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## APPETIZERS

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### NERUDA SMOKED CHICKEN POTSTICKERS

HOUSE SPECIALTY - SPICY SHIITAKE MUSHROOM TOMATO RELISH  
\$10.95

### NERUDA CRABCAKE

ONE CRABCAKE, FIELD GREENS, CHIPOTLE MAYONNAISE  
\$11.95

### ROASTED PORTOBELLO MUSHROOM

LUMP CRAB MEAT, GREEN ONIONS, MOZZARELLA & ASIAGO CHEESES WITH A BALSAMIC GLAZE  
\$11.95

### FLASH FRIED CALAMARI

WITH OUR GOUDA CHEESE DIPPING SAUCE  
\$10.45

### BAKED GOAT CHEESE

BROILED IN MARINARA, GARLIC CROSTINI  
\$9.25

### BAKED SHRIMP SCAMPI

SIX JUMBO SHRIMP, CHARDONNAY HERB BUTTER, WITH CROSTINI  
\$12.95

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## SALADS

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### NERUDA HOUSE SALAD

FIELD GREENS, RED ONION, PESTO, BALSAMIC VINAIGRETTE DRESSING  
\$4.95  
BLUE CHEESE \$1.00, DRIED CRANBERRIES \$1.50, OR CRUSHED PECAN \$1.50

### CAESAR SALAD

GRATED ASIAGO, GARLIC CROUTONS  
\$5.25

### SEAFOOD REMOULADE SALAD

POACHED SEAFOOD TRIO OF SHRIMP, CRAB, AND SCALLOPS  
SERVED CHILLED, ON FIELD GREENS, WITH A CLASSIC REMOULADE SAUCE  
\$10.95

### TUCSON WALDORF SALAD

GRILLED CHICKEN BREAST, CANDIED PECANS, DRIED CRANBERRIES, GRANNY SMITH APPLES  
BLUE CHEESE, RED ONION, OVER MIXED GREENS  
CREAMY CHAMPAGNE VINAIGRETTE  
\$12.95

### HOUSEMADE SOUP DU JOUR

\$3.50 / \$5.75

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PARTIES OF EIGHT OR MORE, NO SEPARATE CHECKS PLEASE  
NERUDA MAY ADD 18% GRATUITY TO TABLES OF SIX OR MORE  
EVENING SPLIT PLATE - \$3.00

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[WWW.NERUDA2DINE.COM](http://WWW.NERUDA2DINE.COM)

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## ENTREES

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### **PRIME NEW YORK STRIP STEAK**

12 OZ STRIP STEAK, GRILLED TO ORDER  
GARLIC MASHED POTATOES, SEASONAL VEGETABLES, CABERNET REDUCTION SAUCE  
\$29.95

### **HERB ENCRUSTED FILET OF BEEF**

7 OZ FILET, GRILLED TO ORDER, YUKON GOLD MASHED POTATOES, SEASONAL VEGETABLES  
WITH A SKEWERED GRILLED SHRIMP, ROASTED GARLIC HERB BUTTER  
\$26.95

### **GRILLED FRENCHED RACK OF LAMB**

GNOCCHI WITH HERBS & WILD MUSHROOMS, BALSAMIC STEAK SAUCE  
\$29.95

### **GRILLED PORK TENDERLOIN**

MASHED SWEET POTATOES, SEASONAL VEGETABLES  
CARAMELIZED ONION GUINNESS STOUT REDUCTION  
\$23.25

### **MOJITO CHICKEN**

HOUSE BLEND RICE, SEASONAL VEGETABLES  
MOJITO-LIME GLAZE  
\$21.95

### **GRILLED ATLANTIC SALMON WITH ORANGE CUMIN VINAIGRETTE**

HOUSE BLEND RICE & SEASONAL VEGETABLES  
\$24.95

### **YELLOWFIN TUNA NERUDA**

CENTER-CUT TUNA, ENCRUSTED IN BLACK PEPPER AND SPICE BLEND, PAN SEARED TO ORDER  
WITH BELL PEPPERS, ONIONS, SNOW PEAS, CARROTS, BABY CORN & SHIITAKE MUSHROOMS  
ON SOBA NOODLES, TOPPED WITH A SESAME SOY GLAZE,  
\$26.95

### **PAN SEARED JUMBO SEA SCALLOPS**

OVER A MANGO-JÍCAMA SLAW  
HOUSE BLEND RICE, WITH A ROASTED RED PEPPER COULIS  
\$24.95

### **SUN DRIED TOMATO & FRESH BASIL PASTA**

LIGURIAN SUNDRIED TOMATOES, PINENUTS, IN A GARLIC CREAM SAUCE, ON PENNE PASTA  
\$17.95

### **RUSTICO PASTA**

SWEET ITALIAN SAUSAGE, ROASTED RED PEPPER, SPINACH, CREMINI MUSHROOMS  
FRESH BASIL, KALAMATA OLIVES, WITH RIGATONI NOODLES  
IN A RICH WINE BUTTER BROTH, FINISHED WITH SHAVED ASIAGO  
\$18.95

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ALL DINNER ENTREES SERVED WITH THE NERUDA HOUSE SALAD



CHEF GARY MCNELLY