



fish and chips

## desserts

Prepared daily in our kitchen.

### SUGAR BOWL MUD PIE

Please choose from our ever-changing menu of Neighbors most decadent house-made ice cream creations. \$7

### KEY LIME PIE

Super-rich lime pie topped with cool zest crème, fresh whipped cream and raspberry sauce. \$6

### TIRAMISU

A huge helping of the traditional Italian favorite. \$7

### BROWNIE TWO TONE

A rich chocolate chip blondie and a chocolate brownie topped with vanilla ice cream, chocolate and caramel sauce. Finished with whipped cream and toasted almonds. \$6

### NEW YORK CHEESECAKE

Colossal slice of cheesecake served with your choice of strawberry, caramel, raspberry or chocolate sauce. \$6

### CHOCOLATE CAKE

Three layer chocolate and yellow cake with chocolate icing served with vanilla ice cream, chocolate sauce and whipped cream. \$6

### BANANAS FOSTER

Cinnamon sugared bananas sautéed in banana rum and served over vanilla ice cream. \$6



new york cheesecake



bananas french toast



country-fried steak & gravy

## lunch specialties

### LUNCH STEAK

A six-ounce sirloin grilled to order and served with a side of rice and a choice of one side item. \$11

### CAJUN NEIGHBOR

Gulf shrimp, crawfish and chicken sautéed with fresh mushrooms, green onions, peppers, tomatoes and andouille sausage tossed in a Creole cream sauce. Served over seasoned rice or choice of pasta. \$10

### STIR-CRAZY NEIGHBOR

Steak, chicken or shrimp stir-fried in our house teriyaki sauce with fresh vegetables and served on a bed of seasoned rice. One Item \$9 Two Items \$11 Three Items \$12

### CHICKEN MARSALA

All natural chicken breast pan fried in panko bread crumbs, topped with a mushroom marsala cream sauce. With seasoned rice pilaf & choice of side. \$10

### CHICKEN PASTA ALFREDO

Pan seasoned chicken breast tossed with a creamy garlic Alfredo sauce and your choice of pasta. \$8

### FISH AND CHIPS

Beer battered fresh tilapia fillets served on a bed of waffle fries with remoulade sauce. \$11

### BLACKENED AHI TUNA

Generously seasoned yellow fin tuna, pan seared to order and served with remoulade, rice and your choice of side item. \$11

### PORK CHOP

A tender pork chop grilled with sweet chile glaze and served with seasoned rice pilaf & a choice of side. \$9

### HONEY CREOLE SALMON

Hand-cut North Atlantic salmon char-grilled and glazed with a zesty honey Creole sauce. Served with seasoned rice pilaf and choice of side. \$10

### CRAB CAKE

Seasoned lump crabmeat breaded and lightly pan seared and served with Creole remoulade. Served with seasoned rice pilaf and choice of side. \$11

## brunch sides

Ham • Bacon • Sausage Links • Turkey Sausage  
2 Eggs • Breakfast Potatoes • Biscuit & Gravy Boat  
Grits • White or Wheat Toast • English Muffin  
Blueberry Muffin • Pancakes • Oatmeal  
Fried Apples • Bananas • Fruit  
Juices: Orange • Apple • Grapefruit  
Tomato • Cranberry

## SUNDAY BRUNCH

### sweet stuff

#### FRENCH TOAST

Cinnamon sugared, custard-style French toast topped as you like. \$9

#### BELGIAN WAFFLES

Two large, fresh made Belgian waffles loaded with your choice of topping. \$7 With addition of bacon, sausage or ham. \$9

#### OATMEAL BREAKFAST

Piping hot brown-sugar-and-cinnamon oatmeal with choice of topping, served with one brunch side item. \$6

#### PANCAKE STACK

Buttermilk pancakes served with choice of toppings cooked in. \$7 With addition of bacon, sausage or ham. \$9

