

# Neruda Valentine's Day 2011

## Appetizers

*BAKED BRIE WITH ACCOUTREMENTS*

~13~

*STUFFED PORTOBELLO, WITH LOBSTER, SHRIMP & CRAB, ASIAGO & CREAM CHEESES*

~12~

*CHARDONNAY BUTTER POACHED JUMBO SHRIMP, REMOULADE SAUCE*

~13~

*3 JERK DUSTED LAMB LOLLIPOPS, CHARRED TOMATO MERLOT GLAZE*

~14~

## Salads and Soups

*NERUDA HOUSE SALAD - COMPLETE*

*CRANBERRIES, PECANS, BLEU CHEESE, BALSAMIC PESTO VINAIGRETTE*

~8~

*CLASSIC CAESAR SALAD WITH WHITE ANCHOVIES*

~8~

*ROASTED HEN OF THE WOODS, HUMBOLDT FOG, SPRING GREENS, TARRAGON  
VINAIGRETTE*

~9~

*SAFFRON LOBSTER & SHRIMP BISQUE*

~7/12~

*BRANDY WILD MUSHROOM PEPPER JACK*

~5/9~

## Entrees

*TWIN LOBSTER TAILS, WITH DRAWN BUTTER*

~52~

*SEVEN OZ BEEF FILET WITH ONE LOBSTER TAIL, BÉARNAISE SAUCE*

~46~

*SEAFOOD STUFFED FILET OF BEEF, TWICE BAKED POTATO, DRAWN BUTTER*

~43~

*TEN OZ FILET OF BEEF OSCAR, ASPARAGUS, CRAB, & BÉARNAISE SAUCE*

~47~

*ROASTED DOVER SOLE, LOBSTER CARDINAL SAUCE, HOUSE BLEND RICE*

~34~

*FETTUCINE ALFREDO - WITH ONE LOBSTER TAIL*

*CHERRY TOMATOES, CREMINI MUSHROOMS, & SPINACH*

~20/32~



**CHEF GARY McNELLY**

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