

Neruda ✧ New Year's Eve 2009

Appetizers

SHRIMP COCKTAIL - FIVE JUMBO SHRIMP

~ 14 ~

SEARED DUCK BREAST, APPLES, GORGONZOLA, PECANS, CRANBERRY GLAZE

~ 12 ~

WHIPPED HOUSE SMOKED SALMON, CHIVE FLATBREAD

~ 12 ~

BAKED BRIE, TOASTED ALMONDS, & PEAR COMPOTE

~ 13 ~

BACON & CARAMELIZED ONION RAVIOLI, PILSNER-GOUDA SAUCE

~ 11 ~

SEAFOOD STUFFED PORTOBELLO MUSHROOM

WITH SHRIMP, CRAB, & HOUSE MADE BOURSIN CHEESE

~ 13 ~

Salads and Soups

NERUDA FIELD GREEN SALAD

RED ONION, CRANBERRIES, PECANS, BLUE CHEESE & A BALSAMIC PESTO VINAIGRETTE

~ 8 ~

CLASSIC CAESAR SALAD

~ 8 ~

GRILLED CHICKEN BREAST, TOASTED PINENUTS & ASIAGO CHEESE

ENTRÉE SALAD, ON FIELD GREENS, WITH A SUN-DRIED TOMATO VINAIGRETTE

~ 18 ~

BRANDY WILD MUSHROOM PEPPERJACK SOUP

~ CUP 5 / BOWL 9 ~

LOBSTER & SHRIMP SAFFRON BISQUE

~ CUP 7 / BOWL 12 ~

Entrees

TWIN LOBSTER TAILS, DRAWN BUTTER

~ 44 ~

8 OZ FILET OF BEEF & LOBSTER TAIL, DRAWN BUTTER, BÉARNAISE SAUCE

~ 46 ~

FILET OF BEEF STUFFED WITH SHRIMP, CRAB, & GARLIC HERBED CREAM CHEESE

~ 39 ~

HERB ENCRUSTED FILET OF BEEF, WITH BÉARNAISE SAUCE

~ 30 ~

12 OZ KOBE NEW YORK STRIP STEAK, HOUSE MADE BALSAMIC STEAK SAUCE

~ 40 ~

BUTTER POACHED CHILEAN SEABASS, CHARDONNAY-CHIVE BEURRE BLANC

WITH SAUTÉED SPINACH & HOUSE BEND RICE

~ 38 ~

GRILLED FRENCHED RACK OF LAMB, PORCINI-MERLOT DEMI GLACE

~ 38 ~

LOBSTER, LEEKS, & PAPPARDELLE IN A VANILLA-CHAMPAGNE-LEMON ALFREDO

~ 32 ~

ALL ENTRÉES SERVED WITH NERUDA GARLIC MASHED POTATOES & CAULIFLOWER UNLESS OTHERWISE INDICATED

Chef Gary McNelly



On this evening, we cannot provide separate checks for parties greater than six