



**Appetizers**

**Fruit & Cheeses 16**

Assorted cheeses & fruit, crackers & garlic Parmesan bread

**Stuffed Portobello Mushroom 12**

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

**Saganaki “Flaming Cheese” 14**

Sauteed in a skillet & flamed at table side

**Mediterranean Escargot 13**

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

**Calamari 14**

Lightly battered & deep fried with marinara & lemon

**Dolmathes 13**

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

**From Our Regular Entree Menu**

**Grilled Chicken Greek Salad 19**

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

**Chicken Piccata 18**

Scaloppini-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 14**

Fettuccine Alfredo with Chicken 21    Fettuccine Alfredo with Shrimp 22

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 32**

Two fillets of Tilapia topped with grilled shrimp & our Louisiana

Cajun sauce and served with your choice of one vegetable

**1424 Wellington 26**

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 20**

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

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

Served with one vegetable

**Vegetables**

April’s Sauteed Potato Medley

Corn Saute

Broccoli

Sugar Snap Peas

**All Entrees come with a salad and fresh bread**

**Desserts**

**Vanilla or Chocolate Crème Brulee 7**

Fired with sugar

**White Chocolate Bread Pudding 7**

Warm white chocolate bread pudding drizzled with white chocolate sauce

**French Silk Truffle Mousse Cake 8**

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

**\$2.00 plate charge for outside desserts**

**Tea & Coffee 3**

**Soft Drinks**

**Iced Cold Can with glass if ice 3**

Coke, Diet Coke, Dr Pepper, Diet Dr Pepper, Sprite