The Grill At 1951 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, red onion, tomato, carrots, w. lemon vinaigrette GF ~ Caprese Salad ~ 14 Ripe tomatoes, mozzarella cheese, basil, balsamic glaze

 The Wedge ~ Sm. 10 /lg.15 Iceberg, Cherry Tomatoes, Bacon, Red Onion, home-made Danish Blue Cheese dressing, Danish Blue Cheese Crumbles GF

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

~ Soups ~

~ New England Seafood Chowder ~ or ~ Soup of the Day ~ Cup 7 Bowl 12

Cup of Soup & any ½ Sandwich is the price of a large Sandwich Cup of Soup & any small Salad is the price of large Salad

~ Appetizers ~

~ **1951 Crab Cake** ~ 22 Home-made Lump Crab w. a dollop of adventurous remoulade

~ Fresh Jazzy Mussels ~ 18 (w/ linguine + \$4) Sautéed w/ Andouille Sausage, Cherry Tomato, Corn Kernels in a White Wine Garlic Butter Sauce, Crostini (GF without crostini)

~ Shrimp Cocktail ~ 18 Poached & chilled Shrimp served w. home-made cocktail sauce

> ~ Salt & Pepper Calamari ~ 16 Orange Cilantro glaze, Scallion & fresh Jalapeno

~ **Pistachio crusted goat cheese for Two** ~ 14 Drizzled w. raw organic honey & raspberry melba sauce

~ 5 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

~ Sandwiches ~

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

> ~ **5th Ave French Dip** ~ sm. 8/lg. 14 Shaved Ribeye Steak, Au Jus, Swiss Cheese, horseradish cream sauce

Philly Cheesesteak ~ sm. 8/lg. 14
Shaved Ribeye Steak w. choice of Cheese w/ or w/out caramelized onions

~ **Grouper Sandwich** ~ 21 Pan Seared, Fried or Blackened w/ Lettuce, Tomato, Red Onion & tartar

~ Haddock Sandwich ~ 12Tempura Haddock, deep fried or blackened, Tartar sauce:

~ Traditional Corned Beef Reuben or Turkey Reuben ~ 14 Hot corned beef or turkey, sauerkraut, Swiss cheese, homestyle 1000 island spread

Meatball Sandwich ~ sm. 8/lg. 14
Our meatballs w. our homemade Marinara & topped w/ Mozzarella cheese

~ Babcock Trails ~ sm. 8/lg. 14 Turkey, Romaine, Tomato, Cucumber and Herb Avocado Spread.

> ~ **BLT** ~ sm. 7/large 13 Bacon, lettuce, tomato & mayo

~ **Flatbread Pizza** ~ 13 Pepperoni, Cheese, Margherita on Flatbread

~ Hot Entrees ~

- Quiche of the Day - Chef's Choice (market price)

 Chicken Parmesan – 27
Butterflied chicken breast breaded w/ Chef's Italian Breadcrumbs topped w/ Marinara & Mozzarella Cheese, and served over Spaghetti

~ Fish & Chips ~ 16 Tempura Haddock, deep fried, served w. Tartar, French Fries or Coleslaw

~ **1951 Black Angus Beef Hamburger** ~ 19 1/2 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

> > ~ **Spaghetti & Meatballs** ~ (small 19) Our home-made sauce, Meatballs & grated Parmesan

~ Ricotta & Spinach Lasagna ~ 25 Piled high, layers of Ricotta, Spinach, Parmesan, Mozzarella, Garlic, Basil & Marinara sauce

~ Chef's selection of sauteed veggies ~ (sm. dish) 9