



HANDCRAFTED PREMIUM  
MARTINI'S

#### COSMOPOLITAN

THREE OLIVES CITRUS, TRIPLE  
SEC, CRANBERRY JUICE, TOUCH  
OF LIME JUICE

#### HELLO DELICIOUS

THREE OLIVES MANGO VODKA,  
HYPNOTIC, TRIPLE SEC, SPLASH  
OF PINEAPPLE JUICE

#### CHOCOLATE RASPBERRY

RASPBERRY VODKA, BAILEYS  
IRISH CREAM, BUTTERSCOTCH  
SCHNAPPS AND KAHLUA

#### CARIBBEANTINI

MALIBU RUM, AMARETTO,  
PINEAPPLE JUICE AND  
CRANBERRY JUICE

#### HERSHEY'S KISS

THREE OLIVES VODKA, WHITE  
CRÈME DE CACAO, BAILEYS  
IRISH CRÈME

#### APPLETINI

GREEN APPLE FLAVORED VODKA,  
SPLASH OF SOUR, SPLASH  
OF APPLE SCHNAPPS

#### X-RATED KISS

X-RATED, VANILLA CUDDY,  
CRANBERRY JUICE AND CREAM

#### LEMONTINI

THREE OLIVES CITRUS,  
TRIPLE SEC, SWEET AND SOUR

#### FRENCHY

BACARDI RAZZ, RAZZMATAZZ  
AND LEMONADE

#### THE SPY WHO LOVED ME

THREE OLIVES VODKA,  
GIN AND DRY VERMOUTH

### WINES BY THE GLASS

#### WHITE

ST. CHRISTINA PIESPORTER  
POLKA DOT REISLING  
RELAX RIESLING  
BELLA SERA PINOT GRIGIO  
PARDUCCI CHARDONNAY

#### RED

MIDDLE SISTER PINOT NOIR  
MARK WEST PINOT NOIR  
GAUCHO MALBEC  
RODNEY STRONG MERLOT  
FIVE RIVERS CABERNET  
MORSE CODE SHIRAZ  
AVALON CABERNET SAUVIGNON

### APPETIZERS

**AHI TUNA WONTON** - Seared Ahi tuna on a mango chipotle glazed wonton with Asian slaw and drizzled with Wasabi aioli. 8.99

**MEDITERRANEAN CHICKEN QUESADILLAS** - Grilled chicken breast, marinated Mediterranean vegetables, a blend of cheeses served on a grilled parmesan flat bread tortilla then served with spinach and artichoke dip. 7.99

**ARTICHOKE CAKE CAPRESE** - Three Mediterranean artichoke cakes pan-fried then topped with fresh mozzarella, ripe tomatoes and baby field greens. Finished with red pepper aioli and balsamic syrup 7.99

**1951 WEST TAVERN CHIPS** - Potatoes, bleu cheese sauce, Lingonberry jelly. 6.99

**BRUSCHETTA** - Grilled Ciabatta bread, Roma tomatoes, fresh mozzarella cheese. 7.49

**SEARED SESAME TUNA** - Sashimi grade tuna crusted with sesame seed and cracked peppercorns, pan seared to medium rare, sliced and served with Asian slaw, pickled ginger, Wasabi horseradish and Wasabi dipping sauce. 8.99

#### THE 1951 ULTIMATE APPETIZER - (SERVES FOUR)

This one is built to share. Asian slaw topped with seared Ahi tuna, Mediterranean Chicken Quesadillas, Tavern Chips, Artichoke Cake Caprese, and Bruschetta. 23.99

### SALADS

**SPINACH AND BABY ARUGULA** - Spinach and arugula tossed with granny smith apples, strawberries, red onions, bleu cheese, candied pecans and blackberry yogurt dressing.

Served with parmesan Crostini. 7.49 with chicken add 1.99

**APPLE AND MAPLE CHICKEN SALAD** - Grilled chicken breast on a bed of fresh spring greens red onion, cherry tomato halves, cucumbers, green apple wedges and blue cheese crumbles served with a side of maple balsamic dressings topped with candied pecans. 9.49

**CHICKEN CAESAR SALAD** - Romaine, tossed with Caesar dressing, parmesan cheese, croutons, topped with a grilled chicken breast. 8.99

**SOUTHWEST CRISPY CHICKEN SALAD** - Crispy fried chicken, mixed greens with pico de gallo, four cheese blend, tortilla strips, guacamole, bell pepper strips, & spicy ranch dressing 9.49

