

**CURB-SIDE
& LIMITED DELIVERY
AVAILABLE**



**FOR RESERVATIONS
CALL (941) 255 -0994
OR ONLINE AT [RESY.COM](https://www.resy.com)**

1951 TAMiami TRAIL, PORT CHARLOTTE, FL 33948

Serving Lunch from 11:30 – 3:00 and Dinner from 4:00 – 9:00 Mon - Sat. Entertainment nightly

#1 WINNER OF 'A TASTE OF PUNTA GORDA'

DINNER MENU

— APPETIZERS —

— Salt and Pepper Calamari —

Orange Cilantro Glaze, Scallion, and Fresh Jalapeno 13.95

— Jazzy Mussels —

Sautéed with Andouille Sausage, Blistered Cherry Tomato, and Roasted Fresh Corn in a White Wine Garlic Butter Sauce, Crostini (GF without crostini) 12.95

— Ahi Tuna Martini —

Ahi Tuna, Fried Wonton, Fresh Cucumber, Avocado, Radish, Scallion, with a Trio of Sauces, Soy Glaze, Sweet Chili Aioli, and Wasabi Cream 16.95

— Good and Evil Chicken Wings —

Traditional Blue Cheese. The name says it all 11.95 GF (=Gluten Free)

— Boneless Braised Short Rib Sliders —

Low and Slow, Sauce Espagnole, Creamy Horseradish, Baggett Bites 14.95

— Maryland Jumbo Lump Crab Cake —

Chef Keyvus's Incredible Secret Recipe & Served with a Dollop of Adventurous Key Lime Remoulade 17.95

— Chicken Liver Pate —

With Port Wine, Assorted Seasonal Condiments, Crostini 9.95 GF minus crostini

— Pistachio Crusted Goat Cheese For Two —

Drizzled with Raw Organic Honey & Raspberry Melba Sauce 12.95

— Oysters Jazzefeller —

6 oysters on the ½ shell w/ our House Rockefeller recipe; finished w/ white wine cream sauce 17.95

CONSUMER ADVISORY

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of increases your risk of contracting a food borne illness – especially if you have certain medical conditions.

Provided by the Florida Department of Business and Professional Regulations
Division of Hotels and Restaurants. www.MyFloridaLicense.com

Section 3-603.11, 2001 FDA Food Code

— SOUPS & SALADS —

— New England Seafood Chowder—

Cup 6.95 Bowl 10.95

— Soup of the Day —

Cup 5.95 Bowl 8.95

— Caesar's Salad —

Romaine, Shaved Parmesan, Herbed Croutons, House Caesar Dressing, Side 7.95, Dinner 12.95 (Anchovies +\$1)

— The Wedge —

Iceberg, Cherry Tomatoes, Bacon, Red Onion, Blue Cheese Dressing, Crumbed Danish Blue Cheese
Side 7.95, Dinner 12.95 GF

— Harvest Salad —

Mixed Greens, Cherry Tomatoes, Carrots, Cucumber, Walnuts, Dried Cranberry,
Chevre, with a White Balsamic Vinaigrette Side 7.95, Dinner 12.95 GF

— House Salad —

Mixed Greens, Carrots, Tomato, Red Onion with House Lemon Vinaigrette Side 6.95, Dinner 11.95 GF

*** Add to any Salad: Grilled Chicken 6, Grilled Salmon 8, Grilled Shrimp 9**

— ENTREES —

**Entrees Include: Tribeca French Baguette Bread served with
Extra Virgin Olive Oil with Roasted Garlic Confit, or Whipped Butter**

— Fresh Catch of the Day—

Local catch with Chef's choice of accompaniments
served with Jasmine scented rice and Seasonal Vegetable market price
sm. plate 18.95

— Seared Diver Scallops—

Diver Scallops, Sweet Pea Risotto, Bacon Jam 33.95
sm. plate 19.95 GF

— Maryland Jumbo Lump Crab Cake —

Chef Keyvus's Incredible Secret Recipe &
served with a Dollop of Adventurous Key Lime Remoulade 34.95

-- Tuscan Shrimp —

Lightly Sautéed Whole Shrimp, Light Cream Sauce,
Spinach, Sundried Tomatoes, Jasmine Rice 25.95
sm. plate 16.95 GF

