

The Grill At 1951

JAMES BOND'S VESPER 17

Hendrick's gin & Rain Vodka, Lillet Blanc

NEGRONI 1951 15

Botanist Gin, Campari, Stock Lionello's sweet vermouth, orange twist

1951 MANHATTAN 17

Four Roses Small Batch Bourbon, Stock Lionello's sweet vermouth, Angostura Bitters

1951 GIMLET 15

Chopin Vodka, Fresh Made Lime Syrup

JON HENDRICK'S CUCUMBER 17

Hendrick's gin, muddled cucumber

GREEN APPLETONI 15

360 Red Delicious Apple Vodka, Titos Vodka, Sour Apple Schnapps, Fresh Sour Mix

1951 SIDECAR 20

Remy Martin 1738, Cointreau, Lemon Juice

1951 COSMO 15

Chopin Vodka, Cointreau, Splash Fresh Lime Juice & Cranberry

1951 ESPRESSO MARTINI 17

Fresh Brewed Espresso, Chopin Vodka, Kahlua, Crème de Cacao

1951 SPECIAL WHISKEY SOUR 17

Buffalo Trace Bourbon Whiskey, Fresh Lemon Juice, Fresh Sour Mix, (Egg Whites available upon request)

THE ROSEMARY CLOONEY 14

EG Rosemary & Lavendar Vodka, St. Germaine Elderflower, Grapefruit Juice, Topped w/ sprig of Rosemary

CARIBBEAN ESPRESSO MARTINI 17

Brugal 1888 Rum, Selvarey Chocolate rum, Kahlua, Crème de Cocoa, shot of Fresh brewed Espresso

MANGO TANGO 14

Don Q Coconut Rum, Real Mango Puree, fresh OJ & Lemon juice, garnished w/ mango

THE PATRICIA DEAN CHOCOLATE 17

360 Double Chocolate Vodka, Meletti Cicciolato liqueur, Crème de Cacao, Bailey's Irish Cream, splash Cream

PEACHES FROM HEAVEN 14

1800 Blanco Tequila, Cointreau, Real Peach Puree Fresh Sour Mix

GIRL FROM IPANEMA 14

360 Madagascar Vanilla Vodka, Don Q coconut rum, pineapple

JONESING FOR KEY LIME PIE 15

Van Gogh Vanilla Vodka, Licor 43, Splash Blue curacao, Key Lime Syrup, Dash of cream & Graham Cracker rim

A TISKET A TASKET 14

Absolut Citron vodka, Caravella Limoncello, fresh lemon & Sour Mix, sugar rim

THE BIG APPLE 14

360 Red Delicious Apple Vodka, Butterscotch Schnapps, cranberry juice

SALTED CARAMEL 14

Dorda Sea Salt Caramel liquor, Van Gogh Dutch Caramel Vodka, dash of cream

DIANA KRALLS 14

Chopin Vodka, Pama Pomegranate Liqueur, Fresh Sour Mix, touch of Sprite

WILD ORCHID 17

Empress 1908 Elderflower Rose Gin, Fresh Lemon juice, Real Blueberry Puree, Sugar rim

PISTACHIO MARTINI 17

Van Gogh Vanilla Vodka, Amaretto, Splash of Blue Curacao, crème de cacao, Dash of Cream

— Coffee — (Regular or Decaf)

SUMATRA Drip Coffee 3.50 **TEA 3.50**

ESPRESSO 5 **AMERICANO 5**

CAPPUCCINO 6 **LATTE 6**

ESPRESSO IRISH COFFEE 14

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

MEXICAN COFFEE 14

Maestro Dobel Diamante Tequila, topped w/ whipped cream & splash of Green Crème de Menthe

— Desserts —

CHOCOLATE MOLTEN LAVA CAKE 14

NYC CHEESECAKE HOME-MADE 13

w/ Fresh Blueberries & Blueberry sauce +4

w/ Fresh Strawberries & Strawberry sauce +4

w/ Fresh Peaches & Peach sauce +4

CRÈME BRULE 11

LIMONCELLO CAKE 14

HOME-MADE KEY LIME PIE 12

Desserts Above: Add VANILLA ICE CREAM +5

VANILLA ICE CREAM 9 Toppings: Caramel, Chocolate, Key Lime, Raspberry White Chocolate,

The Grill At 1951

— *Apps To Share* —

— **Shrimp Cocktail** — 18

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

— **Boom Boom Shrimp** — 18

Tempura Shrimp , fried until crispy, then drizzled w/ a sweet Thai Aioli sauce. Served w/ banana peppers

