wedge

— MARGARITA FLATBREAD for Two — 16

Fresh tomatoes, fresh mozzarella, fresh basil, balsamic glaze

— Soups —

— NEW ENGLAND SEAFOOD CHOWDER — 7/12 — SOUP OF THE DAY — 7/12

— Salads —

Add 1/2 portion: Grilled Chicken 7, Grilled Salmon 12, Grilled Shrimp 10, Sliced Tenderloin 15

CHEF'S CHOP SALAD 9/14 Mixed greens, bacon, blueberries, craisins, goat cheese crumble, glazed pecans w/ White Zinfandel Vinaigrette GF

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

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

CAPRESE SALAD 9/14 Tomato, fresh mozzarella, basil, w Balsamic Glaze GF

THE WEDGE 10/15 Iceberg Lettuce, Cherry Tomatoes, Bacon, Red Onion, Blue Cheese dressing w/ Blue Cheese crumbles GF

— Entrees —

Included: Crusty NYC Baguette, Chef's choice of: vegetable, potato, baked potato, risotto, or rice

— Seafood —

— RED GROUPEL PICCATA — 36

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

— SHRIMP STUFFED GROUPEL — 42

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

— JUMBO SHRIMP PASTA ALLA VODKA — 30

4 Jumbo Shrimp lightly sauteed in virgin olive oil w/ our spaghetti sauce, heavy cream & tossed in vodka, w/ Parmesan & Shallots

— SHRIMP SCAMPI — 29

Spaghetti w/ 4 Jumbo Shrimp sauteed in a robust garlic white wine butter sauce w/ cherry tomatoes

— SEAFOOD BOUQUET — 46

Grouper, Shrimp, Scallops, white wine & butter, baked in a casserole dish, topped w/ Ritz Crackers & served w/ a lemon wedge

— 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 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 — 49

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

— SHRIMP & SCALLOPS RISOTTO — 42

Pan seared Scallops & Shrimp w/ brown butter, Sweet Peas, Parmesan, Risotto & sprinkled w/ Black Caviar

— SEARED AHI TUNA — 49

The best Ahi Tuna available (B+), sesame encrusted, flash seared, sliced & served on Asian slaw, wasabi & soy GF

— 1951 CRAB CAKES — 36

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

TWO 6 – 7oz. MAINE LOBSTER TAILS — 54

Baked and served w/ butter and Lemon Wedge

SURF & TURF COMBINATIONS	2 Jumbo Shrimp	2 Jumbo Scallops	Lobster Tail
PRIME NY STRIP STEAK	66	69	79
FILLET MIGNON	56	59	69

-Beef-

STEAK TOPPINGS: \$3 ea.

Goat or Blue Cheese Caramelized Onions Sautéed Mushrooms Bearnaise Sauce

— **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)

— **PRIME SARATOGA NY STRIP STEAK — 59**

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

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

2 wooden skewers w/ 2 pieces each of PRIME NY Strip Steak (1.5 -2oz.) & 2 Grilled Jumbo Shrimp w/ Pickled Shallots, Mushrooms, Roasted Red/Yellow Peppers. Finished w/ a drizzle of Balsamic Gaze

— **BEEF WELLINGTON — 49**

Hand cut Tenderloin, coated w/ a Mushroom Duxelles, served w/ a puff pastry on truffled red wine demi-glace

— **FILET MIGNON — 47**

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

— **FILET OF SIRLOIN — 37**

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**

— **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 butter wine sauce w/ tangy lemon & briny caper. Served over Spaghetti w/ lemon wedge

— **VEAL PARMESAN — 38**

Breaded Veal w/ Chef's Italian Breadcrumbs topped w/ Marinara & Mozzarella Cheese, & served over Spaghetti

— **VEAL OSSO BUCCO — 56**

Braised veal shank in a red wine tomato demi w/ fresh herbs

— Fowl —

— CRISPY ROASTED NY DUCKLING BREAST— 39

½ Duckling breast (7 - 9.5 oz.) w/ crispy skin & tender inside. Finished w/ a dried Cherry Port Wine Cream Sauce

— CHEF MANDILE'S CHICKEN ALFREDO w/ 3 JUMBO SHRIMP— 34

Breaded & fried Chicken Breast served over Spaghetti w/ a creamy cheesy Alfredo Sauce made w/ Broccoli. Roasted Red Peppers, Garlic, Shallots & 3 Jumbo Shrimp

— CHICKEN PICCATA — 27

Butterflied Chicken breast sauteed in lemon, white wine capers. Served w/ a lemon wedge

— CHICKEN PARMESAN — 27

Breaded & fried Chicken breast finished with Parmesan & Mozzarella cheese, served over pasta and served over Spaghetti

- Pork -

— APPLE STUFFED BOURBON GLAZED PORK CHOP — 37

Chef's Apple Stuffing (caramelized 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

- Italian -

— 1951 BOLOGNESE — 32

Veal, beef & pork, Rosemary, Thyme, crushed tomato, garlic, wine, over Spaghetti

— ITALIAN SAUSAGE LASAGNA — 27

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

— SPAGHETTI & MEATBALLS — 26

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

— Vegetarian —

— EGGPLANT PARMESAN — 27

Breaded & fried, layered w/ marinara sauce and topped w/ mozzarella & oven baked. Served over Spaghetti

— RICOTTA & SPINACH LASAGNA — 25

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

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

* **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 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