— Poppy Seed Crusted Ahi Tuna —

Sashimi Grade Ahi, Creamy Risotto,
Sweet Thai Bell Peppers, Wasabi Crème, Sriracha 29.95
sm. plate 17.95 GF

— Faroe Island Salmon —

Pan Seared with Sweet Bell Pepper Butter Sauce,
Pickled Shallots and Fresh Cilantro, served with Jasmine Rice and Seasonal Vegetable 27.95 GF

— **Shrimp & Scallop Linguine** —

Butter, Garlic, Oregano, Shallots White Sauce 29.95
sm. plate 16.95

— **Fruit of the Sea** —

Shrimp, Scallops, Fresh Catch, Mussels, Clams
Shallots, Fresh Herbs, Zesty Tomato Sauce, Tossed with Linguine 33.95
sm. plate 18.95

— **Maine Lobster Stuffed Ravioli** —

Whole Lobster Tail, Lobster Ravioli, Light Cream, Brandied Carrot, Celery & Shallot Sauce, Braised Spinach 35.95

— **Homemade Sweet Italian Sausage Lasagna** —

A Classic like the Ford Mustang! 19.95

— **Linguine Bolognese** —

Homemade Meat Sauce 19.95
sm. plate 12.95

— **Surf & Turf** —

Filet Mignon 7 oz. w/Choice of

Lobster tail 42.95, **Shrimp** 38.95, **Scallops** 42.95 —
Bearnaise or Diane Sauce, Rustic Mashed, Seasonal Vegetable GF

— **7oz. Filet Mignon** —

Bearnaise Sauce, Rustic Mashed, Seasonal Vegetable 32.95 GF

— **14oz. Black Angus NY Strip Steak** —

Herb Butter, Rustic Mashed, Seasonal Vegetable 30.95 GF

— **8 oz. Black Angus Beef Hamburger** —

Served with Lettuce Tomato and Onion 13.95

Topping Choices: American, Cheddar, Swiss or Provolone, Mushrooms, Bacon, Sautéed Onions .75 ea.

— **Bone-In Pork Chop** —

Pan Seared with Roasted Garlic, Oregano and Fresh Lemon Crust,
Creamed Leeks, Rustic Mashed and Seasonal Vegetable 27.95 GF

— **Slow Braised Pork Osso Bucco** —

Pork Shank, Rustic Mashed, Braised Spinach, Tomato Bordelaise 26.95

— **Rack of Lamb** —

New Zealand Pan Seared Rack of Lamb,
Mint Demi-Glaze, Rustic Mashed & Seasonal Vegetable 38.95 sm. plate 21.95

— **Chicken Florentine** —

Pan Seared Chicken Breast, Spinach, Mushroom, Sun Dried Tomato, Bacon with a Creamy Risotto,
Seasonal Vegetable 21.95

— **Vegetarian/Vegan** —

Options available upon request. Dinner sized portions 20.95

****GF= Gluten Free Options**

— DESSERTS —

- Creme Brûlée — 8.95 GF
- Mississippi Mud Pie — 8.95
- Key Lime Pie — 7.95
- Lemon Sorbet — 6.95 GF
- Chocolate Lava Cake 5.95 — a la mode 8.95
- Berries & Cream — 6.95 GF
- Vanilla Ice Cream w/ Chocolate Sauce or Caramel Sauce — 5.95 GF

Sodas 3, French Roast Coffee 3, Espresso 5, Tea 3

— PORT WINES —

Taylor Fladgate 10 yr Tawny Porto 10

Bin No. 27 Reserve Porto 10

DeLaforce Fine Tawny Port 11

Taylor Fladgate 20yr Tawny Porto 15

Taylor Fladgate Special Tawny Porto 8

Fonseca LBV Port 10

Hartley & Gibson Pedro Ximenez 10

— KIDS MENU —

Chicken Tenders with French Fries 8.95

Linguine Bolognese 8.95

Kids Burger with French Fries 8.95

NOTE: For parties of 8 or more, 20% Gratuity will automatically be added

— BUSINESS EVENTS, PRIVATE PARTIES & CATERING —

Events can be held in the main restaurant or our 'Speakeasy' private dining room in the rear of the restaurant. This Private Dining Area is, handicap accessible, has plenty of parking in the rear, a lobby, private bar, and restroom facilities. Available for corporate events, birthdays, retirements, wedding dinners or small receptions.

Contact: (941) 255 0994 or online at info@TheGrillat1951.com

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