

Welcome to

1424
B I S T R O

*Waco's Home for good food, wine and
conversation!*

Thursday - Sunday
5pm-10pm

Beverages

Fountain Sodas
Topo Chico
Iced Tea

Lemonade
Drip Coffee
Espresso

Cappuccino
Latte
Hot Tea

Mocktails

Shirley Temple

Virgin Mojito

Muddled mint, lime juice, sugar & soda Pomegranate Cranberry

Pineapple Ginger Smash

A tropical blend of pineapple juice, ginger beer and lime served over ice.

Fruity Lemon Lime Refresher

Your choice of Strawberry, Raspberry, Coconut, Pomegranate, Peach and Mango.

Daiquiris

Strawberry, Peach, Mango, Pina Colada

Mock Mule

N/A Ginger Beer, Lime juice garnished with lime and fresh mint.

Appetizers

Fruit & Cheese

Assorted artisanal cheese, seasonal fruit, jam plate, nuts, fig jam with fresh toasted bread. 24

Grilled Stuffed Portobello Mushroom

With garlic, onion, tomato, basil, Parmesan, Romano. 15

Saganaki

Kasseri Cheese sauteed in a skillet & flamed table side. 18

Cheeseballs

A blend of 3 soft cheeses served with marinara sauce. 12

Mediterranean Escargot

Shell-less braised in a tomato, onion, garlic aromatic red wine sauce. 17

Blue Point Oysters

1/2 dozen or full dozen MP

Cocktail Shrimp

Aromatic poached shrimp (5), chilled and served with cocktail sauce. 13

Calamari

Lightly battered, deep-fried, served with marinara sauce & lemon. 19

Southwestern Scallops & Shrimp “en Brochette”

Grilled sea scallops, shrimp & mushrooms and served with a creamy Chipotle sauce. 24

Orange Vermouth Scallops

3 Seared Scallops in an orange vermouth butter sauce. 18

Soup of Day

Ask your server on our daily soup option.

Cup 8 Bowl 14

Salads

Greek Salad

Lettuce, Tomatoes, Cucumbers, Onions, Feta, Kalamata Olives in a Balsamic Reduction. 12

Caesar Salad

Lettuce, croutons, Parmesan cheese tossed in house made Caesar dressing. 10

Blue Cheese Wedge

Iceberg, blue cheese dressing, parmesan, toasted bacon, tomatoes, red onion, fresh dill. 12

Chicken +9 - Shrimp +13 - Grilled Salmon +16

Seafood - Chicken - Pasta

Fresh Catch

A selection of the finest seafood caught recently, prepared to highlight its natural flavors. Please ask your server for details on today's offering and the chef's special preparation. Served with one side. MP

Orange Roughy

Pan seared Filet, topped with Blue Crab Meat, smothered in a creamy lemon dill sauce & served on a bed of Basmati rice with asparagus spears. 39

Scampi

Sauteed Shrimp in a butter-garlic sauce tossed with linguini pasta and parmesan cheese. 28

Grilled Salmon

Grilled Salmon drizzled with EVOO, and fresh lemon juice topped with an onion parsley salad, served with our seasonal vegetable medley. 29

Pesto Linguini

Tomato, onion, bell peppers, garlic, spinach & pesto and tossed with linguini pasta. 21
+ Chicken 9 + Shrimp 13

Alfredo

Linguini pasta tossed with a creamy Alfredo sauce & topped with Parmesan cheese and crumbled bacon. 17
+ Chicken 9 + Shrimp 13

Chicken Piccata

Scallopini-style chicken breast with sauce of lemon, white wine, butter, parmesan cheese, topped with capers and tossed with linguini pasta and asparagus. 27

Add to your Entrée

Caesar 5 - Greek Salad 8 - Shrimp 2 Scallop 5 Lobster 15

Shared Side

Garlic Mashed Potatoes 9

Greek Potatoes 11

Mushroom Risotto 12

Steamed Broccoli 9

Grilled Asparagus 11

Vegetable Medley 12

Smoked Gouda Mac & Cheese 11

Specialty Meats

1424 Wellington

Our version of this classic dish 5oz beef tenderloin medallion layered in puff pastry with our white wine mushroom cream sauce, served with our mushroom risotto. 35

Lamb Shank

Slowly roasted lamb shank with our white wine mushroom sauce & served on mash potatoes and our seasonal vegetable medley. 41

Duck

Seared duck breast with a sherry cream pan sauce, served with vegetable medley. 33

Veal Schnitzel

Lightly breaded veal, fried and served over garlic mash potatoes & broccoli with a white wine mushroom sauce. 23

Steaks

WE PROUDLY SERVE ALL NATURAL
BLACK ANGUS HIGH CHOICE
SERVED WITH YOUR CHOICE OF A SIDE

- **10oz New York Strip** 38
- **Ribeye 14oz** 75
- **1424 8 oz Beef Tenderloin** 65.
Center Cut
Tenderloin topped with sauteed mushrooms, white wine mushroom cream sauce, bleu cheese crumbles 65

Additions

- Caesar 5
- Greek Salad 8
- Shrimp 2
- Scallop 5
- Lobster 15

**We have specially created each main entrée so that its components complement each other, therefore substitutions will not be accepted.*

**Consuming raw or undercooked foods may increase your risk of foodborne illness. Please consult your server if you have any concerns.*

**Allergies & Dietary restriction. Please inform your server of any allergies or restriction you may have. This will help us assist you in making informed menu choices.*

**All price and menu items are subject to change.*

**A 20% gratuity will be added to a party of 8 more*

Dessert

Vanilla or Chocolate Crème Brulee

Chilled custard made with eggs & cream. Fired with cane sugar and topped with fresh fruit. 13

French Silk Truffle Mousse Cake

Vanilla & Chocolate sponge cake layers with chocolate & vanilla mousse, served with a berry. 13

NY style Colossal Cheesecake

Drizzled with our strawberry coulis, shaved chocolate with berry. 15

Warm White Chocolate Bread Pudding

1424's signature white chocolate bread pudding drizzled with our velvety crème anglaise, whipped cream and a berry. 11

Thank you for 20 + incredible years of trust and support!

Your loyalty has been the foundation of our journey, and we're deeply grateful to have you with us. As we reflect on these two decades we're reminded of the words of Henry Ford: 'Coming together is a beginning: Keeping together is progress: working together is success.' Here's to many more years of shared success and meaningful connections.

With sincere appreciation,

1424 Bistro Team

Dessert