

The Grill at 1951

— Martinis: Medicinal & Dessert —

MANGO TANGO 14

Fresh mango puree, coconut rum, garnished w/ mango

CLASSICAL NEGRONI 15

Gin, Aperol, sweet vermouth, orange twist

PEACHES FROM HEAVEN 14

Tequila, Cointreau, peach puree, fresh squeezed sour mix

BUBBLY SARAH VAUGHN 12

Sparkling wine, peach nectar

DIANA KRALLS 14

Vodka, Pama pomegranate liqueur, sour, touch of sprite

FRANK SINATRA'S CURE 17

Jack Daniel's, sweet vermouth

JAMES BOND'S VESPER 17

Vodka, Hendrick's gin

JON HENDRICK'S CUCUMBER 17

Hendrick's gin, muddled cucumber

BETTER BUTTERFINGER 17

Bailey's, vodka, butterscotch schnapps, Kahlua

PISTACHIO 17

Vanilla 360 Vodka, Bailey's, Blue Curacao, Crème de Cacao, splash of creme

CLASSIC SIDECAR 20

Remy Martin 1738, Cointreau, Lemon Juice

WILD ORCHID 17

Empress rose & Elderflower gin, Fresh lemon juice, Blueberry & sugar rim

PINA COLADA-tini 17

360 Vanilla vodka, coconut rum, coconut puree, pineapple juice, dash of cream

THE PATRICIA DEAN 17

Whipped vodka, Ciccioletto liqueur, Crème de Cacao, Bailey's & Creme,

THE ROSEMARY CLOONEY 14

Vodka, St. Germaine, grapefruit, rosemary

GIRL FROM IPANEMA 14

Vanilla vodka, coconut rum, pineapple

JONESING FOR KEY LIME PIE 15

Vanilla vodka, Keke Beach Key Lime Liqueur, Graham Cracker rim

A TISKET A TASKET 14

Citrus vodka, sour mix, fresh lemon sour mix, sugar rim

ANGEL EYES 14

Cake vodka, Amaretto, pineapple

THE BIG APPLE 14

Red delicious vodka, butterscotch schnapps, cranberry

SALTED CARAMEL 14

Sea salt Caramel liquor, caramel vodka, dash of cream

ALMOND JOY 15

Whipped Chocolate Vodka, Amaretto, Dorada Coconut liquor, Ciccioletto Chocolate Liquor

MISTY BLUE 17

Empress Indigo gin, Fresh Lemon juice, Cranberry, Blue Curacao, sugar rim

1951 ESPRESSO 17

Fresh brewed Espresso, Van Goh espresso vodka, Kahlua, crème de cacao.

— Desserts —

1951 Brownie Sundae 14

Homemade Chocolate Brownie & Vanilla Ice Cream

Vanilla Ice Cream 9

Toppings: Caramel, Chocolate Key Lime, White Chocolate, Raspberry

1951 Chocolate Brownie 6

Crème Brule 11

Chocolate Ganache Cake for Two 14

Carrot Cake 14

Key Lime Pie 10

NY Cheesecake 10

Mango Cheesecake 10

— Coffee —

French Roast Drip Coffee 3.50

Tea 3.50

Regular or Decaf

Espresso 5

Cappuccino 6

ESPRESSO IRISH COFFEE 14

Jameson Irish Whiskey OR

Bailey's Irish Cream, whipped cream, topped w/ Creme de Menthe

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— To Share Apps —

— Warm 6” baguette — (1st serving free)

NYC made, baked here Served w/ seasoned butter or olive oil w/ roasted garlic confit; **Extra serving:** 3

— Shrimp Cocktail — 18

5 poached and chilled gulf shrimp served with a robust homemade cocktail sauce & lemon wedge

— Showtime Shrimp Bruschetta — 14

Tender shrimp served on a warm baguette with a house-made salsa 14

— Salt and Pepper Calamari — 15

Served w/ Sweet Thai Chili Sauce, scallion, & fresh peppadew & banana peppers 15

— Jazzy Mussels — 14

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

— Lobster, Avocado & Mango Tower —24

The big three; Layered lobster pieces, avocado cubes & Mango cubes, served w/ crostinis

— 1951 Lobster Martini — 26

Decadent lobster salad w/ knuckle & claw pieces on braised leeks
w/ 2 skewered tempura shrimp w/ crostinis

— Salmon Tartare, Avocado & mango Tower — 20

Layered; Fresh Faroe Island Salmon Tartare, rice, avocado, mango.
— topped w/ a dollop of cream fresh served w/ crostinis

— Skewered Prosciutto Wrapped Scallops — 18 ea

2 skewers of halved scallops wrapped in prosciutto, lightly pan-seared;
served on a bed of dill sauce w/ wedge of lemon .

