



Beverages

Soft Drinks 1.75 Coke, Diet Coke, Dr Pepper, Diet Dr Pepper, Sprite, Ginger Ale

Brewed Iced Tea & Coffee 2.50



Sparkling Wine Congratulations!

La Marca Prosecco, Italy 38

Fresh & vibrant bouquet of golden apple, white peach & honeysuckle

Enza Prosecco 34

Refreshing flavor of peach, green apples, honeysuckle & a touch of citrus

Rosa Regale, Italy 50

Luscious sweet red with hints of rose petals & raspberries

Veuve Clicquot Champagne 100

Perfect balance of finesse & forcefulness with distinct aromas of brioche & vanilla

Appetizers

Fruit & Cheeses 15

Assorted cheeses & fruit, crackers & garlic Parmesan bread

Stuffed Portobello Mushroom 11

Garlic, onion, tomato, basil, Parmesan, Romano & Jack

Saganaki "Flaming Cheese" 13

Sauteed in a skillet & flamed at table side

Mediterranean Escargot 12

Shell-less & cooked in tomato, garlic, herb sauce

Calamari 13

Lightly battered & deep fried with marinara & lemon

Dolmathes 13

Chef Aris' specialty: grape leaves, ground beef & rice

Market Fresh Seafood Specials

Appetizers

Fried Oysters or Shrimp

Your choice of oysters, shrimp or combination

Texas Brown Shrimp

Sautéed and flamed with brandy and Tabasco

Mussels

Steamed in white wine butter garlic sauce

Blue Point Oysters

1/2 dozen or full dozen

Fresh Seafood Entrees

Red Snapper

Grilled Red Snapper with olive oil & lemon juice

Ahi Tuna

Seared & topped with parsley, onions, olive oil & lemon

Salmon

Grilled Salmon with olive oil & lemon juice

Chilean Seabass

Grilled Seabass topped with roasted red pepper puree

Alaskan Halibut

Grilled Halibut topped with roasted red pepper puree

Fresh Seafood Entrees Served with Two Vegetables & Salad

April's Sautéed Potato Medley Corn Saute Sugar Snap Peas Broccoli



From Our Regular Entree Menu

Grilled Chicken Greek Salad 19

Chicken, lettuce, tomatoes, cucumbers, onions, feta, olives, & topped with our Balsamic vinaigrette

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!

Fettuccine Alfredo 13

Fettuccine Alfredo with Chicken 20 Fettuccine Alfredo with Shrimp 21

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

Scampi 21

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

Etoufee 26

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

Tilapia Monica 27

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

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

Roasted Lamb Shank 18

Slowly roasted lamb shank with white wine mushroom sauce & served with rice pilaf and one vegetable

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

Served rice pilaf and one vegetable

Vegetables

April's Sautéed Potato Medley Corn Saute Broccoli Sugar Snap Peas

All Entrees come with a salad and Fresh Bread

Desserts

Bar

Vanilla or Chocolate Crème Brulee 7

Fired with sugar

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

French Silk Truffle Mousse Cake 7.50

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

\$2.00 plate charge per person for outside desserts

From Our Espresso

Cappuccino 4 **Espresso** 3

Double Espresso 3.50

See bar menu for our alcoholic coffee delights!