



1951 Tamiami Trail, Port Charlotte, FL. 33955 (941) 255 0994

Serving Lunch from 11:30 – 3:00 and Dinner from 4:00 – 9:00PM Mon - Sat. Entertainment nightly

## #1 WINNER OF 'A TASTE OF PUNTA GORDA'

### — APPETIZERS —

#### — Shrimp Bruschetta —

Whole shrimp, vine ripe tomatoes, basil, red onion, kalamata olive, garlic crostini 13.95

#### — Salt and Pepper Calamari —

Orange cilantro glaze, scallion, and fresh jalapeno 13.95

#### — Jazzy Mussels —

Sautéed with Spanish chorizo, blistered cherry tomato, and roasted fresh corn in a white wine garlic butter sauce, crostini (GF without crostini) 12.95

#### — Tuna Nachos —

Sesame encrusted ahi tuna, fried wonton, fresh spinach, cucumber, radish, tomato, scallion, with a trio of sauces, soy glaze, sweet chili aioli, and wasabi cream 13.95

#### — Good and Evil Chicken Wings —

Traditional blue cheese. The name says it all 11.95 GF (=Gluten Free)

#### — Roasted Brussel Sprouts —

Braised bacon, pickled scallion, Thai vinaigrette, cilantro 10.95

#### — Asian Pork Belly —

Braised pork belly, sweet soy, malt vinegar, honey, fresh mint, fried straw onion 13.95

#### — Maryland Jumbo Lump Crab Cake —

Chef Kellen's incredible secret recipe & served w. a dollop of adventurous key lime remoulade 17.95

#### — Chicken Liver Pate —

With Port Wine, assorted seasonal condiments, crostini 9.95 GF minus crostini

#### — Pistachio Crusted Goat Cheese For Two —

Drizzled with raw organic honey & Raspberry Melba Sauce 11.95

#### CONSUMER ADVISORY

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of increases your risk of contracting a food borne illness – especially if you have certain medical conditions.

Provided by the Florida Department of Business and Professional Regulations

Division of Hotels and Restaurants. [www.MyFloridaLicense.com](http://www.MyFloridaLicense.com)

Section 3-603.11, 2001 FDA Food Code

## — SOUPS & SALADS —

### — Lobster Bisque—

Cup 6.95 Bowl 10.95

### — Soup of the Day —

Cup 5.95 Bowl 8.95

### — Caesar's Salad —

Romaine, shaved parmesan, herbed croutons, House Caesar dressing, anchovies optional 11.95

### — The Wedge —

Iceberg, cherry tomatoes, bacon, red onion, blue cheese dressing, crumbed Danish blue cheese 11.95 **GF**

### — Burrata Caprese —

Fresh burrata, vine ripe tomato, basil,  
red wine vinegar glaze, extra virgin olive oil, crostini 14.95 **GF minus crostini**

### — Harvest Salad —

Mixed greens, cherry tomatoes, carrots, cucumber, walnuts, dried cranberry,  
chevre, with a white balsamic vinaigrette 11.95 **GF**

### — House Salad —

Mixed greens, carrots, tomato, red onion with House Lemon Vinaigrette 7.95 **GF**

**Add to any Salad: Grilled Chicken 6, Grilled Salmon 8, Grilled Shrimp 9**

## — ENTREES —

**Entrees Include: Tribeca French Baguette Bread served with extra virgin olive oil and balsamic vinegar or whipped butter.**

### — Fresh Black Grouper—

Beurre blanc sauce, capers and chopped sautéed shallots  
served with Coconut rice and seasonal vegetable 34.95  
sm. plate 19.95

### — Seared Scallops—

Diver scallops, sweet pea risotto, bacon jam 33.95  
sm. plate 19.95 **GF**

### — Maryland Jumbo Lump Crab Cake —

Chef Kellen's incredible secret recipe &  
served w. a dollop of adventurous key lime remoulade 34.95

### -- Tuscan Shrimp —

Lightly sautéed whole shrimp, light cream sauce,  
spinach, sundried tomatoes, coconut rice 25.95  
sm. plate 16.95 **GF**

### — Poppy Seed Crusted Ahi Tuna —

Sashimi grade Ahi, creamy risotto,  
Sweet Thai bell peppers, wasabi crème, sriracha 29.95  
sm. plate 17.95 **GF**

