



The Grill At 1951

Two (2) FOUR COURSE DINNERS for \$55

**SOUP OR SALAD FRENCH BAGUETTE w/ GARLIC CONFIT & BALSAMIC VINEGAR
SHARED APPETIZER, 2 ENTREES, & SHARED DESSERT**

TUESDAY, WEDNESDAY & THURSDAY 4:30 – 9:00

MENU

– SOUP OR SALAD –

CUP OF SOUP OR SMALL HOUSE SALAD (CAESAR +\$2)

FRENCH BAGUETTE (NY TRIBECA BAKERY) w/ GARLIC CONFIT & BALSAMIC VINEGAR

– APPETIZERS TO SHARE –

PISTACHIO CRUSTED GOAT CHEESE OR SALT & PEPPER CALAMARI

– ENTREES – includes choice of starch & Chef's veggie

– SURF & TURF SKEWER –

Two pieces of PRIME NY Strip Steak (1.5 -2oz. each) grilled on one wooden skewer w/ 2 Jumbo Shrimp, Grilled onion, yellow bell pepper, mushrooms, & cherry tomatoes. Topped w/ a drizzle of balsamic glaze

– SHORT RIBS –

Fall off the bone braised Ribs

– POT ROAST –

Slow cooked tender

– NEW ENGLAND STYLE BAKED HADDOCK –

8 oz. Haddock baked in a casserole dish w/ butter, topped w/ Ritz cracker crumbs. Served w/ lemon Wedges

– BLACKENED SHRIMP ALLA VODKA –

3 Jumbo Shrimp lightly sauteed in virgin olive oil w/ our spaghetti sauce, heavy cream & tossed in vodka, w/ Parmesan & Shallots

– FRESH NORTH ATLANTIC SALMON –

Pan-seared & finished in the oven. Served on a bed of Dill Sauce w/ lemon wedge

– JAZZY MUSSELS –

One dozen Mussels served w/ flavorful andouille sausage, blistered cherry tomatoes, Fire-roasted corn in a delicate white wine butter sauce & served w/ small portion of Spaghetti

– CHEF MANDILE'S SPAGHETTI BOLOGNESE –

Spectacular sauce made w/ Fresh herbs, red wine, Veal, Beef & Pork

– ROASTED CHICKEN QUARTER –

Roasted w/ butter lemon, garlic, oregano. Served w/ a lemon wedge

– GRILLED PORK TENDERLOIN –

Berry Balsamic Reduction Sauce

– DESSERT TO SHARE –

Chocolate Lava Cake

Crème Brule