

MOTHER'S DAY 2010

APPETIZERS

NERUDA SMOKED CHICKEN POTSTICKERS

HOUSE SPECIALTY - SPICY SHIITAKE MUSHROOM TOMATO RELISH
\$11~

CHEESE PLATE

RAMBOL, MAHON, & HERBED GOAT CHEESES
\$10~

STUFFED PORTOBELLO MUSHROOM

LOBSTER AND CRAB MEAT, GREEN ONIONS, ASIAGO & CREAM CHEESES, WITH A BALSAMIC GLAZE
\$12~

IRISH SMOKED SALMON

WITH A DILL CRÈME FRAICHE, ASSORTED GOURMET CRACKERS
\$12~

SEARED YELLOWFIN TUNA

SOY HONEY GLAZE, WITH WASABI, PICKLED GINGER, SOY SAUCE
SERVERS TWO
\$22~

SALADS

NERUDA HOUSE SALAD

FIELD GREENS, RED ONION, PESTO, BALSAMIC VINAIGRETTE DRESSING
\$5~
BLUE CHEESE \$1.00, DRIED CRANBERRIES \$1.50, OR CRUSHED PECAN \$1.50

CAESAR SALAD

GRATED ASIAGO, GARLIC CROUTONS
\$8~

SEAFOOD REMOULADE SALAD

POACHED SEAFOOD TRIO OF SHRIMP, CRAB, AND SCALLOPS
SERVED CHILLED, ON FIELD GREENS, WITH A CLASSIC REMOULADE SAUCE
\$12~



HOUSEMADE SHRIMP BISQUE

\$5~ / \$7~

FRESH FRUIT BISQUE

MANGO – KIWI – GINGER - CHAMPAGNE
\$5~ / \$7~

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

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WWW.NERUDA2DINE.COM

MOTHER'S DAY ENTREES

TWIN LOBSTER TAILS, WITH DRAWN BUTTER

\$52~

SEVEN OZ BEEF FILET WITH ONE LOBSTER TAIL, BERNAISE SAUCE

\$46~

SEARED DUCK BREAST WITH A MANGO & BLUEBERRY GLAZE

\$29~

SEVEN OZ MACADAMIA NUT ENCRUSTED GROUPER

CITRUS & CRANBERRY BUERRE BLANC

\$46~

SEVEN OZ PAN-SEARED PROSCUITTO WRAPPED SALMON

\$26~

PRIME NEW YORK STRIP STEAK

12 OZ STRIP STEAK, GRILLED TO ORDER
HORSERADISH GORGONZOLA – BALSAMIC REDUCTION

\$30~

ESPRESSO ENCRUSTED RACK OF LAMB WITH GNOCCHI

KALAMATA OLIVE / SUN-DRIED TOMATO RELISH

\$30~

GRILLED PORK TENDERLOIN

CARAMELIZED ONION GUINNESS STOUT REDUCTION

\$23~

MOJITO CHICKEN

MOJITO-LIME GLAZE

\$22~

PAN SEARED JUMBO SEA SCALLOPS

LEEKs, CREMINI MUSHROOMS, BI-COLOR FETTUCCHINE NOODLES
GARLIC CREAM SAUCE – CABERNET DEMI-GLACE

\$24~

FETTUCCHINE ALFREDO / WITH ONE LOBSTER TAIL

\$20~ / \$32~

ALL DINNER ENTREES SERVED WITH THE NERUDA HOUSE SALAD

AND MOM GETS AS FREE DESSERT...

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CHEF GARY MCNELLY