— **Faroe Island Salmon** —

Pan seared with sweet bell pepper butter sauce,  
pickled shallots and fresh cilantro, served with coconut rice and seasonal vegetable 27.95 GF

— **Shrimp & Scallop Oreganata Linguine** --

Butter, garlic, shallots white sauce 29.95  
sm. plate 16.95

— **Linguine Tortura** —

Shrimp, Scallops, Mussels, Squid, with olive oil, garlic,  
shallots, fresh herbs, light tomato, tossed with linguine 32.95  
sm. plate 17.95

— **Maine Lobster Stuffed Ravioli** —

Whole lobster tail, lobster ravioli, light cream, brandied carrot, celery & shallot sauce, braised spinach 35.95

— **Homemade Sweet Italian Sausage Lasagna** —

A Classic like the Ford Mustang! 18.95

— **Linguine Bolognese** —

Homemade meat sauce 19.95  
sm. plate 12.95

— **Surf & Turf** —

**Filet Mignon 8 oz. w/Choice of**

**Lobster tail** 42.95, **Shrimp** 38.95, **Scallops** 42.95 —  
Bearnaise or Diane sauce, Rustic mashed, seasonal vegetable GF

— **8oz. Filet Mignon** —

Roquefort sauce, rustic mashed, seasonal vegetable 34.95 GF

— **14oz. Black Angus NY Strip Steak** —

Herb butter, rustic mashed, seasonal vegetable 30.95 GF

— **Prime Angus Rib Eye** —

The Steak Lover's Steak 14oz+, rustic mashed, seasonal vegetable 34.95

— **8 oz. Black Angus Beef Hamburger** —

Served with Lettuce Tomato and onion 13.95

Topping choices: American, Cheddar, Swiss or Bleu Cheese, Mushrooms, Bacon, sautéed Onions .75 ea.

— **Bone-In Frenched Pork Chop**—

Pan seared with roasted garlic, oregano and fresh lemon crust,  
creamed leeks, rustic mashed and seasonal vegetable 27.95 GF

— **Slow Braised Pork Osso Bucco** —

Pork Shank, rustic mash, braised spinach, tomato bordelaise 26.95

— **Rack of Lamb** —

New Zealand pan seared rack of lamb,  
Served with chimichurri sauce, Rustic mashed & seasonal vegetable 38.95 sm. plate 21.95

— **Crispy Half Duck** —

Pickled cherry sauce, rustic mashed and seasonal vegetable 27.95 GF

— **Chicken Modena** —

Organic Sautéed chicken breast, pesto risotto,  
Fresh mozzarella, bruschetta, balsamic glaze, seasonal vegetable 19.95

— **Vegetarian/Vegan** —

Options available upon request. Dinner sized portions 20.95

**\*\*GF= Gluten Free Options**

— **DESSERTS** —

— **Crème Brûlée** — 8.95 GF

— **Mississippi Mud Pie** — 8.95

— **Key lime pie** — 7.95

— **Lemon sorbet**— 6.95 GF

— **Chocolate lava cake** 5.95 — a la mode 8.95

— **Dark chocolate gelato** — 6.95 GF

— **Vanilla ice cream w/ chocolate sauce or caramel sauce** — 5.95

**Sodas 3, French Roast Coffee 3, Espresso 5, Tea 3**

— **PORT WINES** —

Taylor Fladgate 10 yr Tawny Porto 10

Bin No. 27 Reserve Porto 10

Delaforce Fine Tawny Port 11

Taylor Fladgate 20yr Tawny Porto 15

Taylor Fladgate Special Tawny Porto 8

Fonseca LBV Port 10

Hartley & Gibson Pedro Ximenez 10

— **KIDS MENU** —

Chicken tenders with French fries 8.95

Linguine Bolognese 8.95

Kids burger with French fries 8.95

***NOTE: For parties of 8 or more, 20% Gratuity will automatically be added***

— **BUSINESS EVENTS, PRIVATE PARTIES & CATERING** —

Events can be held in the main restaurant or our 'Speakeasy' private dining room in the rear of the restaurant. This Private Dining Area is, handicap accessible, has plenty of parking in the rear, a lobby, private bar, and restroom facilities. Available for corporate events, birthdays, retirements, wedding dinners or small receptions.

**Contact:** (941) 255 0994 or online at [info@TheGrillat1951.com](mailto:info@TheGrillat1951.com)