— 1951 Crab Cake — 22

One crab cake served with a dollop of adventurous tartar sauce & wedge of lemon

— Tuna Tartare Tower w/ Avocado Salsa — 18

Fresh ahi tuna served w/, cucumber, avocado; tossed in soy sauce, topped w/ sriracha aioli, & wasabi cream

— Octopus Carpaccio — 14

Tentacle sliced paper thin w/ arugula & vinaigrette dressing & pickled onion

— Truffle Mousse Pate — 13

Chicken livers, truffles & porcini mushrooms marinated in sherry wine. Made with the finest French truffles.

— Artichoke Mix Stuffed Mushroom Caps — 18

Grated Parmesan on top & served w/ Lemon butter & an extra lemon wedge

— Petite Filet Mignon Tartare — 18

6 Filet Mignon Phyllo cups served w/ pickled onions, capers, grated Parmesan & a wedge of lemon

— Pistachio Crusted Goat Cheese — 14

Encrusted w/ pistachios, drizzled w/ raw organic honey & raspberry melba sauce

— Soups —

— **New England Seafood Chowder** — Cup 7 Bowl 12

— **Soup of the Day** — Cup 7 Bowl 12

— Salads —

* **Add to any Salad: 1/2 portion of:**

Grilled Salmon 10

Grilled Chicken 7

Grilled Shrimp 10

House Salad 9/14

Mixed greens, carrots, tomato, red onion w/ house
lemon vinaigrette **GF**

Spinach & Beet 9/14

Spinach, beets, walnuts, gorgonzola cheese, balsamic glaze

The Wedge 10/15

Iceberg lettuce, cherry tomatoes, bacon, red onion,
blue cheese dressing & Blue Cheese crumbles **GF**

Caprese Salad 14

Ripe tomatoes, mozzarella cheese, basil, balsamic glaze

Caesar's Salad 9/14

Romaine, shaved parmesan, herbed croutons,
House Caesar dressing (Anchovies +\$1)

The Blues 9/14

Fresh mixed greens, onion, almonds, topped w/ fresh
blueberries & mandarin, roasted sunflower seeds
baby mozzarella & citrus vinaigrette **GF**

— Entrees —

1st helping of our crusty baguette bread AND

Choice of garlic rustic mashed potatoes, risotto, chef's rice, chef's spaghetti & Chef's Veggie of the day

— Seafood —

— **Grouper Filets w/ Shrimp Stuffing** — 37

Pan seared grouper filets stuffed w/ gulf shrimp & baked w/ a delicious shrimp, red pepper, parmesan cream sauce

— **Chilean Seabass Filet Pieces** 35

Chilean seabass filets w/ a house sweet Chile Thai Sesame Asian Sauce

— **Seared U10 Sea Scallops** — 46

4 lightly seared scallops served w/ a sweet bacon jam lemon garlic sauce **GF**

— **Shrimp & Scallops Pasta** — 42

A lemon garlic creamy Parmesan Sauce tossed in Spaghetti

— **Lemon Pesto Shrimp** — 29/37

Sauteed shrimp in a buttery Pesto sauce (garlicy) w/ sundried tomato, tossed in spaghetti, wedge of lemon

— **Butterflied Snapper** — 32

Pan seared & butterflied, topped w. Chef Darius's special Caribbean mango salsa

— **Poppy Seed Crusted Ahi Tuna Steak** — 34

Sashimi grade Ahi encrusted w/ poppy seed, flash seared, served sliced w/ sweet Chile Thai Sesame Asian Sauce **GF**

— **Faroe Island Salmon** — 34

Faroe Island Salmon (renowned as world's best) pan-seared & served w/ dill sauce & lemon wedge **GF**

— **1951 Crab Cakes** — 36

Two incredible crab cakes served with a dollop of adventurous tartar **sauce & wedge of lemon**

— **Lobster Ravioli** — 29/35

House made Lobster raviolis, served w/ a creamy garlic sauce w/ shallots, spinach, peppadew peppers,
parmesan & lemon wedge

— *Veal* —

— **Veal Tomahawk** — 62

14 oz. of grilled & oven finished veal tomahawk served w/ creamy truffle sauce made w/ demi glaze, shallots & rosemary **GF**

— **Veal Piccata** — 38

Lightly flowered veal, sauteed in a buttery wine sauce w/ tangy lemon and briny capers & served w/ lemon wedge

— *Beef* —

— **Ribeye** — 52

Known as the steak lover's steak because of the fat marbling & the large eye of fat near the center which gives the ribeye its great flavor & tenderness. Served w/ a creamy horseradish sauce **GF**

— **Filet Mignon** — 45

7- 8oz. aged & hand cut beef tenderloin, served w/ Bearnaise Sauce & topped w/ garlic butter **GF**

