

NERO'S GRILL



"Where the good food is"

2122 Hillsboro Drive
Nashville, Tennessee 37215

615-297-7777

www.nerosgrill.com

Keep us in mind for your next private party or get-together!



Appetizer and Starters



Nero's Famous White Bean Soup & Corn Cakes

Nero's original recipes from days of old.

Cup \$4.45 Bowl \$5.45

Maryland Style Crab Cakes – Fresh lump crab meat blended with celery, onions and fresh herbs. Served with our Cajun remoulade sauce. \$10.95

Smoked Salmon Martini – Julienne of wood smoked salmon with red onions, capers, egg and a citrus chive cream. Served with French bread crostini. \$9.95

Duck Confit Nori Roll – Tender duck confit rolled in sushi rice with vegetables and avocado. Breaded, deep fried and served with a sweet soy dipping sauce. \$10.95

Soup of the Day – Our Chef's creation using the freshest ingredients on hand.

Cup \$4.45 Bowl \$5.45

Jumbo Shrimp Cocktail – Large Gulf shrimp served with our homemade vodka cocktail sauce. \$10.95

Home Fried Potato Chips – Topped with our own blend of melted bleu cheese. \$6.95

Escargot – Garlic snails in a bread roll drowned in rich garlic butter sauce. \$7.95

Lobster and Grits – Sweet Maine lobster in combination with soft Anson Mills herbed Carolina yellow grits. \$11.95

Bloody Mary Fried Oysters – Plump oysters dredged in Cajun seasoned cornmeal and served with our vodka cocktail sauce. \$8.95

Portabella Bruchetta – Toasted Focaccia bread topped with basil pesto, caramelized onions, melted mozzarella cheese and garlic roasted portabellas drizzled with balsamic currant reduction. \$7.95



Steaks and Chops



All Nero's USDA Choice steaks are aged for 28 days and prepared daily 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 16 oz \$32.25
Ribeye Steak 16 oz \$28.95
Filet Mignon 10 oz \$33.95
Bleu Cheese Stuffed Filet 8 oz \$29.95
Top Sirloin Butt Steak 8 oz \$21.50

Porterhouse (for 2) 32 oz \$71.95
Veal Chop 14 oz \$33.95
Rack of Lamb \$29.95
Porterhouse Pork Chop 16 oz \$24.95
Molasses Marinated Beef Tenderloin 8 oz \$29.95

All steaks and chops are served with a house salad, Nero's famous stuffed or baked potato, topped with our Gunpowder onions.

Please order your steak accordingly!

Rare – Red, Cool Center, **Medium Rare** – Red, Warm Center, **Medium** – Pink, Hot Center, **Medium Well** – Small Trace of Pink, Hot Center, **Well Done** – Hot, Fully Cooked Throughout

★ Nero's Signature Selections ★

All Signature Selections accompanied with a house salad.

BBQ Duck Leg – Tender herbed duck leg grilled and coated with a raspberry bourbon BBQ sauce served with warm cabbage apple bacon slaw and sauteed vegetables. \$26.50

Fried Rabbit – Fresh rabbit quartered and fried golden brown until tender and served with grilled vegetables and gunpowder onions. \$23.95

Breast of Pheasant – Port wine and fresh herb marinated breast of pheasant grilled and seared with a port wine cherry sauce over calico rice and chef's vegetables. \$27.50

Roast Venison Loin – Marinated, seared and roasted, served with wild mushrooms ragout, asparagus and choice of stuffed potato or baked potato. \$33.95

Grilled Elk Tenderloin – Dusted with our in-house spice blend, peppercorn crusted, then wood fired and served with grilled vegetables and gunpowder onions. \$29.95

Grilled Quail – Three semi-boneless quail, BBQ basted then grilled to perfection and served with our raspberry bourbon BBQ sauce, grilled vegetables and choice of calico rice or stuffed potato. \$29.95

Signature Trio – Trio of venison, elk & BBQ quail served with warm cabbage apple bacon slaw and choice of stuffed or baked potato. \$38.95

★ Salads ★

Lettuce Wedge – Crisp iceberg lettuce served with tomatoes, hard-boiled eggs and choice of dressing. \$5.95

Warm Spinach Salad – Baby spoon spinach, red onion, bacon bits, blue cheese crumbles and our homemade warm bacon dressing. \$7.50

Caesar Salad – Crisp hearts of Romaine lettuce, homemade croutons, shredded parmesan cheese and our peppery parmesan dressing. \$6.50

Add grilled chicken \$4.00

Add grilled salmon \$5.00

Chef Salad – Crisp greens topped with julienne smoked ham, turkey, Jarlsberg Swiss cheese, sliced egg, tomato wedges, cucumber and your choice of our homemade dressings. \$10.25