#### ALL YOU CAN EAT PANCAKES

Choice of toppings. \$10 Add choice of meat. \$12

#### TOPPINGS

Banana Walnut, Strawberry, Blueberry, Chocolate Chip, Fried Apples, Craisin Walnut

### old favorites

#### BENEDICT NEPTUNE

Two English muffin halves topped with crab cakes, remoulade, poached eggs and hollandaise sauce with breakfast potatoes. \$14

#### BENEDICT NEIGHBORS

Two English muffin halves topped with ham, poached eggs and hollandaise sauce, served with breakfast potatoes. \$10

#### BREAKFAST SANDWICH

Two eggs topped with melted American cheese and your choice of bacon or sausage. Served on Texas toast with breakfast potatoes. \$7

### all inclusive

#### THE CLASSIC NEIGHBOR

Two eggs any style, choice of bacon or sausage, breakfast potatoes and choice of toast, biscuit, blueberry muffin or English muffin. \$8

#### THE HUNGRY NEIGHBOR

Three eggs any style, choice of bacon or sausage, two pancakes, breakfast potatoes, and choice of toast, biscuit, blueberry muffin or English muffin. \$10

#### THE COUNTRY NEIGHBOR

Three eggs any style, three strips of bacon, three sausage links, three large pancakes, breakfast potatoes, grits, fried apples, and choice of toast, biscuit, blueberry muffin or English muffin. \$12

### pairings

#### STEAK & EGGS

12-oz. marinated skirt steak grilled to order and served with two eggs any style, breakfast potatoes and choice of toast, biscuit, blueberry muffin or English muffin. \$15

#### RIBEYE & EGGS

A 12-oz ribeye steak grilled to order and served with two eggs any style, breakfast potatoes and choice of toast, biscuit, blueberry muffin or English muffin. \$20

#### PORK CHOP & EGGS

Two grilled pork chops served with two eggs any style, breakfast potatoes and choice of toast, biscuit, blueberry muffin or English muffin. \$17

#### CHICKEN & WAFFLES

A fresh made Belgian waffle topped with four fried chicken wings and served with a choice of side item. \$9

#### COUNTRY-FRIED STEAK & GRAVY

A huge country-fried steak topped with homemade white gravy and served with two eggs your way, breakfast potatoes and choice of toast, biscuit, blueberry muffin or English muffin. \$10

#### BREAKFAST POTATOES & EGGS

A huge plate of breakfast potatoes topped with four sunny-side-up eggs and served with choice of toast, biscuit, blueberry muffin or English muffin. \$7

#### BISCUITS & GRAVY

Two fluffy biscuits split in half and smothered with homemade sausage gravy, served with breakfast potatoes and choice of one side item. \$9

*Neighbors Place is a non-smoking facility.*

*An 18% gratuity will be added to parties of 10 or more.*

#### \*Health Advisory

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

*All prices are subject to change.*



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[www.facebook.com/TheNeighborsPlace.com](http://www.facebook.com/TheNeighborsPlace.com)

## appetizers

### CAPRESE

Fresh mozzarella, basil and thick sliced tomato served over sweet balsamic reduction. \$8

### MUSSELS PERNOD

Prince Edward Island mussels sautéed with garlic, red onions and tomatoes in a white wine butter sauce flashed with Pernod liqueur. \$12

### NEIGHBORS WINGS

Large chicken wings flash fried and tossed in choice of hot, medium, Thai or BBQ sauce. \$8

### CALAMARI

Flash fried, marinated calamari served with marinara and remoulade. \$10

### SHRIMP & SCALLOPS

A generous portion of shrimp and sea scallops sautéed in white wine and served atop a bed of sautéed spinach. \$12

### SPINACH DIP

Fresh spinach, select seasonings, fresh garlic and a mixture of cheeses served with corn chips. \$8

### PAN ASIAN EGG ROLL

Roasted chicken, pork or shrimp wrapped with an Asian cabbage blend, flash fried and served with Thai red pepper sauce. \$9

