



**Restaurant Week, January 16<sup>th</sup> – 22<sup>nd</sup> 2012**

**Lunch Menu \$11.12**

***Please select one of our wonderful soups or salads to compliment your lunch***

***Cup of Nero's famous White  
Bean Soup***

***House Salad***

***or***

***or***

***Cup of our Soup of the Day***

***Caesar Salad***

### ***Sandwiches***

***Lone Eagle*** – Legendary open faced sandwich with shaved turkey, ham and tomato topped with pimento cheese then broiled to a bubbly goodness.

***Steak and Biscuits*** – Tender, juicy pan seared medallions of beef inside three flaky buttermilk biscuits.

***Pulled Pork BBQ*** – Hand pulled BBQ pork served atop our famous corn cakes.

### ***Entrees***

***Warm Spinach Salad with Chicken*** – Baby spoon spinach, grilled chicken, red onion, bacon bits blue cheese crumbles with our warm bacon dressing.

***Island Tilapia*** – Grilled Tilapia topped with a citrus salsa served with steamed broccoli.

***Cajun Bowtie Pasta*** – Crawfish, andouille sausage, mushroom, asparagus, black beans, yellow corn and okra pan tossed in a Cajun cream sauce.

***Veggie Plate*** – Sautéed mushrooms, steamed broccoli, fresh spinach and steamed seasonal vegetables.



## **Restaurant Week, January 16<sup>th</sup> – 22<sup>nd</sup> 2012**

**Three courses for \$ 20.12**

### **Starters**

**Spinach Artichoke Dip** – Served with Parmesan crostini.

**Cup of Nero's famous White Bean Soup or Soup of the Day**

**Caesar Salad** – Crisp hearts of romaine lettuce with seasoned croutons, shredded Parmesan cheese and tossed with our home made Caesar dressing.

### **Entrees**

**Grilled Lemon Chicken** – Grilled marinated chicken breast topped with a citrus mushroom artichoke sauce, served with Chef's vegetables and calico rice

**Feta Salmon** – Grilled Atlantic Salmon served over a bed of sautéed spinach and calico rice, finished with a relish made of peppers, onions, kalamata olives, and feta cheese.

**Burgundy Beef Medallions** – Beef medallions finished in a burgundy sauce and served with classic mashed potatoes and broccoli florets.

**Penne Pasta Primavera** – Penne pasta with an array of vegetables in a creamy Parmesan cheese sauce.

### **Desserts**

**Apple Dumpling** – Granny-smith apples wrapped in a flaky pastry baked to a crisp golden brown and dusted with cinnamon-sugar, served warm with vanilla ice cream.

**Peppermint Snowball** – Cool and refreshing peppermint ice cream rolled in crushed Oreos and drizzled with chocolate sauce.

### **Wine Feature**

**Big Guy Red and White Blends**

\$10.12 glass ~ 38.12 bottle