— **Sliced Premium Top Sirloin** — 32

7-8 oz., hand cut, grilled & oven finished served w/ Bearnaise Sauce & topped w/ garlic butter **GF**

— **Saratoga NY Strip Steak** — 38

14oz. aged & hand cut New York Strip, grilled & finished w/ herbed butter **GF**

— **Surf & Turf** —

Our aged & hand cut 7oz. filet mignon served w/ Bearnaise Sauce & topped w/ garlic butter & your choice of:

4 **Large Gulf Shrimp** 56

6 – 7oz. **Cold Water Lobster Tail** 65

2 **Scallops** 60 **GF**

— **1951 Black Angus Beef Hamburger** — 19

A half pound of house blended beef, stacked w/ lettuce, tomato, onion & served w/waffle French Fries

Topping Choices: American, Cheddar, Swiss, Provolone, mushrooms, bacon, & sautéed onions \$1 ea.

— *Pork* —

— **1951 Bone-In, Lollipop Pork Chop** — 29

Bone-in center-cut pork chop, marinated in mango citrus; grilled, & oven finished, w/ a Caribbean mango salsa **GF**

— **Pork Tenderloin** — 36

Chef's favorite: 8 oz. of the most tender pork cut, served sliced w/ honey garlic glaze

— **Pork Osso Bucco** — 39

Pork shank slow braised until tender in a tomato bordelaise sauce

— **Baby Back Pork Ribs** —

w/ Chef Darius's honey barbeque sauce

Full Rack -36

½ Rack -24

½ Rack / Chicken — 34

— *Fowl* —

— **Crispy Roasted NY Duckling** — 39

Split Muscovy duck (Culinarians choice) w/ a crispy skin that reveals a tender inside & served w/ a dark Bing Cherry Sauce

— **Caribbean Jerk Chicken Pasta** —29

Sliced Chicken breast served on top of spaghetti/ Alfredo sauce w/ Caribbean Jerk seasoning

— **Chicken Piccata** — 27

Butterflied chicken breast, sauteed in lemon wine, served w/ tangy lemon & briny capers & served w/ lemon wedge

— **Chicken Cordon Bleu** — 32

Panko breadcrumbs on boneless skinless chicken breasts, wrapped around thinly sliced ham & Swiss cheese, baked in the oven & topped w/ a cream sauce made of mushrooms, shallots & garlic.

— *Lamb* —

— **Rack of Lamb** — Small (2) 34 / Normal (4) 49
Australian Pan Seared Lamb Chops, served w/ Mint Demi-Glaze

— **Shepherd's Pie** — 32
Ground lamb w/ vegetables (carrots, onion, garlic, chives, rosemary, peas, tomato paste, in a rich gravy, topped w/ cheesy creamy mashed potatoes, & baked.

— *Italian* —

Small portions of spaghetti are 4 oz. & large portions are 8 oz.

— **Jazzy Mussels w/ Pasta** — 29
Mussels, andouille sausage, peppadew peppers, fresh corn,
in a white wine garlic butter sauce, served w/ Crostini (GF without crostini)

— **Italian Sausage Lasagna** — 27
Sweet Italian sausage & ground tenderloin, ricotta, parmesan, & a house-made marinara sauce

— **Sausage & Peppadew** — 27/39
Andouille sausage & vibrant peppadew peppers, parmesan cheese sauce tossed in Spaghetti

— **Vodka Parmesan Pasta** — 26/34
Spaghetti tossed in a vodka, parmesan & shallot sauce

— **Vodka Alfredo w/ Bacon** — 27/39
Spaghetti tossed in a Vodka Alfredo sauce

— **Pesto Pasta w/** — 26/34
Spaghetti with a strong garlic & Parmesan Pesto sauce w/ some sun-dried tomatoes

— **Spaghetti, w/ medium spiced Italian Sausage or Meatballs w/ Marinara Sauce** — 26
Spaghetti w/ your choice of 2 meatballs, or ground medium Italian Sausage,
Marinara Sauce, & smothered w/ Parmesan Cheese

Add Ons:

1/2 portion of: **Grilled Chicken** 7

1/2 portion of **Sliced Sirloin** 10

1/2 portion of **Grilled Shrimp** 10

— *Vegetarian* —

— **Ricotta & Spinach Lasagna** — 27
Piled high, layers of ricotta, spinach, parmesan, mozzarella, garlic, basil & house-made marinara sauce

— **Balsamic-Roasted Brussels Sprouts** — 16
Deeply caramelized, tender, flavorful sprouts coated in a simple, honey sweet and savory sauce

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

***GF = Gluten Free Options**

**Private Dining Room Available for Business Events & Parties
in the rear of the Restaurant (Separate Entrance)**

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