

The Grill At 1951

OLD FASHIONEDS

MANHATTANS

MARGARITAS

WHITE RUSSIANS

MARTINIS

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

Bulleit 95 Rye Whiskey,
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 APPLE TINI 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

360 Sorrento Lemon 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 KRALL 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 —

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

CHOCOLATE MOLTEN LAVA CAKE 14

NYC CHEESECAKE HOME-MADE 13
w/ Fresh Blueberries, Strawberries, Peaches Puree +4

CRÈME BRULE 11

LIMONCELLO CAKE 14

Desserts Above: Add VANILLA ICE CREAM +5

The Grill At 1951

Saratoga Spring Water Still or Sparkling 4.95

Tribeca Bakery Baguettes (Carlstadt, NY) with Garlic Confit % Balsamic Vinegar

— Apps To Share —

— CHILLED SHRIMP COCKTAIL — 18

Poached & Chilled Gulf Shrimp served w/ a robust homemade cocktail sauce & lemon wedge

— JUMBO BOOM BOOM SHRIMP — 18

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

— COCONUT SHRIMP — 18

Jumbo Shrimp 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 w/ Spaghetti +6

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 ROLL — 25

Decadent Lobster Salad served on spring mix lettuce w/ or w/out a New England style hot dog roll

— AHI TUNA — 18

Sashimi grade Yellowfin Tuna, encrusted w/ sesame seeds, pan seared and served sliced on a bed of Asian slaw w/ sweet Thai Aioli **GF**

— LEMON BUTTER SCALLOPS W/ CAPERS — 20

Sauteed Bay Scallops in a rich buttery very lemony caper sauce

— 1951 CRAB CAKE — 22

One Jumbo Lump Crab Cakes, served w/ a 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 pork & beef meatballs, home-made marinara sauce, topped w/ shaved Parmesan & Parsley
Served w/ crispy baguette bread

— 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

ANTIPASTO 14

Pepperoni, Roasted Red Peppers, Mixed Olives, Mozzarella Cheese, Artichoke Hearts, Pepperoncini's, Shaved Ham, on a bed of spring mix w/ Balsamic Glaze

— **Soups** —

— NEW ENGLAND SEAFOOD CHOWDER — 7/12

— SOUP OF THE DAY — 7/12

— **Salads** —

CHEF'S CHOP SALAD 9/14 Mixed greens, bacon, blueberries, raisins, goat cheese crumble, glazed pecans w/ White Zinfandel Vinaigrette

HOUSE SALAD 9/14 Mixed greens, carrots, tomato, red onion w/ house Raspberry vinaigrette dressing **GF**

THE WEDGE 10/15 Iceberg Lettuce, Cherry Tomatoes, Bacon, Red Onion, Blue Cheese dressing w/ Blue Cheese crumbles **GF**

CAESAR SALAD 9/14 Romaine, shaved Parmesan, herbed croutons, House Caesar dressing (Anchovies +\$1)

ARUGULA 9/14 w/ cherry tomatoes. Shaved Parmesan, Red Onion, Lemon Vinaigrette dressing

Add 1/2 portion to salad: Grilled Chicken 7, Grilled Salmon 12, Grilled Shrimp 10, Sliced Sirloin 15

— **Entrees** —

*Included: Crusty NYC Baguette, Chef's Veggie of the day, Choice of Chef's potato, risotto, or rice
Plate-Sharing Charge \$7*

— **Seafood** —

— **RED GROUPEL PICCATA** — 36

Two petite Fillets (4-6 oz ea.) lightly floured, pan seared in a buttery wine sauce w/ tangy lemon & briny caper. Served w/ lemon wedge

— **SHRIMP STUFFED GROUPEL** — 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 atop a bed of Asian slaw and drizzled w/ Sweet Chili Aioli **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's Special Caribbean mango salsa

— **SEARED SEA SCALLOPS** — 49

Lightly seared, Jumbo 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**

— **1951 CRAB CAKES** — 36

Two Jumbo Lump Crab Cakes, served w/ a remoulade sauce & a wedge of lemon

BEEF AND SEAFOOD COMBINATIONS

6-7oz BAKED LOBSTER TAIL
 2 JUMBO GRILLED SHRIMP
 2 JUMBO SCALLOPS

Filet Mignon 7oz.

69
 56
 55

PRIME NY Strip 10 oz.

74
 61
 59

STEAK TOPPINGS: \$5 ea.

Goat or Blue Cheese

Caramelized Onions

Sautéed Mushrooms

Bearnaise Sauce

-Beef-

— DATE NIGHT BONE-IN RIBEYE FOR TWO — 114 (no plate-sharing charge)

22+ 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 — 49

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 — 45

7 oz. aged & hand cut Beef Tenderloin, topped w/ garlic butter **GF**

— PRIME SARATOGA NY STRIP STEAK — 54

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

Less Expensive Option to our phenomenal Prime NY Strip Steak:

USDA CHOICE NY STRIP STEAK DINNER 38

Includes NYC Tribeca Baguettes w/ virgin olive oil w/ roasted garlic & balsamic vinegar,
 Small House Salad, choice of Starch & Veggie of the Day

— FILET OF SIRLOIN — 35

Certified Black Angus: Our sirloin is taken from the heart of the sirloin. Grilled & oven finished,
 Served sliced & topped w/ garlic butter. Decorated w/ 2 large grilled shrimp; Salt, pepper & garlic **GF**

— PRIME NY STRIP KABOBS W/ JUMBO SHRIMP — 39

2 wooden skewers w/ 2 pieces each of PRIME NY Strip Steak (1.5 -2oz.). Grilled w/
 pickled shallots, mushrooms, roasted red/yellow peppers. Finished w/ a drizzle of Balsamic Gaze

— 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

— 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

— VEAL PARMESAN — 38

Breaded Veal w/ Chef's Italian Breadcrumbs topped w/ Marinara & Fresh Mozzarella Cheese,
 baked to perfection and served over Spaghetti

— Fowl —

— CRISPY ROASTED NY DUCKLING — 51

Split Muscovy Rotisserie Duckling (Culinarians choice) small breast and dominant hind quarters w/ crispy skin that reveals a tender inside. Served w/ a dried Cherry Port Wine Cream

— 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

— CHICKEN MARSALA — 27

Butterflied Chicken breast sauteed in Mushroom Marsala wine

— CHICKEN PARMESAN — 27

Butterflied chicken breast breaded with Chef's Italian Bread Crumbs topped w/ Marinara & Fresh Mozzarella Cheese, bake to perfection and served over Spaghetti

- 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

— OSSO BUCCO — 42

Pork Shank slow braised until tender in a Tomato Bordelaise Sauce

- Italian -

— ITALIAN SAUSAGE LASAGNA — 27

Sweet Italian Sausage & Ground Beef, Ricotta, Parmesan & a house-made Marinara Sauce

— JUMBO SHRIMP PASTA ALLA VODKA — 30

Spaghetti tossed in vodka, Parmesan & Shallot Sauce, 3 Jumbo Shrimp sauteed in Virgin Olive Oil

— SHRIMP SCAMPI — 27

Spaghetti with a robust garlic white wine butter sauce w/ cherry tomatoes & topped w/ Parmesan Cheese

— SPAGHETTI & MEATBALLS — 26

Spaghetti w/ home- made Meatballs & home-made Marinara Sauce

— Vegetarian —

— RICOTTA & SPINACH LASAGNA — 25

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

— VEGETABLE RISSOTTO - 20

Arugula, Shallots, Cherry Tomato, home-made Rissoto finished w/ Shaved Parmesan Cheese

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

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