ENTERTAINMENT

THE GRILL AT 1951

Dinner Menu

Saratoga Spring Water: Still or Sparkling 4.95

GIFT CARDS

— Appetizers To Share —

Our premier Extra Colossal White Shrimp are wild-harvested & 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

— **EXTRA COLOSSAL SHRIMP KABOB—** 23.95
One skewer: 3 of our Extra Colossal Shrimp, roasted red pepper, onion, mushroom, served w/ balsamic glaze

— SALT AND PEPPER CALAMARI — 15.95
Fresh scallions, sweet piquillo peppers, & cilantro pesto; Served w/ Orange Cilantro Thai dipping sauce

— 1951 CRAB CAKE — 23.95
One 5 oz. Jumbo Lump Crab Cake, served w/ a lemon aioli sauce & a wedge of lemon

— SHRIMP & CRAB STUFFED PORTOBELLO MUSHROOM CAP — 22.95
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 — 10.95
Encrusted w/ Pistachios, drizzled w/ raw organic honey & Raspberry Melba sauce & served w/ Crostini

— MEATBALLS — 13.95
Homemade pork & beef meatballs w/ our own marinara sauce, over basil ricotta, topped w/
shaved Parmesan & served w/ crispy baguette bread

— FILET KABOB — 23.95
One skewer: 3 pieces of Filet Mignon w/ Roasted red pepper, onion, mushroom, served w/ balsamic glaze

— Soups — cup 7, bowl 12

BLUE CHEESE & TOMATO BISQUE **SOUP OF THE DAY** **NEW ENGLAND SEAFOOD CHOWDER**

— Salads —

HOUSE SALAD 6.95 Mixed greens, carrots, tomato, red onion, cucumber, w/ house Zinfandel Vinaigrette **GF**

CHEF'S DINNER SALAD $24.95 Mixed greens, ham, turkey, cheese, tomatoes, hard-boiled egg $16

CAESAR SALAD 8.95 Romaine, shaved Parm, herbed croutons; House Caesar dressing. Anchovies +$1

THE WEDGE $8.95 Iceberg Lettuce, Cherry Bacon, tomatoes, Red Onion; Blue Cheese dressing w/ crumbles

MEDITERRANEAN BOWL $11.95 Quinoa, feta, olives, cucumber, cherry tomatoes, Lemon vinaigrette

CAPRESE SALAD $11.95 Creamy mozzarella, juicy tomatoes, & lots of fresh basil; Olive oil & balsamic

Available Add-on Proteins: **½ Chicken Breast** 9, **4oz. Salmon** 9, **2 Shrimp** 9, **4oz. Filet Mignon** 20

— Entrees —

Included: Crusty Baguette, Chef's Vegetable du jour. Choice of: Mashed or Baked Potato, or rice du jour. Pasta and Vegetarian dishes come w/ a small garden side salad.

— Beef —

BEEF TOPPINGS

Caramelized Onions 5.95 **Roquefort Blue Cheese Sauce** 4.95 **Sauteed Mushrooms** 8.95

— CERTIFIED ANGUS FILET MIGNON — 56.95

7 oz. Certified Angus Filet Mignon, center cut, topped w/ our signature house-seasoned garlic butter. GF

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

— PETITE FILET MIGNON — 37.95

4-4.5 oz. Filet Mignon topped w/ our herbed butter, includes choice of starch & Chef's vegetable of the day

— CERTIFIED ANGUS NY STRIP STEAK — 58.95

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

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

— PREMIUM HAND-CUT RIB EYE & PRIME RIB — market price GF

Every evening, our culinary team hand-selects & custom-carves our premium Ribeye roasts.
A limited number of steaks are reserved for the grill before the remaining roast begins its slow cook

- **THE 1951 HOUSE CUT PRIME RIB** (Limited Nightly Availability) 12 oz center-cut. Slow roasted for maximum juiciness. Served w/ au jus & creamy horseradish sauce

- **THE ENGLISH CUT PRIME RIB** (Limited Nightly Availability) An elegant British presentation. Three delicate, thin slices to expose maximum surface area, making it exceptionally tender

- **FLAME BROILED RIBEYE** (Limited Nightly Availability) 12 oz center-cut. Hand-rubbed w/ sea salt & cracked black pepper, flame-broiled to your desired temperature; finished w/ our house herbed butter

— BEEF WELLINGTON — 62.95

Our 7 oz. Filet, w/ a Mushroom Duxelles, a touch of homemade pâté, in puff pastry w/ a Cabernet demi-glace