Nero's Duck Salad – Thinly sliced grilled duck breast over field greens with a peppery blueberry dressing and ricotta salata cheese flakes. \$12.95

Crawfish and Asparagus Salad – Marinated asparagus and crawfish tail meat with fine diced peppers, red onion and cilantro in a honey rice wine vinaigrette over tender butter lettuce. \$11.95

BBQ Quail Salad – Grilled semi-boneless quail over a bouquet of field greens, diced tomatoes and cucumbers, chopped egg and fresh berries with a raspberry BBQ drizzle. \$17.95

★ **Dressings** – Thousand Island, Blue Cheese, Caesar, Honey Mustard, Italian Vinaigrette, Peppery Blueberry, Ranch & Warm Bacon.

★ Seafood ★

Seared Diver Scallops – Sweet sea scallops pan seared and served with red and yellow pepper coulis, stone ground Anson Mills grits and asparagus. \$29.95

Potato Crusted Halibut – Fillet of coldwater halibut with a golden potato crust on a bed of sautéed spinach, julienne vegetables and topped with citrus vinaigrette. \$26.95

Crunchy Trout – Frito encrusted rainbow trout pan sautéed and finished with a cilantro lime tequila drizzle, avocado, tomato salsa and black bean corn relish. \$23.95

Ahi Tuna – Cajun sugar seared tuna cooked rare and served on a bed of spinach with sesame seaweed salad, pickled ginger wasabi and sweet soy drizzle. \$26.95

Grilled Atlantic Salmon – Honey glazed salmon fillet over rice and sautéed spinach, topped with homemade citrus salsa and a orange lemon cream. \$21.95

Crab Stuffed Prawns – Large cold water prawns filled with snow crab, spinach and herbs flavored with Pernod and topped with basil cream and served with haricot verts, julienne beets and loaded mashed potatoes. \$26.95

★ Sides ★			
Calico Rice Blend	\$3.95	Sauteed Spinach	\$4.25
Baked Potato	\$4.50	Chef's Veggies	\$4.95
Stuffed Potato	\$4.95	Steamed Asparagus	\$5.95
French Fries	\$3.25	Herb Stone Ground Grits	\$3.25
Home Fried Potato Chips	\$3.00	Warm cabbage, apple and bacon slaw	\$3.95
Homemade coleslaw	\$3.25		

★ Chicken and Pasta ★

Grilled Lemon Chicken – Grilled marinated chicken breast topped

★ Sandwiches and Such ★

with a citrus mushroom artichoke sauce served with chef's vegetables and either stuffed potato or calico rice blend. \$12.95

BBQ Grilled Chicken Breast – 8oz. grilled breast basted with our raspberry bourbon BBQ sauce and served with warm cabbage, apple bacon slaw and chef's vegetables. \$12.95

Penne Pasta Primavera – Pan tossed penne pasta with an array of vegetables in a creamy parmesan sauce. \$9.95

Add shrimp \$5.00

Add grilled chicken \$4.00

Cajun Bowtie – Bowtie pasta tossed with crawfish tail meat, andouille sausage, mushrooms, asparagus, black beans, yellow corn and okra in a Cajun cream sauce. \$13.75

☺ Sandwiches and Such ☺

Lone Eagle – Nero's legendary open faced sandwich, sliced turkey, ham and tomato topped with pimento cheese then broiled to a bubbly goodness on golden crisp toast and served with our homemade coleslaw. \$8.75

Nero's Canyon Burger – 8 oz lean ground beef seasoned and grilled to your taste, topped with your choice of cheese, lettuce, tomato, onion and pickle served with our tangy pepper sauce. \$7.95

Grilled Salmon Club – Honey glazed grilled salmon fillet on a golden toasted bun topped with your choice of cheese, bacon, lettuce, tomato, onion, pickle and served with our homemade coleslaw. \$13.75

Traditional Five Layer Club – A Nero's favorite lives again!! Three layers of your choice of toasted bread divided with layers of bacon, lettuce, tomato, swiss cheese, ham, turkey and mayonnaise. \$9.50

All sandwiches served with home fried potato chips.



I had many dreams of following in my father's footsteps by assuming the reins of Nero's. Those dreams took a turn when he sold the restaurant in 1976, but as luck may have it ... my dreams are alive and well. That is why I am so excited to be able to bring back an updated version of my father's restaurant.



Past guests of Nero's Cactus Canyon visited because they were treated like family. I hear story after story of the fun times and memories people had at Nero's ... be it their first date, where they had their first drink, how they got engaged there, or how they celebrated special events in their lives with Nero's. The list goes on and on. Now it is my turn to offer our past guests a chance to relive those memories and to provide the opportunity and venue for new memories to be created.

Enjoy your visit with us and please come back soon ...

John Griswold

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