

NEROS

STEAKHOUSE

STARTERS

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| SEARED YELLOWFIN TUNA | 18 |
| Pickled Asparagus, Cilantro & Radish Salad, Citrus Soy Aioli | |
| CRISP SEARED CRAB CAKES | 18 |
| Sweet Corn, Kaffir Lime Emulsion, Poblano & Sweet Pepper Relish | |
| NEROS CLASSIC CHILLED JUMBO SHRIMP COCKTAIL | 18 |
| FLAT IRON SEARED SCALLOPS | 19 |
| Toasted Hazelnut & Butternut Squash Purée, Tart Apple Salad | |
| CHARRED OCTOPUS | 16 |
| Smoked Fingerling Potato, Plum Tomato & Bacon Jam, Micro Herb Salad | |
| BAKED ESCARGOT WITH BRIE | 15 |
| Honey Mushrooms, Herb Beurre Blanc, Brie Cheese & Toasted Baguette | |
| KOREAN BBQ SHORT RIBS | 17 |
| Roasted Shallots, Kimchi, Scallions, Chili & Carrot Slaw | |
| SMOKED MUSHROOM RAVIOLI | 16 |
| Zucchini & Tomato Confit, Crispy Shallots, Pea Tendrils | |

SOUPS & SALADS

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| TRADITIONAL ONION SOUP | 10 |
| Caramelized Swiss Cheese & Focaccia Croutons | |
| CHEF'S DAILY SOUP CREATION | 9 |
| Please ask your server for our Chef's daily creation | |
| NEROS CLASSIC CAESAR SALAD | 11 |
| Crisp Romaine, Parmesan, Focaccia Croutons & Lemon Garlic Dressing | |
| CRAB BLT SALAD | 13 |
| Sweet Back Fin Crab, Smoked Bacon, Artisan Greens, Heirloom Tomatoes, Buttermilk Dressing, Brioche Crouton | |
| SALT ROASTED BEET SALAD WITH GOAT CHEESE | 11 |
| Salt Roasted Beets, Ripe Ontario Goat Cheese, Toasted Pumpkin Seeds, Champagne & Wildflower Honey Vinaigrette | |
| NEROS CHOPPED SALAD | 10 |
| Crisp Iceberg Lettuce, Glengarry Blue Cheese, Heirloom Carrot, Red Delicious Apple, Sundried Cranberries, Spiced Pecans, Champagne Vinaigrette | |

CAESARS REWARDS PRICING 10% OFF

Caesars Windsor sources locally grown ingredients and produce when available.

Please advise your server of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

NEROS' CUTS

All cuts will be complemented with red wine sauce

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| USDA PRIME BONE-IN FILET | 66 |
| 14 oz Premium quality beef renowned for its buttery flavour | |
| AAA ALBERTA BEEF FILET | 42 |
| 8 oz Filet is Neros' top choice, grain fed & aged 35 days | |
| USDA DRY AGED TOMAHAWK RIB STEAK | 49 |
| 20 oz "Long Bone" cut steak, grain fed | |
| USDA PRIME RIBEYE | 50 |
| 16 oz Centre cut Ribeye renowned for its superior quality & buttery flavour | |
| SLOW ROASTED AAA PRIME RIB | 10 oz/14 oz 31/38 |
| Served with Red Wine Jus & Horseradish | |
| CANADIAN ANGUS STRIPLOIN | 34 |
| 12 oz Tender, well-marbled & aged 40 days provides a full flavoured eating experience | |
| ATLANTIC LOBSTER TAIL | 39 |
| 7 oz Cold Water Lobster Tail with Fresh Vegetables, Drawn Butter & Lemon | |

TO ACCOMPANY YOUR ENTRÉE OR CUT

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| Atlantic Lobster Mac & Cheese | 14 | Alaskan King Crab Legs 8 oz | 26 |
| Traditional Mac & Cheese | 10 | Three Cheese Baked Cauliflower | 10 |
| Steamed Fresh Asparagus | 10 | Steak Cut Fries | 9 |
| Pan Flashed Crimini Mushrooms | 10 | Baked Russet Potato | 9 |
| Roasted Heirloom Carrots, Goat Cheese & Toasted Sunflower Seeds | 10 | Whipped Yukon Gold Potatoes | 10 |
| | | Duck Fat Roasted Potatoes | 10 |

ENTRÉE COMPOSITIONS

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| GARLIC GRILLED ALBERTA LAMB CHOPS | 50 |
| Smoked Bacon Croquettes, Kalamata Olive Tapenade, Rosemary Jus | |
| GRILLED BISON TENDERLOIN | 52 |
| Bison Medallions, Pine Nut & Herb Crust, Braised Cipollini Onions | |
| SWEET ADOBO BERKSHIRE PORK CHOP | 34 |
| Peach & Cranberry Preserve with Serrano Chili & Lime | |
| SEARED BRANZINO | 35 |
| Chorizo & Yukon Gold Potato, Braised Kale, Pickled Shallots, Chunky Romesco | |
| ROASTED ATLANTIC LOBSTER WITH TAGLIATELLE | 46 |
| Atlantic Lobster Tail, Tender Crab, Shrimp, Bay Scallops, Fennel, Tomato & Pernod Cream | |
| WILD BC SALMON FILLET | 35 |
| Pumpnickel Crust, Charred Fennel, Preserved Lemon Butter Sauce, Fingerling Potatoes | |
| ROASTED PACIFIC COAST HALIBUT | 41 |
| Kalamata Olives, Caper Berries, Baby Artichoke, Tomato Broth, Roasted Chickpeas | |
| HERB ROASTED BONELESS CORNISH HEN | 33 |
| Truffled Corn & Cauliflower Risotto, Natural Jus Reduction, Citrus Salsa Verde | |
| LENTIL CAKE SPICED WITH CUMIN AND CARAMELIZED ONION | 27 |
| Roast Vegetables, Cauliflower, Honey Mushrooms & Sweet Plum Tomato Chutney | |