**CRANBERRY MACADAMIA NUT CHICKEN SALAD** - Diced breast of chicken, dried cranberries, Macadamia nuts, celery, peppercorn dressing, tomato slices, cucumber & toast. 8.99

### SANDWICHES & BURGERS

Includes french fries or soup

**PRETZEL BURGER** - A half pound angus beef patty topped with beer cheese sauce, flash fried onion straws on a grilled pretzel roll. 8.99

**KC CLUB** - A grilled pork patty glazed with Kansas City style barbecue sauce and topped with bacon strips, smoked Gouda, flash fried onion straws on a Sweet Onion Kaiser Roll. 7.99

**ANGUS PRIME RIB SANDWICH** - Mushroom bordelaise, Swiss cheese, bacon, onions straws 8.99

**CRANBERRY MACADAMIA NUT CHICKEN SALAD SANDWICH** - Chicken, dried cranberries, Macadamia nuts, celery, peppercorn dressing. 8.99

**GRILLED PORTABELLA SANDWICH** - Portabella mushroom, roasted red peppers, fresh mozzarella, artichoke, and basil pesto, on a toasted sun-dried tomato Focaccia bun 8.49

**BUFFALO BURGER** - 1/2 pound lean, Navarino valley locally raised buffalo served with onion straws on a corn dusted Kaiser roll. 9.49

**LONGHORN BURGER** - 1/2 pound angus beef, cheddar, Monterrey jack cheese, Applewood bacon, and BBQ sauce 8.99

**COCONUT CHICKEN SANDWICH** - Coconut Crusted Chicken Breast topped with an exotic fruit salsa and honey mustard dressing on a grilled butter roll. 8.49

### TRADITIONAL FAVORITES

Dinners below include salad or soup and bread basket.

**BROASTED CHICKEN** - A rock garden favorite known by the locals who bring their friends from out of town to enjoy our Broasted Chicken, prepared to a tantalizing golden brown and served with choice of potato. ¼ chicken 9.99 ½ chicken 12.99

**BABY BACK RIBS** - slow roasted till they're falling off the bones, and served with choice of potato with our own BBQ sauce. six bone rack 12.49 2-six bone rack 18.99

**CHICKEN AND BABY BACK RIBS** - A delicious combination of Broasted chicken and BBQ baby back ribs, served with a choice of potato. 14.99



**SIDES**

- GARDEN SIDE SALAD.....1.99
- SOUP OF THE DAY CUP.....1.99
- SOUP OF THE DAY BOWL.....2.99
- FRENCH FRIES.....1.99
- BREAD BASKET.....1.99
- CROCK OF ONION SOUP  
LOADED WITH MOZZARELLA**



**TRY OUR NEW HUNGRY HOUR!  
ASK SERVER FOR DETAILS**

**CHOOSE FROM THE FOLLOWING 1/2 PRICED APPETIZERS.  
AVAILABLE IN BAR ONLY!**

**BUFFALO ONION RINGS**

**BRUSCHETTA**

**EXOTIC MUSHROOM AND STEAK  
SPRING ROLLS**

**AHI TUNA WONTON**

**1951 WEST TAVERN CHIPS**

**MEDITERRANEAN CHICKEN  
QUESADILLAS**

**ANGRY CORDON BLEU'S**

**SERVED SUNDAY THRU FRIDAY  
3:00PM TO 6:00PM**

**SATURDAY FROM 11:00AM  
TO 5:00PM**



**JOIN US FOR THESE**

**OTHER NIGHTLY**

**FEATURES**

- SUNDAY BRUNCH..10:00AM-2:00PM
- SUNDAY NIGHT ALL YOU EAT CHICKEN
- MONDAY.....SPECIAL VARIES
- TUESDAY.....PASTA BAR
- WEDNESDAY.....PRIME RIB
- THURSDAY.....BBQ SPECIALS
- FRIDAY.....SEAFOOD SPECIALS
- SATURDAY.....PRIME RIB

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

18% SERVICE CHARGE WILL BE ADDED TO ALL GROUPS OF 8 OR MORE.

CERTAIN ITEMS ON OUR MENU MAY CONTAIN ALCOHOL.

