MENU Two (2) for $59.95 Dinner Special

Includes fresh baked NYC baguette, shared Appetizer, Choice of; soup or salad, 2 Entrees, choice of starch (mashed, baked, rice) & Shared Dessert

— APPETIZERS TO SHARE —

HOME-MADE MEATBALLS **PISTACHIO CRUSTED GOAT CHEESE** **SALT & PEPPER CALAMARI**

— SOUP OR SALAD —

CUP OF SOUP or **SMALL HOUSE SALAD** or **CEASAR SALAD** (add $2)

—ENTRÉES —

— PETITE FILET MIGNON —

4-4.5 oz. filet mignon topped w/ our herbed butter, includes choice of starch & Chef's vegetable of the day

— SHORT RIBS —

Slow-cooked boneless braised short rib in a rich Cabernet demi-glace

— TENDERLOIN STEAK KABOB —

One skewer w/3 pieces of tenderloin (1–1.5 oz. ea.), w/ grilled onion, roasted red pepper, mushroom & balsamic glaze

— TENDERLOIN TIPS IN A RICH MUSHROOM DEMI —

Tenderloin tips w/ a mushroom gravy, served w/ choice of starch & Chef's vegetable of the day

— 1951 SIGNATURE HAMBURGER —

Choice ground beef w/ lettuce, tomato, onion, served w/ Shoestring Fries & Chef's vegetable of the day
Additional Topping Available: American, Cheddar, Swiss, Provolone, +$2ea.

— BAKED HADDOCK W/LEMON BUTTER BREADCRUMBS —

North Atlantic Haddock, served w/ choice of starch & Chef's vegetable of the day

— "BAKKA" SALMON —

The Gold Standard for Salmon: Pan-seared & finished in the oven. Served w/ fresh dill sauce and a lemon wedge

—SHRIMP ALLA VODKA —

3 Jumbo Shrimp sautéed in olive oil, marinara sauce, vodka, heavy cream, parmesan & shallots, in spaghetti

— EXTRA COLOSSAL SHRIMP KABOB —

1 skewer w/3 Extra Colossal Shrimp (U-10), w/ grilled onion, roasted red pepper & mushroom & balsamic glaze

— PORK CHOP —

Apple fusion (caramelized apples reduced w/Bourbon) topped w/ a bourbon glaze & Chef's veggie of the day

— CHICKEN PARMESAN —

Breaded & fried Chicken breast; Parmesan & mozzarella, served over spaghetti

— CHICKEN PICATTA or MARSALA —

Piccata: (lemon, mushroom, caper sauce) or Marsala (mushroom, Marsala wine sauce) served over Spaghetti

— JAZZY MUSSELS —

One dozen Mussels served w/ andouille sausage, cherry tomatoes, corn in a white wine/butter sauce over spaghetti

— SPAGHETTI & MEATBALLS — or — BOLOGNESE —

ITALIAN SAUSAGE LASAGNA

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

— SPINACH & RICOTTA LASAGNA—

Layers of Ricotta. Spinach, Parmesan, Mozzarella, Garlic, & home-made Marinara Sauce

— EGGPLANT PARMESAN —

Breaded, fried, then layered w/ Marinara Sauce and topped w/ Mozzarella; oven-baked & served over spaghetti

1951 CRAB CAKE

One Jumbo Lump Crab Cake, served w/ a lemon aioli sauce & a wedge of lemon

— DESSERT TO SHARE —

House-made by Pastry Chef Katrina:

NY Cheesecake, Carrot Cake, Crème Brûlée, Sunshine Lemon Cake, Chocolate Espresso Ricotta Torte