

# Appetizers

## Maryland Style Crab Cakes

Fresh lump crab meat blended with celery, onions and fresh herbs. Served with our Cajun Remoulade sauce. 12.99

## Bloody Mary Fried Oysters

Plump oysters dredged in Cajun seasoned cornmeal and served with cocktail sauce.

MARKET PRICE

## Nero's Famous White Bean Soup

Original recipe from the good ole days  
CUP 4.99 ⇨ BOWL 5.99

## Spinach Artichoke Dip

Green Hills' best dip!! Served with Parmesan crostini. 9.99

## Jumbo Shrimp Cocktail

Large Gulf shrimp served with cocktail sauce. 12.99

## Hand Sliced Chips

Topped with Bleu cheese crumbles and served with warm Bleu cheese sauce. 6.99



## Calamari

Tossed in our spicy seasoning mix and fried to a golden crisp. Served with zesty marinara sauce. 9.99

# Salads

Our dressings: Creamy Balsamic, Bleu Cheese, Honey Mustard, Ranch, Italian Vinaigrette, Fat Free Raspberry Vinaigrette or Warm Bacon

## Cobb Salad

Fried or grilled chicken tenders atop crisp greens, tomatoes, bacon, bleu cheese, egg and avocado served with your choice of dressing. 12.99

## Lettuce Wedge

A baby Iceberg head of lettuce served with tomato, egg slices and your choice of dressing. 5.99

## Chop Chop

Italian inspired salad of finely shredded iceberg lettuce, smoked turkey, provolone cheese, diced tomatoes, artichokes, chick peas, scallions, fresh basil, croutons and tossed in our house vinaigrette. 11.99

## Salmon Caesar Salad

Wood grilled Atlantic salmon on crisp hearts of romaine lettuce with seasoned croutons, shredded Parmesan cheese tossed with our house Caesar dressing. 12.99

SUBSTITUTE AHI TUNA 2.00

## Warm Spinach Salad

Baby Spoon Spinach, red onion, bacon bits, bleu cheese crumbles and our warm bacon dressing. 7.99

ADD GRILLED CHICKEN 4.00

ADD GRILLED SALMON 6.00

ADD AHI TUNA 8.00

## Black 'n Bleu

Steak medallions over crisp spring mix lettuce and tossed in a creamy balsamic vinaigrette. Topped with pine nuts, bleu cheese crumbles and red onions. 13.99

# Steaks

All steak dinners are served with your choice of a House or Caesar salad and a baked, mashed or stuffed potato.

## Prime Rib

Slow roasted and hand carved. We prepare a limited amount daily to ensure quality. Horseradish available upon request.

8 OZ. 20.99 ⇨ 12 OZ. 24.99 ⇨ 16 OZ. 28.99 ADD EXTRA OUNCE 2.00

Nero's USDA Choice Steaks are aged for 28 days to ensure maximum flavor and tenderness. Each steak is then dusted with our house spice blend and wood grilled to perfection, trapping the natural juices.

## New York Strip Center Cut

10 OZ. 21.99 ⇨ 14 OZ. 26.99

## Filet Mignon

6 OZ. 24.99 ⇨ 8 OZ. 27.99

## Chopped Steak

Wrapped in bacon and grilled to your liking. Served with a mushroom demi sauce. 10 OZ. 16.99

## Bacon Wrapped, Bleu Cheese Stuffed Filet

6 OZ. 26.99

## Ribeye

12 OZ. 22.99

## French Cut Pork Chop

12 oz. bone-in center cut. 20.99

## Grilled Elk Tenderloin

North American farm raised elk. Peppercorn crusted and wood grilled. 31.99

## Buffalo Strip

Mid Western farm raised 10 oz. aged, center cut strip. 29.99

### OSCAR 5.99

Lump Crab meat, asparagus and Bearnaise.

### Add to Any Steak Order:

GRILLED SHRIMP 8.99

### SAUCES 2.25

Warm Blue Cheese, Mushroom Demi Sauce, Bearnaise. Hollandaise.

**Please Order Accordingly!** RARE: Red, Cool Center ⇨ MEDIUM RARE: Red, Warm Center ⇨ MEDIUM: Pink, Hot Center  
MEDIUM WELL: Small Trace of Pink, Hot Center ⇨ WELL: Hot, Fully Cooked Throughout

# Seafood

All seafood dinners are served with your choice of a house or Caesar salad.

## Potato-Crusted Halibut

Filet of coldwater halibut with a golden potato crust on a bed of sautéed spinach, julienne vegetables and topped with citrus vinaigrette. 25.99

## Grilled Atlantic Salmon

Honey-glazed salmon fillet over rice and sautéed spinach, topped with citrus salsa and an orange-lemon cream. 22.99

## Crunchy Trout

Frito-encrusted rainbow trout pan sautéed and finished with a cilantro lime tequila drizzle, avocado, tomato salsa and black bean corn relish. 19.99

## Ahi Tuna

Cajun sugar seared, served on a bed of spinach with sesame seaweed salad, pickled ginger, wasabi and a sweet soy drizzle. 23.99

# Nero's Favorites

Add a House or Caesar Salad 3.99

## Chicken Piccata

Herb-encrusted chicken breast pan seared with mushrooms and grape tomatoes, served over angel hair pasta and topped with a lemon butter caper sauce. 14.99

## Penne Pasta Primavera

Penne pasta with an array of vegetables in a creamy Parmesan cheese sauce. 11.99

ADD CHICKEN 4.00 ⇨ ADD SHRIMP 6.00

## Bo's Pasta

Penne pasta tossed in our marinara sauce and topped with fresh Parmesan cheese. 10.99

ADD CHICKEN 4.00 ⇨ ADD SHRIMP 6.00

## Cajun Bowtie Pasta

Pasta tossed with crawfish, andouille sausage, mushrooms, asparagus, black beans, yellow corn and okra in a Cajun cream sauce. 15.99

## Oven Roasted Chicken

A half chicken rubbed with our blend of herbs and spices then roasted to perfection. Served with mashed potatoes and baby green beans. 13.99

## Grilled Lemon Chicken

Grilled chicken breast topped with a citrus mushroom artichoke sauce, served with a vegetable medley and calico rice. 14.99

## Pulled Barbecue on Corn Cakes

Pork barbecue piled high on our famous corn cakes. Served with French fries 13.99

## Green Hills Best Burger or Seasoned Black Bean Burger

½ pound of lean ground beef seasoned and grilled to your liking. Served with your choice of Hand Sliced Chips or French Fries. 9.99

ADD CHEESE .50 ⇨ ADD BACON .50

## Prime Rib Sandwich

Our slow roasted prime rib served on a hoagie roll with creamy horseradish and a side of au jus. Served with your choice of Hand Sliced Chips or French Fries. 15.99

## Steak and Biscuits

Tender, juicy pan seared medallions of beef inside four flaky buttermilk biscuits. Served with your choice of Hand Sliced Chips or French Fries. 14.99

Split plate charge 3.00. 20% Gratuity added to parties of 6 or more. An additional .50 will be added to all carry-out orders.

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