**WE SINCERELY APPRECIATE  
YOUR BUSINESS**

**STEAKS**

**(ALL OUR STEAKS ARE CHARBROILED USDA CHOICE CERTIFIED ANGUS BEEF THAT COMES FROM GRAIN-FED MIDWESTERN BEEF. WE THEN SEAR OUR STEAKS AT 1500 DEGREES TO SEAL IN THEIR NATURAL FLAVOR AND PREPARE THEM TO YOUR DESIRED TEMPERATURE.)**

CHOOSE AT NO EXTRA CHARGE ONE OF THE FOLLOWING WITH YOUR STEAK:

- ROASTED GARLIC AND HERB BUTTER \* BLEU CHEESE AND CRACKED PEPPER BUTTER
- STEAKHOUSE BUTTER \* 12 PEPPER & GARLIC BLEND SEASONING

STEAKS INCLUDE SALAD OR SOUP, CHOICE OF POTATO, AND BREAD BASKET.

**NEW YORK STRIP** - 14 oz. marbled, mouthwatering flavor for the true steak lover. 22.99

**RIB EYE** - The chef's favorite cut a perfectly aged from the eye of the rib. 12oz.19.99 16oz. 24.99

**CHOICE CUT FILET** - A thick cut, lean and tender, broiled to melt in your mouth. 6oz 19.99 10oz 27.99

**HOUSE CHOICE SIRLOIN** - A seamless hand trimmed cut that is tender and juicy. 10oz 16.99

**SEAFOOD**

**INCLUDES SALAD OR SOUP AND BREAD BASKET**

**SWEET CHILI SALMON** - Fresh Norwegian Salmon glazed with a Garlic and a sweet Thai Chili Sauce, served with rice pilaf and the vegetable of the day. 17.99

**CRAB STUFFED SHRIMP WITH ANGEL HAIR** - Crab stuffed shrimp resting beside a mound of angel hair pasta floating in a pool of roasted garlic and herb cream sauce. 18.99

**BAKED HADDOCK** - Served with chef's choice vegetable, choice of potato and butter. 15.99

**PAN FRIED WALLEYE** - Two filets of cold water walleye pan fried served with chef's choice vegetable and choice of potato. 18.99

**SEARED SESAME TUNA** - Sashimi grade tuna crusted with sesame seed and cracked peppercorns, pan seared to medium rare, sliced and served with rice pilaf, Asian slaw, pickled ginger, Wasabi horseradish and Wasabi dipping sauce. 17.99

**BROILED SALMON** - Fresh Norwegian Salmon served with a cucumber dill sauce. 17.99

**PISTACHIO CRUSTED SCALLOPS** - Pistachio crusted sea scallops served with a gratin of sweet potato, fresh vegetable and Frangelico Cream. 18.99

**BRUSCHETTA SHRIMP SCAMPI**

Tiger shrimp sautéed with white wine and fresh herbs placed over angel hair pasta tossed with ripe tomatoes, basil, parmesan and garlic butter sauce. Served with Crostini Bread and Balsamic Reduction. 17.99

**FRESH CATCH**

**(Market Price)**

Our Chefs daily inspiration featuring fresh fish flown in one day out of the water from Honolulu, Hawaii or a local fresh fish just off the boat.

**INCLUDES BREAD BASKET & SALAD OR SOUP**

**SPECIALTIES**

**INCLUDES BREAD BASKET**

**BOURBON TERIYAKI PORK SHISH KABOBS** - Medallions of Pork Tenderloin wrapped with apple wood smoked bacon then skewered with Grilled Pineapple, Roasted Red Peppers, red onions and mushrooms. Served with rice pilaf and bourbon teriyaki glaze. 14.99

**COCONUT CHICKEN** - Coconut Crusted Chicken Breast topped with an exotic fruit salsa served with rice pilaf and honey mustard sauce. 13.49

**JAMBALAYA** - Spicy Andouille and Italian sausage, chicken, shrimp and a blend of spices served over rice with wedges of Rustique Ciabatta bread. Half order 11.49 Full order 14.99

**MACADAMIA NUT CRUSTED CHICKEN** - Tender breast of chicken crusted with Macadamia nuts and bread crumbs, served with a pastry Feuilleté basket overflowing with caramelized onions and apples. Served with apple cider cream sauce and vegetables. 15.99

**CEDAR PLANK WHISKEY SALMON** - A 1951 west signature entrée fresh salmon marinated with whiskey and brown sugar, and roasted on a cedar plank with fresh rosemary sprigs. Served with Asian citrus slaw and choice of potato. 16.99

**1951 WEST CHICKEN POT PIE** - Chunks of chicken breast and a medley of vegetables in our own cream sherry sauce, served in a large crock with a flaky, golden crust 13.99