THE GRILL AT 1951
LUNCH MENU

STARTERS

Warm Artisan Breadbasket **$6.95**
½ loaf of NYC baguette w. olive oil, garlic and balsamic

Truffle Parmesan Fries **$10.95**
Fresh herbs, Parmesan, garlic aioli.

Salt & Petter Calamari ***$15.95***
Fresh scallions, sweet piquillo peppers, and cilantro Pesto; served w. orange-cilantro Thai dipping sauce

Meatballs ***$13.95***
Homemade pork & beef w. our own marinara sauce, over basil ricotta, w. shaved Parmesan & served w. crispy baguette bread.

Chilled Shrimp Shooter Cocktail **$5.25**
U-10 wild-caught, colossal shrimp, chilled & served w/ cocktail sauce.

Crispy Chicken Bites **$10.95**
Hand-breaded chicken bites served w/ Ranch dressing or Hot Honey – sweet with a touch of heat.

Pistachio Crusted Goat Cheese **$10.95**
Encrusted with pistachios, drizzled with raw organic honey and raspberry Melba sauce; served with crostini.

SOUPS

Cup $7, Bowl $12

Blue Cheese Tomato Bisque Chef's Soup of the Day New England Seafood Chowder

SALADS & LIGHTER FARE

Add Protein: Shrimp 9, Salmon 9, Chicken 9, Chicken Salad 7, 4 – 4.5 oz Fillet Mignon 20
Dressings: White Zinfandel Vinaigrette, Ranch, Caesar, Olive oil & Vinegar, Raspberry Vinaigrette, Blue Cheese +$2.00

Garden Salad (GF) **$12.95**
Mixed greens, cucumber, tomato, carrots, red onion, choice of dressing

Classic Caesar Salad **$14.95**
Romaine, Parmesan, house croutons, Caesar dressing

Chicken Salad **$12.95**
Chef Bobby's Chicken Salad on Iceberg lettuce w. sliced Tomato

Chef's Salad **$24.95**
Mixed greens, turkey, ham, Swiss cheese, tomatoes, hard-boiled egg

Organic Harvest Bowl (Certified Organic) **GF** **$18.95**
Mixed greens, quinoa, cucumbers, tomatoes, carrots, avocado, pumpkin seeds, sunflower seeds, house-made organic lemon herb vinaigrette.

1951 SIGNATURE LUNCH CREATIONS & SANDWICHES/PANINIS

All Signature Lunch Creations are served w. French Fries; Substitute a Fruit Salad or Garden Salad+$3.00

The King's Crown **$17.95**
Slow-roasted pork, bourbon onion jam, smoked Cheddar, crispy shallots, roasted garlic aioli on a toasted brioche bun.

The 1951 Reserve Cuban **$17.95**
Slow-roasted pork, ham, aged Swiss, house-made pickle relish & mustard on a pressed NYC baguette.

Blackened Gulf Grouper Sandwich **$19.95**
Pan-seared, fried, or blackened w. lettuce, tomato, red onion, & tartar sauce on our NYC baguette.

Seared Ahi Tuna Nachos **$21.95**
Four fried wontons, topped w/Ahi Tuna, Asian sesame slaw, avocado, pickled cucumber, crispy shallots, sesame seeds, sweet chili aioli, & fresh lime.

Pressed French Dip Panini **$17.95**
Sliced tenderloin or Prime Rib (Chef's selection, subject to availability), peppers, onions, provolone on our NYC baguette & served w. au jus.

1951 Signature Wagyu Burger (8oz.) **$18.95**
Lettuce, tomato, your choice of cheese (+$2.00)on a brioche bun; American, cheddar, Swiss, provolone, blue cheese.

Chicken salad sandwich **$18.95**
Chef Bobby's chicken salad recipe, lettuce, tomato & ranch dressing on sourdough, wheat, rye or baguette.

Pressed Reuben Panini **$16.95**
Hot corned beef, sauerkraut, Swiss cheese & 1000 Island dressing on sourdough, wheat, rye or baguette.

Club Sandwich **$16.95**
Three slices of toasted bread, sliced turkey or chicken (Chef's choice depending on availability), bacon, lettuce, tomato & mayonnaise; choice of sourdough, rye, or wheat.

Italian Meatball Sandwich **$17.95**
Bobby's meatballs w. Marinara; topped w. Mozzarella cheese on NYC baguette.

Chef's cut Philly Cheesesteak **$17.95**
Sliced tenderloin or Prime Rib (Chef's selection, subject to availability), peppers, onions, provolone, on a NYC baguette

ARTISAN FLATBREADS

Margherita **$15.95**
Marinara, fresh mozzarella, basil, extra virgin olive oil.

Pepperoni **$15.95**
Marinara, mozzarella, pepperoni.

Sausage, Onion & Peppers **$15.95**
Marinara, mozzarella, Italian sausage, caramelized onions.

Prosciutto & Arugula **$19.95**
Garlic olive oil, fresh mozzarella, prosciutto, arugula, shaved Parmesan, & balsamic glaze.

HOT LUNCH ENTREES

Add: Soup or Garden Side Salad +$5.00

Beer-Battered Fish & Chips **$18.95**
Ale-battered Haddock, French fries, tartar sauce, lemon.

Baked Atlantic Haddock **$23.95**
Herb-seasoned panko crust, lemon butter, roasted vegetables, Chef's rice.

Faroe Island Bakka Salmon **$26.95**
Pan-seared salmon, Dijon mustard cream, roasted vegetables, Chef's choice of rice.

Chicken Parmesan **$22.95**
Panko-crusted chicken, marinara, mozzarella, spaghetti.

Petite Filet Mignon **$37.95**
4-4.5oz. center-cut filet, garlic herb butter, roasted vegetables, mashed potatoes

Chicken Alfredo **$22.95**
Chicken breast sauteed over spaghetti; our own Alfredo sauce.

Quiche of the Day (GF) **$Market**
Unique potato crust w/

DESSERTS $12.95

House-made by Pastry Chef Katrina

New York Cheesecake
w. choice of Strawberry or Blueberry sauce

Carrot Cake (Award-winning)

Crème Brulé

Sunshine Lemon Cake
Lemon curd, mascarpone icing

Chocolate Espresso Ricotta Torte *(GF)*

Spumoni

Vanilla Ice Cream w/ topping: Caramel, Chocolate, Key Lime, Raspberry, White Chocolate

BEVERAGES

Fresh Brewed Drip Coffee **$4.95**

Espresso **$4.95**

Iced Tea **$4.95**

Hot Tea **$3.95**

Soft Drinks **$4.95**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
GF = Gluten Free