

NFL Sunday Football Lunch Menu

~ Salads ~

~ **Caesar Salad** ~ sm. 9/lg. 14

Romaine, shaved parmesan, herbed croutons, house Caesar dressing **GF**

~ **House Salad** ~ sm. 9/lg. 14

Mixed greens, carrots, tomato, red onion w. home-made lemon vinaigrette **GF**

Add to any Salad: **Grilled Chicken 7** **Grilled Salmon 10** **Grilled Shrimp 10**

~ Appetizers ~

~ **1951 Crab Cake** ~ 20

Home-made Lump Crab w. a dollop of adventurous Tartar Sauce

~ **Shrimp Cocktail** ~ 18

Poached & chilled gulf shrimp served w. home-made cocktail sauce

~ **Salt & Pepper Calamari** ~ 16

Orange cilantro glaze, scallion & fresh jalapeno

~ **1951 Lobster Roll for Two** ~ 24

Decadent lobster salad served with two New England hot dog rolls
Served w/ side of Coleslaw

~ **Pistachio crusted goat cheese for Two** ~ 14

Drizzled w. raw organic honey & raspberry melba sauce

~ **Truffle Mousse Pate or Smoked Salmon Pate or mixture** ~ 16

Chicken livers, truffles & porcini mushrooms marinated in sherry. Made w/the finest French truffles.
Smoked salmon on top of sliced cucumber on a crostini's w/ cream cheese, & topped w/ a slice of avocado

~ **6 Jumbo Chicken Wings** ~ 9.95

Plain, Mild, Medium, Hot, normal, crispy, extra crispy

Dressings: tossed w/ Bourbon, Sweet Chili, Garlic Parmesan or

(2 oz ea.) Blue Cheese or Ranch +.95

Celery, Carrots or mix +.25

~ **3 Hog Wings** ~ 11.95

Plain, Mild, Medium, Hot, normal, crispy, extra crispy

Dressings: tossed w/ Bourbon, Sweet Chili, Garlic Parmesan or

(2 oz ea.) Blue Cheese or Ranch +.95

Celery, Carrots or mix +.25

Private Dining Room Available for Business & Social Events

~ Sandwiches ~

**Sandwiches served on choice of: Crusty French baguette. Hoagie Roll or Marbled Rye
Pickle spear & house-made potato chips included. Coleslaw \$3 or French fries \$4**

~ **5th Ave French Dip** ~ sm. 8/lg. 14

Roasted prime rib, au jus, provolone, horseradish cream sauce

~ **Philly Cheesesteak** ~ sm. 8/lg. 14

Our grilled prime rib w. provolone or Cheez Whiz w. or w/out caramelized onions

~ **Haddock** ~ 12

Grilled, deep fried or blackened, tartar sauce: Hoagie roll only

~ **Reuben** ~ 14

Hot corned beef, sauerkraut, Swiss cheese, homestyle 1000 island spread

~ **Turkey Reuben** ~ 13

Turkey, sauerkraut, Swiss cheese, homestyle 1000 island spread

~ **Meatball** ~ sm. 8/lg. 14

Our meatballs w. our homemade marinara & topped w/ mozzarella cheese

~ **Cold Roast Beef** ~ sm. 8/lg. 14

Roasted beef, lettuce, tomato, onion, provolone, mayo

~ **Babcock Trails** ~ sm. 8/lg. 14

Turkey, Romaine, Tomato, Cucumber and Herb Avocado Spread.

~ **BLT** ~ sm. 7/large 13

Bacon, lettuce, tomato & mayo

~ Hot Entrees ~

~ **Fish & Chips** ~ 16

Tempura Haddock, deep fried, served w. Key-Lime Tartar, French Fries or Coleslaw

~ **Sliced Prime Top Sirloin** ~ 28

Grilled & Oven Finished, Bearnaise Sauce on the side, Fries or spaghetti 1951 G

~ **Baby Back Pork Ribs** ~ sm. 17/large 26

w. Chef Pasinella's honey barbeque sauce served w. Fries or Coleslaw

~ **1951 Black Angus Beef Hamburger** ~ 19

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

~ **Homemade Italian Sausage Lasagna** ~ 27

Italian sausage, ricotta, parmesan, marinara, served w. grated parmesan, & baguette bread

~ **Ricotta & Spinach Lasagna** ~ 25

Piled high, layers of ricotta, spinach, parmesan, mozzarella, garlic, basil & marinara sauce

Consuming raw or undercooked 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 and Professional Regulators Division of Hotels and Restaurants. www.MyFloridaLicense.com Section 3-603.11,2001 FDA Food Code