New Year's Eve 2026

ENTERTAINMENT
by Special Guest
KITT MORAN
with
THE TONY BOFFA QUARTET

Dinner Menu

Mixed Nuts

Bread & Butter Service

BAGUETTE W/ VIRGIN OLIVE OIL WITH BALSAMIC

Soup

Chef's Wild Mushroom Bisque

House Salad

Mixed Greens, Cherry Tomatoes, Carrots, Cucumber, Red Onion, White Zin Vinaigrette Dressing

Main Course

Served w/ Rustic Mashed or Chef's Safron Rice & Honey Glazed Carrots & fresh Green Beans

— CERTIFIED ANGUS CENTER-CUT NY STRIP STEAK —
12 oz. aged, grilled & oven finished. Topped w/ Gorgonzola butter GF

— WAGYU EYE OF THE RIB EYE —
8+ oz. aged & hand cut, Eye of the Ribeye, grilled & oven-finished, topped w/ Cabernet Demi-glace.
Our Ribeye is a special center-cut that has less of the large fatty deposits,
but all the desired marbling that makes it so wonderful.

— SURF & TURF —
7 oz. Certified Angus Filet Mignon, Aged, center-cut, topped w/ herbed butter, and
7-8 oz. North Atlantic Lobster Tail, served w/ drawn butter & lemon wedge GF

— SURF & SURF —
7 - 8 oz. North Atlantic Lobster tail w/ Chef's 1951 Crabcake

— SEAFOOD BOUQUET —
Grouper, Shrimp, U-10 Sea Scallops, Gulf Shrimp, ½ North Atlantic Lobster Tail
white wine & butter, baked on a sizzle plate,
topped w/ lemon butter breadcrumbs & served w/ a lemon wedge

— SHRIMP STUFFED GROUPER —
Shrimp-stuffed Grouper fillets, baked w/ a creamy Crab sauce

— FRESH MAINE ATLANTIC SALMON —
From the ice-cold Maine waters comes some of the world's best Salmon.
Served w/ a Peach Bourbon Glaze **GF**

— SHRIMP STUFFED GROUPER —
Shrimp-stuffed Grouper fillets, baked w/ a creamy Crab sauce

— SURF & SURF —
One 7-8 oz. North Atlantic Lobster Tail, served w/ drawn butter & lemon wedge &
a Jumbo lump Maryland Crab cake served w/ a lemon wedge

— RACK OF LAMB —
Pan-seared, served w/ Chermoula sauce (Moroccan version of Chimichurri)

— OSSO BUCCO —
Pork Shank braised slowly until tender in a Tomato Bordelaise Sauce

— 1951 CHICKEN & 3 JUMBO SHRIMP ALFREDO —
Pan-seared Chicken breast served over Pappardelle w/ a creamy, cheesy Alfredo

— CRISPY ROASTED NY DUCKLING BREAST—
Duck breast (7 - 9.5 oz.) pan-seared for a crispy skin & oven finished for a tender inside,
finished w/ a pickled Cherry sauce over braised red cabbage

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

Desserts

NY Cheesecake, Crème Brulé or Chocolate Lava Cake

Complimentary Champagne Toast *from our family to yours*

THE Grill AT 1951

Tableside Dancing is always encouraged
Free Champagne Toast & Party Favors

Reservations: 941 255 0994