

Nero's

TUSCAN STEAKHOUSE

Nero's Tuscan Steakhouse would love to host your next event. For large party inquiries please contact Nero's Gourmet Restaurant Manager, Betty McHugh at: mchughb@caesars.com or at 609-317-2006

 Denotes Pricing for our Valued Total Reward Members 

Soup

Soup of the Day
6
Onion Soup
8
Lobster Bisque
9

Nero's Steakhouse Cuts

Sauces — Add \$2

Lobster Béarnaise, Green Peppercorn, Chimichurri

8 oz Filet Mignon
50 / 49 

14 oz NY Strip Steak
53 / 51 

22 oz Porterhouse Steak
51 / 49 

Stuffed Veal Chop
48 / 46 

American Lamb Chops
48 / 46 

First Course

Baked Clams
Peppers, Onions, Crispy Bacon
16 / 15 
Jumbo Shrimp Cocktail
San Marzano Cocktail Sauce,
Lemon
18 / 17 
Meatball Sliders
Ricotta Meatballs,
Spicy Tomato Jam, Fontina Cheese
9 / 8 
Frito Misto
Broccoli, Cauliflower, Zucchini, Chili,
Pecorino
8 / 7 
Grilled "Braciola" Spiedini Style
Broccoli Raab, Spicy Sausage,
"Tomato Gravy"
12 / 11 
Antipasto Misto
Provolone, Sopressata, Bresaola,
Parma Prosciutto,
Parmigiano Reggiano
14 / 13 
Nero's Crab Cakes
Key Lime Mustard Sauce
16 / 15 

Wines By The Glass

Domaine Chandon
19 / 18 
Franciscan Cabernet
18 / 17 
Coppola Diamond Cabernet
15 / 14 
Franciscan Chardonnay
17 / 16 
Coppola Diamond Chardonnay
13 / 12 
Penfolds Koonunga Hill Chardonnay
9 / 8 
Ferrari-Carano Fume Blanc
13 / 12 
Moscato, Besitos
7 / 6 
Napa Cellars Pinot Noir
17 / 16 
Domaine Chandon Pinot Noir
19 / 18 
Santa Margherita Pinot Grigio
17 / 18 
Napa Cellars Red Zinfandel
16 / 15 
Rutherford Hill Merlot
18 / 17 
Cecchi Chianti Classico
13 / 12 
Jordan Cabernet
28 / 27 

Italian Favorites

Veal Chop Primavera
Crispy Pan Fried Veal Chop,
Fresh Tomato Sauce,
Fresh Mozzarella
47 / 45 
Linguini and Clams
Local Clams, White Wine, Toasted
Garlic, Chillies, Red or White
28 / 26 
Rigatoni Bolognese
Slow Cooked Ragout, Pecorino
28 / 26 
Truffle Edamame Tortellini
Roasted Wild Mushrooms,
Confit Tomatoes, EVOO
28 / 26 
Mero "alla Plancha"
Mussels, House Made Sausage, Broc-
coli Raab, Tomato-Saffron Broth
47 / 45 
Chicken Scaloppini
Saltimbocca, Milanese, Francaise, and
Marsala
30 / 28 
Wild Alaskan Salmon
Prosciutto Wrapped Asparagus, Lob-
ster Bearnaise
36 / 34 
Slow Roasted Berkshire Pork Chop
Polenta Fries,
Tuscan Kale "alla Carbonara"
35 / 33 
20-Hour Braised Boneless Short Rib
37 / 35 

Sides

Tuscan Kale "alla Carbonara"
7
Baked Potato
7
Mash Potatoes
Lobster Mash Potatoes,
Roasted Garlic-Shallot Mash Potatoes,
Panetta or Sweet Corn Mash Potatoes
7
Grilled Asparagus
Pesto, Lemon
7
Truffle-Parmigiano Fries, Roasted Garlic
Fries, "Bravas" Fries with Aioli
7
Wild Mushroom Mac & Cheese
Truffle, Caciocavallo Cheese
7

Salads

Tomato-Fresh Mozzarella Salad
Heirloom Tomatoes, Fresh
Mozzarella, Tuscan Olive Oil,
Balsamic Vinegar
12 / 11 
Caesar Salad
Hearts of Romaine Lettuce,
Focaccia Croutons, Parmesan
Cheese, Roasted Garlic Dressing
12 / 11 
Pistachio Crusted Goat Cheese
Spiced Pears, Baby Green Salad,
Honey-Lavender Vinaigrette
13 / 12 
Nero's Chop Salad
Iceberg Lettuce, Tomato, Cucumber
Roasted Peppers, Aged Provolone,
Pepperoni, Red Wine Vinaigrette
12 / 11 

Nero's Soufflé

Chocolate or Grand Marnier
10.99 / 9.99 

Restaurant Manager
Betty McHugh

Chef de Cuisine
Roy Graham