

1424

BAR & BISTRO



APPETIZERS

Fruits & Cheeses 16

Assorted cheeses & fruits, crackers and garlic Parmesan bread

Grilled Stuffed Portobello Mushroom 12

With garlic, onion, tomato, basil, Parmesan, Romano & Jack—fresh, rich & delicious

Saganaki—Flaming Kasserli Cheese 15

Sauteed in a skillet & flamed at table side

Mediterranean Escargot 14

Shell-less Escargot cooked in tomato, onion, garlic & basil sauce

Southwestern Scallops & Shrimp “en Brochette” 16

Grilled sea scallops, shrimp & mushrooms and served with a creamy Chipotle sauce

Calamari 15

Lightly battered & deep-fried and served with marinara sauce & lemon

Tortilla Soup cup..... 5 bowl..... 7

Chicken, cheese and tortilla strips. The rest is a secret!

Grilled Parmesan Bread 6



Ask your server for pricing.

Fried Oysters or Shrimp

Your choice of oysters, shrimp or combination

Texas Brown Shrimp

Texas brown shrimp sautéed and flamed with brandy and Tabasco

Blue Point Oysters

1/2 dozen or full dozen

Mussels

Steamed in white wine butter garlic sauce

salads



Greek Salad 10

Lettuce, Tomatoes, Cucumbers, Onions, Feta, Kalamata Olives in a Balsamic Vinaigrette

Caesar Salad Large 8 Small 6

Lettuce, croutons, Parmesan cheese & in house made Caesar dressing

House Salad Large 8 Small 6

Mixture of greens with tomato and choice of dressing

Add to any salad: Chicken +7 Shrimp +8 Salmon +10

Dressings

House Creamy Greek

Ranch

Honey Mustard

Bleu Cheese

Vinaigrettes: Balsamic, Red Wine, Raspberry

ENTREES

All entrees come with a salad and fresh bread



Ask your server for pricing.

Red Snapper

Grilled Red Snapper with olive oil and fresh lemon juice

Ahi Tuna

Seared Ahi Tuna topped with parsley, onions, olive oil and lemon juice

Chilean Seabass

Grilled Seabass topped with sweet roasted red pepper puree

Alaskan Halibut

Grilled Halibut topped with sweet roasted red pepper puree

Salmon

Grilled Salmon with olive oil and fresh lemon juice

Fresh Seafood Entrees Served with Two Vegetables and Salad

Spicy Rice
Greek Style Potatoes
Corn Saute
Sugar Snap Peas
Rice Pilaf

Lemon Carrot Rice
April's Sauteed Potato Medley
Broccoli
Baby Carrots



Seafood Curry 27

Choice of sea scallops, shrimp or tilapia in a curried cream sauce with spinach chiffonade on a bed of basmati rice

Orange Vermouth Seared Scallops 26

Sea scallops served over a rice pilaf & splashed with orange Vermouth butter sauce with choice of one side

Seafood Picatta 26

Tilapia, scallop & shrimp—pan seared & drizzled with a light lemon butter white wine sauce with capers & served with lemon carrot rice and your choice of one vegetable

Orange Roughy 33

Filet of Orange Roughy—pan seared & topped with 'Blue Crab Meat' & smothered in a creamy lemon dill sauce & served on a bed of Basmati rice with asparagus spears

Southwestern Saute Chicken or Fish 17

Choice of chicken breast or tilapia—grilled & served with one vegetable and Chipotle sauce

Scampi 22

Large shrimp, garlic, butter, Parmesan & Romano with angel hair pasta

Fettuccini Alfredo 15

+ Add Chicken..... 7 + Add Shrimp..... 8

Fettuccini pasta with creamy Alfredo sauce with garlic & topped with Parmesan and crumbled bacon

Etoufee 27

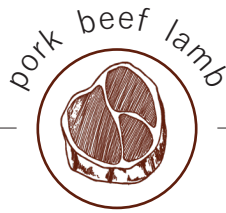
Choice of crawfish, shrimp or scallops served with Basmati rice & topped with our Louisiana Cajun Sauce

Tilapia Monica 34

Two fillets of tilapia topped with grilled shrimp & topped with Louisiana Cajun sauce and served with your choice of one vegetable

Chicken Piccata 19

Scallopini-style chicken breast with sauce of lemon, white wine, butter & topped with capers. Served with one vegetable & so light you'll have to have dessert!



Grilled Pork Tenderloin 22

Pork tenderloin medallions with a balsamic reduction sauce and served with two vegetables

1424 Wellington 27

our version of this classic dish—beef tenderloin medallions served on puff pastry with our white wine mushroom cream sauce & served with Basmati rice pilaf, seared onions & peppers

Beef Tenderloin 6oz..... 35 10oz..... 45

Served with two vegetables

Ribeye 12oz..... 26 16oz..... 33

Served with two vegetables

Lamb Chops Ask your server—market price

Grilled lamb chops topped with our white wine mushroom sauce and served with two vegetables

Roasted Lamb Shank 22

Slowly roasted lamb shank with white wine mushroom sauce & served with two vegetables

sides



6.5

**Spicy Rice
Greek Style Potatoes
Corn Saute
Sugar Snap Peas
Rice Pilaf**

**Lemon Carrot Rice
April's Sauteed Potato Medley
Broccoli
Baby Carrots**



Customers wanting to share an entree, there is a \$2.95 split plate charge applied unless an appetizer is ordered.

DESSERTS & BEVERAGES

Vanilla or Chocolate Crème Brulee 7

Fired with sugar

French Silk Truffle Mousse Cake 8

Vanilla sponge cake layers with chocolate & vanilla mousse and topped with chocolate ganache

White Chocolate Bread Pudding 7

Warm white chocolate bread pudding drizzled with white chocolate sauce

Hot Apple Pie a la Mode 6.5

Hot apple pie served with a scoop of vanilla ice cream

Alcoholic Dessert Beverages

Glass of Penfolds Club Tawny Port 7

Martinis like a Dessert--Almond Joy 9 Vanilla Wonder 9 Deluxe Chocolate 9

How about a Snifter of Brandy, Grand Marnier, Cointreau or Disaronno!

Outside desserts have a \$2 plate charge per person



Cappuccino 4 Espresso 3 Double Espresso 3.50

Coffee Infused Alcoholic Delights 8

Brewed-topped with whipped cream

Irish

Jameson Irish Whiskey

Kahlua & Irish

Kahlua & Jameson

Frangelico

Frangelico Hazelnut & Butterscotch Schnapps

Almond Mocha

Disaronno Amaretto & Creme de Cacao Liqueur

After 5 Mint

Kahlua, Bailey's & Peppermint Schnapps

Cappuccino's with Espresso & steamed milk

Bailey's

Bailey's Irish Cream

Kahlua

Kahlua Coffee Liqueur

Kahlua & Bailey's

Kahlua & Bailey's Irish Cream

Frangelico

Frangelico Hazelnut Liqueur



Iced Tea 3 Coffee 3

Bottled Perrier 3

Iced Cold Can Soft Drinks Served with Glass of Ice 2

Coke, Diet Coke, Sprite, Dr Pepper, Diet Dr Pepper, Ginger Ale

Long Neck Beer

Bud Light 5 Coors Light 5 Miller Light 5 Michelob Ultra 5

Shiner Bock 6 Alamo Golden Ale 6 Dos Equis 6 Heineken 5 Stella Artois 6

Can: IPA Stash 6