

THE GRILL AT 1951
LUNCH MENU

STARTERS

Warm Artisan Breadbasket	\$6.95	Chilled Shrimp Shooter Cocktail	\$5.25
<i>½ loaf of NYC baguette w. olive oil, garlic and balsamic</i>		<i>U-10 wild-caught, colossal shrimp, chilled & served w/ cocktail sauce.</i>	
Truffle Parmesan Fries	\$10.95	Crispy Chicken Bites	\$10.95
<i>Fresh herbs, Parmesan, garlic aioli.</i>		<i>Hand-breaded chicken bites served w/ Ranch dressing or Hot Honey – sweet with a touch of heat.</i>	
Salt & Petter Calamari	\$15.95	Pistachio Crusted Goat Cheese	\$10.95
<i>Fresh scallions, sweet piquillo peppers, and cilantro Pesto; served w. orange-cilantro Thai dipping sauce</i>		<i>Encrusted with pistachios, drizzled with raw organic honey and raspberry Melba sauce; served with crostini.</i>	
Meatballs	\$13.95		
<i>Homemade pork & beef w. our own marinara sauce, over basil ricotta, w. shaved Parmesan & served w. crispy baguette bread.</i>			

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	Chef's Salad	\$24.95
<i>Mixed greens, cucumber, tomato, carrots, red onion, choice of dressing</i>		<i>Mixed greens, turkey, ham, Swiss cheese, tomatoes, hard-boiled egg</i>	
Classic Caesar Salad	\$14.95	Organic Harvest Bowl (Certified Organic) GF	\$18.95
<i>Romaine, Parmesan, house croutons, Caesar dressing</i>		<i>Mixed greens, quinoa, cucumbers, tomatoes, carrots, avocado, pumpkin seeds, sunflower seeds, house-made organic lemon herb vinaigrette.</i>	
Chicken Salad	\$12.95		
<i>Chef Bobby's Chicken Salad on Iceberg lettuce w. sliced Tomato</i>			

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	1951 Signature Wagyu Burger (8oz.)	\$18.95
<i>Slow-roasted pork, bourbon onion jam, smoked Cheddar, crispy shallots, roasted garlic aioli on a toasted brioche bun.</i>		<i>Lettuce, tomato, your choice of cheese (+\$2.00) on a brioche bun; American, cheddar, Swiss, provolone, blue cheese.</i>	
The 1951 Reserve Cuban	\$17.95	Chicken salad sandwich	\$18.95
<i>Slow-roasted pork, ham, aged Swiss, house-made pickle relish & mustard on a pressed NYC baguette.</i>		<i>Chef Bobby's chicken salad recipe, lettuce, tomato & ranch dressing on sourdough, wheat, rye or baguette.</i>	
Blackened Gulf Grouper Sandwich	\$19.95	Pressed Reuben Panini	\$16.95
<i>Pan-seared, fried, or blackened w. lettuce, tomato, red onion, & tartar sauce on our NYC baguette.</i>		<i>Hot corned beef, sauerkraut, Swiss cheese & 1000 Island dressing on sourdough, wheat, rye or baguette.</i>	
Seared Ahi Tuna Nachos	\$21.95	Club Sandwich	\$16.95
<i>Four fried wontons, topped w/Ahi Tuna, Asian sesame slaw, avocado, pickled cucumber, crispy shallots, sesame seeds, sweet chili aioli, & fresh lime.</i>		<i>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.</i>	
Pressed French Dip Panini	\$17.95	Italian Meatball Sandwich	\$17.95
<i>Sliced tenderloin or Prime Rib (Chef's selection, subject to availability), peppers, onions, provolone on our NYC baguette & served w. au jus.</i>		<i>Bobby's meatballs w. Marinara; topped w. Mozzarella cheese on NYC baguette.</i>	
		Chef's cut Philly Cheesesteak	\$17.95
		<i>Sliced tenderloin or Prime Rib (Chef's selection, subject to availability), peppers, onions, provolone, on a NYC baguette</i>	

ARTISAN FLATBREADS

Margherita <i>Marinara, fresh mozzarella, basil, extra virgin olive oil.</i>	\$15.95	Sausage, Onion & Peppers <i>Marinara, mozzarella, Italian sausage, caramelized onions.</i>	\$15.95
Pepperoni <i>Marinara, mozzarella, pepperoni.</i>	\$15.95	Prosciutto & Arugula <i>Garlic olive oil, fresh mozzarella, prosciutto, arugula, shaved Parmesan, & balsamic glaze.</i>	\$19.95

HOT LUNCH ENTREES

Add: Soup or Garden Side Salad +\$5.00

Beer-Battered Fish & Chips <i>Ale-battered Haddock, French fries, tartar sauce, lemon.</i>	\$18.95
Baked Atlantic Haddock <i>Herb-seasoned panko crust, lemon butter, roasted vegetables, Chef's rice.</i>	\$23.95
Faroe Island Bakka Salmon <i>Pan-seared salmon, Dijon mustard cream, roasted vegetables, Chef's choice of rice.</i>	\$26.95
Chicken Parmesan <i>Panko-crusted chicken, marinara, mozzarella, spaghetti.</i>	\$22.95
Petite Filet Mignon <i>4-4.5oz. center-cut filet, garlic herb butter, roasted vegetables, mashed potatoes</i>	\$37.95
Chicken Alfredo <i>Chicken breast sauteed over spaghetti; our own Alfredo sauce.</i>	\$22.95
Quiche of the Day (GF) <i>Unique potato crust w/</i>	\$Market

DESSERTS \$12.95

House-made by Pastry Chef Katrina

New York Cheesecake <i>w. choice of Strawberry or Blueberry sauce</i>	Sunshine Lemon Cake <i>Lemon curd, mascarpone icing</i>
Carrot Cake (Award-winning)	Chocolate Espresso Ricotta Torte (GF)
Crème Brûlée	Spumoni
	Vanilla Ice Cream w/ topping: Caramel, Chocolate, Key Lime, Raspberry, White Chocolate

BEVERAGES

Fresh Brewed Drip Coffee	\$4.95	Hot Tea	\$3.95
Espresso	\$4.95	Soft Drinks	\$4.95
Iced Tea	\$4.95		

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