— **Skewered Coconut Shrimp** — 12

Shrimp on a skewer covered in sweet coconut flakes, lightly fried, Served w/ Piña Colada Sauce

— **Salt and Pepper Calamari** — 15

Served w/ sweet Thai chili sauce, scallions, fresh peppadew & banana peppers 15

— **Jazzy Mussels** — 14

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

— **1951 Lobster Martini** — 29

Decadent lobster salad on spring mix
w/ 2 skewered tempura shrimp w/ crostini

— **1951 Lobster Roll** — 25

Decadent lobster salad served on lettuce w/ a New England style hot dog roll w/ side of coleslaw

— **Truffle Mousse Pate or Smoked Salmon Pate or Mixed** — 16

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

— **Ahi Tuna** — 18

Sashimi grade Ahi, sesame encrusted, flash seared, served sliced
Traditional: Soy sauce, wasabi & pickled ginger on the side **GF**

— **1951 Crab Cake** — 22

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

— **Pistachio Crusted Goat Cheese** — 14

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

— **Meatballs** — 12

Home made all beef meatballs, house made marinara sauce topped w/ shaved parmesan & parsley
Served w/ crispy baguette bread

— **1951 Baby Back Ribs** — 12

Served w/ Chef Pasinella's honey barbeque sauce

— **PRIME NY Strip Kabob w/ Jumbo Shrimp** — 22

Two pieces of PRIME NY Strip Steak (1.5 -2oz. each) grilled on one wooden skewer w/ a pickled shallot, roasted red/yellow pepper & a mushroom. Finished w/ a drizzle of balsamic glaze

— Soups —

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

— **Soup of the Day** — Cup 7 Bowl 12

— Salads —

Caprese Salad 14

Ripe tomatoes, mozzarella cheese, basil, balsamic glaze

The Wedge 10/15

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

Caesar Salad 9/14

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

Spinach & Beet 9/14

Spinach, beets, walnuts, gorgonzola cheese, balsamic

House Salad 9/14

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

The Blues 9/14

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

** Add to any Salad:*

1/2 portion of: Grilled Chicken 7, Grilled Salmon 10, Grilled Shrimp 10, Sliced Sirloin 10

— Entrees —

Included: crusty NYC baguette, Chef's Veggie of the day, Choice of Chef's potato, risotto, or rice

Seafood

Please excuse us if we run out of Seafood Selections; limited daily for freshness

— **Red Grouper Piccata** — 36

Two petite fillets (4-6 oz ea.) lightly floured, pan seared in lemon/butter & oven finished.
Served w/ lemon brined capers & parsley

— **Chilean Seabass** — 48

Pan seared & oven finished, served on a bed of sauteed spinach cooked w/ a sweet
Citrus Thai Chile sauce garnished w. two jumbo sauteed shrimp

— **Shrimp Stuffed Grouper** — 42

Shrimp stuffed Grouper fillets; pan seared & baked w/ a shrimp, red pepper, parmesan cream sauce

— **Sesame Encrusted Ahi Tuna Steak** — 34

Sashimi grade Ahi, sesame encrusted, flash seared & sliced. Served traditionally w/ Soy sauce, wasabi &
pickled ginger on the side **GF**

— **Faroe Island Salmon** — 34

Renowned as world's best salmon. Pan-seared & finished in the oven. Served on a bed of dill sauce
w/ lemon wedge **GF**

— **Hawaiian Red Snapper** — 32

Crispy, skin-on fillet, pan seared & oven finished. Topped w/ Chef Pasinella's special Caribbean mango salsa

— **Seared Sea Scallops** — 67

4 lightly seared, U10 scallops served on sweet bacon jam garlic sauce, wedge of lemon **GF**

— **Shrimp & Scallops Risotto** — 42

Pan seared scallops & shrimp, served over a brown butter parmesan risotto & sprinkled w/ black caviar

— **Cold Water Lobster Tail** — 54

Cold Water for best taste & tenderness; oven baked, served w/ clarified butter & lemon wedge

— **1951 Crab Cakes** — 36

House prepared fresh jumbo lump crab, served w/ a dollop of adventurous tartar sauce & served w/ a lemon wedge

— *Veal* —

— **Veal Piccata** — 38

Lightly floured, sauteed in a buttery wine sauce w/ tangy lemon & briny caper. Served w/ lemon wedge

