
APPETIZERS

SMOKED CHICKEN POTSTICKERS

SPICY SHIITAKE MUSHROOM TOMATO RELISH
\$9.95

CRISPY CRABCAKE

ONE CRABCAKE, FIELD GREENS, CHIPOTLE MAYONNAISE
\$10.95

CRISPY FRIED CALAMARI

GOUDA CHEESE DIPPING SAUCE IN A TORTILLA SHELL
\$9.95

GRILLED PORTOBELLA MUSHROOM

JUMBO LUMP CRAB MEAT, GREEN ONIONS, MOZZARELLA & ASIAGO CHEESES
\$11.95

BAKED GOAT CHEESE

BROILED IN MARINARA, GARLIC CROSTINI
\$7.95

TRADITIONAL SHRIMP COCKTAIL

FOUR JUMBO PRAWNS, CLASSIC COCKTAIL SAUCE, CLASSIC LOUIS SAUCE
\$10.95

SALADS

NERUDA HOUSE SALAD

FIELD GREENS, RED ONION, CHERRY TOMATOES, BALSAMIC VINAIGRETTE DRESSING
\$4.95
PECANS OR BLUE CHEESE \$1.00, DRIED CRANBERRIES \$1.50

CAESAR SALAD

GRATED ASIAGO, GARLIC CROUTONS
\$5.25

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

\$3.25 / \$5.25

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

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WWW.NERUDA2DINE.COM

ENTREES

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
\$24.95

NEW YORK STRIP STEAK

10 OZ STRIP STEAK, GRILLED TO ORDER
YUKON GOLD MASHED POTATOES, SEASONAL VEGETABLES, ROSEMARY DEMI GLACE
\$22.95

GRILLED FRENCHED RACK OF LAMB

WILD MUSHROOM AND PEA RISOTTO, APPLE-ROSEMARY DEMI GLACE
\$26.95

GRILLED PORK TENDERLOIN

MASHED SWEET POTATOES, SEASONAL VEGETABLES
CARAMELIZED ONION GUINNESS STOUT REDUCTION
\$22.95

PAN SEARED BONELESS HALF CHICKEN

GARLIC MASHED POTATOES, SEASONAL VEGETABLES
HONEY BOURBON GLAZE
\$21.95

RED CURRY GLAZED ATLANTIC SALMON

PARMESAN POLENTA CAKE & SEASONAL VEGETABLES
\$23.95

YELLOWFIN TUNA

CENTER-CUT TUNA, ENCRUSTED IN BLACK PEPPER AND SPICE BLEND
PAN SEARED TO ORDER, WITH BELL PEPPERS, ONIONS, SNOW PEAS, & SHIITAKE MUSHROOMS
TOPPED WITH A SESAME SOY GLAZE, ON SOBA NOODLES
\$23.95

VEAL PORTOBELLO RAVIOLI

VEAL & PORTOBELLO MUSHROOM RAVIOLI, WITH GRAPE TOMATOES, CRIMINI MUSHROOMS, & PEAS
IN A MARSALA CREAM SAUCE, WITH AN ASIAGO CHEESE FINISH
\$22.95

SUN DRIED TOMATO & FRESH BASIL PASTA

LIGURIAN SUNDRIED TOMATOES, PINENUTS, IN A GARLIC CREAM SAUCE, ON PENNE PASTA
\$16.95

MARE A MONTE PASTA

SHRIMP, SCALLOPS, CLAMS AND MUSSELS, CRIMINI MUSHROOMS, ON TRI-COLOR FETTUCCINE
GARLIC BUTTER WHITE WINE SAUCE, ASIAGO CHEESE FINISH
\$23.95

ALL DINNER ENTREES SERVED WITH A NERUDA HOUSE SALAD



CHEF RICHARD COUNTS

& THE NERUDA CULINARY TEAM