

Neruda Valentine's Day 2010

Appetizers

BAKED BRIE, STRAWBERRIES, ROASTED GARLIC, & CANDIED PECANS
~12~

DUCK PROSCIUTTO, FIGS, RAISIN BUTTER
~12~

STUFFED PORTOBELLO, WITH LOBSTER & CRAB, ASIAGO & CREAM CHEESE
~12~

CLASSIC SHRIMP COCKTAIL
~10~

SEARED YELLOW FIN TUNA, SOY HONEY GLAZE, WASABI, PICKLED GINGER, SOY
SERVES TWO

~23~

Salads and Soups

NERUDA HOUSE SALAD

CRANBERRIES, PECANS, BLEU CHEESE, BALSAMIC VINAIGRETTE
~8~

CLASSIC CAESAR SALAD
~8~

LOBSTER & CLAM BISQUE
~7/12~

CURRY CHICKEN SOUP
~5/9~

Entrees

TWIN LOBSTER TAILS, WITH DRAWN BUTTER
~52~

EIGHT OZ BEEF FILET WITH ONE LOBSTER TAIL, BEARNAISE SAUCE
~46~

EIGHT OZ FILET OF BEEF, BEARNAISE SAUCE
~30~

FILET OF BEEF STUFFED WITH SHRIMP & LOBSTER
HOUSE-MADE BOURSIN CHEESE, GARLIC HERB BUTTER SAUCE
~39~

12 OZ PRIME NEW YORK STRIP STEAK, GORGONZOLA, BALSAMIC REDUCTION
~39~

ROASTED CHILEAN SEA BASS, RED PEPPER CRANBERRY BUERRE BLANC
~35~

PAN SEARED VENISON TENDERLOIN, PORCINI DEMI-GLACE
~39~

FETTUCINE ALFREDO WITH LOBSTER TAIL
~32~



CHEF GARY McNELLY