



Market Fresh Seafood Specials

Ask your server for pricing

Appetizers

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

Fresh Seafood Entrees

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 Lemon Carrot Rice April's Sauteed Potato Medley Greek Style Potatoes

Corn Saute Broccoli Sugar Snap Peas Baby Carrots

Appetizers

Fruits & Cheeses 15

Assorted cheeses & fruits, crackers and garlic Parmesan bread

Grilled Stuffed Portobello Mushroom 11

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

Saganaki—Flaming Kasserı Cheese 13

Sauteed in a skillet & flamed at tableside

Mediterranean Escargot 12

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

Southwestern Scallops & Shrimp “en Brochette” 15

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

Calamari 13

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

Tortilla Soup cup..... 4 bowl..... 6

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

Grilled Parmesan Bread 4

Salads

House salad Large 7 Small 5

Mixture of greens with tomato and choice of dressing

House Creamy Greek Ranch Honey Mustard Bleu Cheese Thousand Island

Vinaigrettes: Balsamic Red Wine Raspberry

Caesar Salad Large 7 Small 5

Romaine lettuce, croutons, Parmesan cheese & in house made Caesar dressing

ADD to Salads: +Grilled Chicken..... 7 +Shrimp..... 8 +Salmon..... 8

Seafood & Chicken Entrees

Seafood Curry 21

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

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

Seared Orange Roughy 32

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 16

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

Scampi 21

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

Fettucini Alfredo Parmesan..... 13

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

Fettucini pasta with creamy Alfredo sauce with garlic. Topped with Parmesan and crumbled bacon

Etoufee 26

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

Tilapia Monica 27

Two filets of tilapia topped with grilled shrimp & served on a bed of Basmati rice. Topped with Louisiana Cajun sauce and served with your choice of one vegetable.

Chicken Piccata 17

Scaloppine 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!

Pork, Beef & Lamb Entrees

Grilled Pork Tenderloin 20

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

1424 Wellington 25

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..... 31 10oz..... 40

Served with two vegetables

Ribeye 12oz..... 25 16oz..... 32

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 18

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

Vegetables 4.50

Spicy Rice Lemon Carrot Rice April's Sauteed Potato Medley Greek Style Potatoes
Corn Saute Broccoli Sugar Snap Peas Baby Carrots

All Entrees come with a salad and Fresh Bread

Beverages

Iced Tea 2.50 Coffee 2.50

Bottled Perrier 3

Iced Cold Can Soft Drinks Served with Glass of Ice 1.75

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

Long Neck Beer 4.50

Bud Light Coors Light Miller Light Michelob Ultra

Alamo Golden Ale Dos Equis Newcastle Heineken Stella Artois

From Our Espresso Bar

Cappuccino 4 Espresso 3 Double Espresso 3.50

See bar menu or table tent for our alcoholic coffee delights!

Desserts

Vanilla Crème Brulee 7

Fired with sugar

Chocolate Crème Brulee 7

Fired with sugar

French Silk Truffle Mousse Cake 7.50

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

White Chocolate Bread Pudding 6.50

Warm white chocolate bread pudding drizzled with white chocolate sauce

Hot Apple Pie a la Mode 6.50

Hot apple pie served with a scoop of vanilla ice cream

\$2.00 plate charge per person for outside desserts

