

## begin

### **chesapeake crab, avocado and shrimp napoleon**

*wasabi-ginger vinaigrette*

16

### **spicy tuna tacos**

*mango cilantro salsa*

14

### **mediterranean trio of stuffed wine leaves**

*roasted pepper hummus and tabouleh*

12

### **sesame shrimp and sweet potato tempura**

*ginger-orange sauce*

13

### **tandoori chicken flat bread**

*cilantro-mint yogurt sauce*

13

## greens

### **hearts of romaine caesar**

*shaved parmesan cheese and bouqueron anchovies*

11

### **green apple, manchego and arugula salad**

*sherry vinaigrette*

9

### **1400 signature salad**

*field greens, sun-dried cranberries, roasted pecans and crumbled maytag bleu cheese with white truffle vinaigrette*

10

## soups

### **housemade french onion soup**

*glazed with swiss gruyere, provolone and parmesan*

8

### **chesapeake minestrone**

*fresh vegetables, lump crab, mussels and day's catch with basil pesto*

8

Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## entrees & specialties

### **jumbo prawns on grilled polenta cakes**

*red curry sauce and wilted greens*

26

### **peppercorn glazed beef tenderloin medallions**

*atop mushroom potato hash and steamed asparagus*

29

### **flash broiled mediterranean sea bass**

*ripe tomato and olive relish with beluga lentil and fennel risotto*

28

### **12 oz. new york strip**

*yukon gold mashed potatoes and steamed asparagus*

34

### **parthenon chicken breast**

*spinach and greek feta, roasted pepper coulis*

22

### **lump crab cakes**

*cappelini, fresh vegetables and basil pesto*

26

### **wood plank roasted ginger-green tea marinated salmon fillet**

*steamed rice, edamame, shiitake mushrooms and sweet piquillo pepper relish*

26

### **ricotta filled shells on wilted spinach**

*zesty marinara and basil scented micro greens*

22

## sides

7

yukon gold parmesan potatoes

steamed asparagus

polenta cake

mushroom risotto

mushroom potato hash

## desserts

### **trio of crème brûlée**

*grand marnier, raspberry and chocolate*

9

### **chocolate chip bread pudding and bourbon crème anglaise**

*housemade chocolate chip bread pudding doused with bourbon cream*

8

### **white chocolate cheesecake with raspberry**

8

### **bananas foster**

*sliced bananas simmered in liqueur and rum sauce, topped with vanilla ice cream*

9

### **sampler of fresh fruits and berries with sorbet**

8

### **selection of ice cream or sorbet**

8

# PROOF

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# #3

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**1400 North Dinner Menu**

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