— 1951 SIGNATURE SHORT RIB — 39.95

Slow-cooked boneless braised short rib in a rich Cabernet demi-glace

— TENDERLOIN STEAK KABOB — 32.95

Two skewers w/3 pieces each of Filet Mignon, w/ grilled onion, roasted red pepper & mushroom & finished w/ a drizzle of balsamic glaze

— Pork —

— APPLE BOURBON GLAZED PORK CHOP — 37.95

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

— OSSO BUCCO — 42.95

Pork Shank braised slowly until tender in a Tomato Bordelaise Sauce

— Seafood —

— CHEF'S FISH OF THE DAY — (market)

— BAKED HADDOCK — 32.95
Baked Haddock w/ lemon butter & breadcrumbs

— RED GROUPER PICCATA — 36.95
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 — 46.95
Shrimp & Crab stuffed Grouper fillets, baked & served w/ a Jumbo Lump Crab sauce

— SEARED GRADE A-1 AHI TUNA — 36.95
Fresh Ahi, Grade A-1, Tuna: Hand-cut in our kitchen, sesame-encrusted, flash-seared, sliced & served over risotto w/ roasted red bell peppers & onion. Served w/ seaweed salad, Sriracha & wasabi **GF**

— 1951 CRAB CAKES — 45.95
Two Jumbo Lump Crab Cakes, served w/ a lemon aioli sauce & a wedge of lemon

— "BAKKA" SALMON — 34.95
The Gold Standard for Salmon: From the ice-cold Faroe Islands waters comes some of the world's best Salmon. Pan-seared & finished in the oven. Served w/ fresh Dill Sauce & a lemon wedge **GF**

—PASTA ALLA VODKA w/ EXTRA COLOSSAL SHRIMP — 37.95
3 Extra Colossal Shrimp lightly sautéed w/ our marinara sauce, heavy cream & vodka, w/ Parmesan; served over spaghetti

— SHRIMP SCAMPI — 37.95
3 Extra Colossal Shrimp sautéed in a robust garlic white wine butter sauce, served over Spaghetti

TWO 7– 8oz. MAINE LOBSTER TAILS — 63.95
Baked and served w/ clarified butter & a Lemon Wedge

— SEAFOOD BOUQUET — 44.95
½ Baked Haddock filet, one U10 Extra Colossal Shrimp, two Hokkaido 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

— SEARED SEA SCALLOPS — 49.95
Japan's Best: Hokkaido U-10 Sea Scallops, pan-seared, served w/ spring pea risotto & homemade bacon jam **GF**

— 1951 SURF & SURF — 62.95
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

— Fowl —

— ½ CRISPY ROASTED NY DUCKLING — 54.95
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 — 37.95
Pan-seared Chicken breast served over Spaghetti w/ a creamy, cheesy Alfredo Sauce
made w/ Broccoli, roasted Red Peppers, Garlic & Shallots

— CHICKEN PICCATA — 32.95
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 — 32.95
Sautéed Chicken breast served over spaghetti w/
our own mushroom Marsala Sauce

— CHICKEN PARMESAN — 32.95
Breaded & fried Chicken breast finished with Parmesan &
Mozzarella cheese, served over fresh spaghetti

- Italian -

— ITALIAN SAUSAGE LASAGNA — 31.95
Sweet Italian Sausage & Ground Beef, Ricotta, Parmesan & a house-made Marinara Sauce

— SPAGHETTI & MEATBALLS — 25.95
Spaghetti w/ two (2) homemade meatballs & our own Marinara sauce

— 1951 BOLOGNESE — 29.95
Chef Bobby's special recipe made w/ ground beef & pork, served w/ spaghetti

— Vegetarian —

— EGGPLANT PARMESAN — 28.95
Breaded & fried, layered w/thin-sliced eggplant, marinara sauce, topped w/ mozzarella.
Oven-baked & served over fresh Spaghetti

— RICOTTA & SPINACH LASAGNA — 29.95
Piled high, layers of ricotta, spinach, parmesan, mozzarella, garlic, basil & house-made marinara sauce

SIDE ORDERS: Chef's selection of Veggies $7.95, Rice $5.95, Potato $7.95, Sauteed Mushrooms $8.95,

* 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 undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness, especially if you have certain medical conditions. Provided by the FLORIDA Department of Business & Professional Regulation, Division of Hotels & Restaurants www.MyFloridaLicense.com
Section 3603.11.2001 FDA Food Code

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