
APPETIZERS

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

SALADS

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

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

ENTREES

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

ALL DINNER ENTREES SERVED WITH THE NERUDA HOUSE SALAD



CHEF GARY McNELLY