— **Veal Marsala** — 38

Lightly floured veal, sauteed in a mushroom marsala wine sauce & served w/ lemon wedge

— *Beef* —

— **Date Night Bone-in Ribeye for Two** — 114

22 - 24 oz, aged & hand cut, Bone-in Cowboy Ribeye. Grilled & oven finished, topped w/ crispy onion strings
Ribeye is known as the Steak-Lovers steak because of the fat content. Our Ribeye is a special cut that has less of the large fatty deposits, but all the desired marbling that makes it so wonderful. (+ 15 minutes)

— **Beef Wellington** — 52

Hand cut tenderloin, coated w/ a mushroom duxelles, wrapped in a puff pastry & served on a bed of truffled red wine demi-glace

— **Filet Mignon** — 49

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

— **Prime Saratoga NY Strip Steak** — 63

Aged & hand cut PRIME New York Strip, grilled & finished w/ herbed butter **GF**

— **Filet of Sirloin** — 35

Certified Premium Black Angus: Our sirloin is taken from the heart of the sirloin; it is lean & flavorful.

Grilled & oven finished, Served sliced w/ Bearnaise Sauce on the side & topped w/ garlic butter. Decorated w/ 2 large grilled shrimp; Salt, pepper & garlic **GF**

— **PRIME NY Strip Kabobs w/ Jumbo Shrimp** — 39

Two wooden skewers w/ two pieces of PRIME NY Strip Steak (1.5 -2oz. each) on each skewer, grilled w/ pickled shallots, roasted red/yellow peppers & mushrooms. Finished w/ a drizzle of balsamic glaze

— **Surf & Turf** —

Aged & hand cut 7-8 oz. Filet Mignon served w/ Bearnaise Sauce on the side & your choice of:

4 Large Gulf Shrimp 56

6 – 7oz. Cold Water Lobster Tail 79

2 Scallops 64 **GF**

— **1951 Wagyu Beef Hamburger** — 19

Ground Wagyu w/ lettuce, tomato, onion & served w/waffle French Fries

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

TOP YOUR STEAK: Toppings \$5 ea.

Blue Cheese Crust

Caramelized Onions

Sauteed Mushrooms

Bearnaise Sauce

— *Fowl* —

— **Crispy Roasted NY Duckling** — 49

Split Muscovy Rotisserie Duckling (Culinarians choice) small breast and dominant hind quarters w/ crispy skin that reveals a tender inside. Served w/ a dark Bing Cherry sauce

— **Parmesan Crusted Chicken Alfredo** — 27

Parmesan & Garlic coated Chicken breast over pasta in a house made creamy Alfredo Sauce

— **Chicken Piccata** — 27

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

— *Pork* —

— **Apple Stuffed Bourbon Glazed Pork Chop** — 34

Chef's Apple Stuffing (caramelized apples reduced w/ Bourbon); Topped w/ a Bourbon glaze, Sautéed & finished in the oven

— **Pork Tenderloin** — 29

Grilled & oven finished; topped w/ a fresh berry balsamic glaze

— **Osso Bucco** — 42

Pork shank slow braised until tender in a tomato bordelaise sauce

- *Lamb* -

— **Herb Crusted Rack of Lamb** — (2) 34 / (4) 49

Australian Pan Seared Lamb Chops, served w/ Mint Demi-Glaze

- *Italian* -

— **Jazzy Mussels w/ Pasta** — 29

Mussels, andouille sausage, peppadew peppers, corn, in a white wine garlic butter sauce, served w/ crostini

— **Italian Sausage Lasagna** — 27

Sweet Italian sausage & ground beef, ricotta, parmesan, & a house-made marinara sauce

— **Blackened Shrimp Pasta alla Vodka** — 30

Spaghetti tossed in a vodka, parmesan & shallot sauce, 3 Jumbo blackened shrimp

— **Pesto Lemon Pasta** — 27

Spaghetti with a robust garlic & Parmesan Pesto sauce w/ sun-dried tomatoes

Add bacon: 3, Add 3 Blackened Jumbo Shrimp 8, Add 2 Scallops (U 10's) 16

— **Spaghetti & Meatballs** — 26

Spaghetti w/3 home- made meatballs & house-made Marinara Sauce

— *Vegetarian* —

— **Ricotta & Spinach Lasagna** — 25

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

— **Spinach & Gruyere Quiche** — 16

Served w/ fresh fruit & sliced NYC baguette

Side Orders: Chef's selection of **Veggies \$7, Rice \$5, Risotto \$7, 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