### CHICKEN QUESADILLA

Grilled flour tortilla stuffed with grilled chicken, Jack and cheddar cheese, green onions and cilantro. \$9

### COCONUT SHRIMP

Six large beer battered shrimp rolled in sweet coconut, flash fried and served with Thai red pepper sauce. \$10

## soups

Cup \$3 Bowl \$5

### SOUP OF THE DAY THREE BEAN CHIL SEAFOOD BISQUE

#### DRESSINGS:

Bleu Cheese, Buttermilk Ranch, French, Honey Mustard, Thousand Island, Parmesan Peppercorn, Greek, Italian, Honey Balsamic Vinaigrette, Raspberry Vinaigrette, Sesame Ginger Vinaigrette, Sundried Tomato Vinaigrette, Mango Pineapple Vinaigrette.

## entrée salads

### AHI TUNA SALAD

Sesame seared yellow fin tuna served over spinach, onions, tomatoes, cucumbers, avocado, crispy wontons and Parmesan cheese with your choice of dressing. \$15

### NEIGHBORS CHICKEN SALAD

Mixed greens, Jack and cheddar cheeses, eggs, bacon, tomatoes, almonds and croutons topped with choice of chicken salad, grilled chicken or blackened chicken. Served with choice of dressing. \$10

### ITALIAN SALAD

Grilled seasoned chicken breast, mixed greens, red pepper, tomatoes, red onions, cucumbers, carrots, black olives, celery, banana peppers, mozzarella cheese, croutons and choice of dressing. \$11

### SOUTHWESTERN SALAD

Mixed greens, avocado, tomato, corn and black bean salsa, cilantro and Jack & cheddar cheese topped with blackened chicken. Served with choice of dressing. \$10



fruit fresca

### FRUIT FRESCA

Mixed greens, cucumbers, pineapple, carrots, celery, strawberries, walnuts, mandarin oranges and raisins served with raspberry vinaigrette. \$10

### ASIAN FUSION SALAD

Spinach and mixed greens, carrots, almonds, mandarin oranges, edamame and crispy wontons topped with grilled chicken and served with sesame ginger vinaigrette. \$10

### STRAWBERRY SPINACH SALAD

Ripe strawberries, walnuts, fresh mozzarella and fresh basil on a bed of baby spinach served with honey balsamic vinaigrette. \$8

### CALIFORNIA COBB

Grilled chicken, mixed greens, diced egg, avocado, bacon, bleu cheese, tomatoes, scallions & choice of dressing. \$11

### SPINACH SALAD

Fresh clipped spinach, mushrooms, bleu cheese, eggs, bacon, tomatoes, walnuts and honey balsamic vinaigrette with choice of grilled chicken or grilled salmon. \$12

### CAESAR SALAD

Mixed greens, Parmesan cheese and garlic croutons in a classic Caesar dressing. Topped with your choice of sliced grilled chicken or salmon. \$10

## house salads

### HOUSE SALAD

Mixed greens, carrots, cucumber, croutons, red onions, tomatoes and choice of dressing. \$5 With entrée. \$3

### HOUSE CAESAR

Mixed greens, Parmesan cheese, croutons and Caesar dressing. \$5 With entrée. \$3

### HOUSE SPINACH

Baby spinach, tomatoes, bleu cheese, mushrooms, egg, bacon, walnuts and honey balsamic vinaigrette. \$5 With entrée. \$3

### WEDGE SALAD

A wedge of iceberg topped with bleu cheese dressing, diced tomato and bacon. \$5 With entrée. \$3

## seafood

### TRIDENTS TRIO

A pan sautéed lump crab cake, grilled tiger shrimp and choice of a lobster tail, blackened tuna or pan-seared scallops served with choice of two sides. \$24

### TWIN LOBSTER TAILS

Two cold water lobster tails pan-steamed and served with drawn butter and choice of two sides. \$24

### CHESAPEAKE BAY CRAB CAKES

Two crab cakes of seasoned lump crabmeat, panko breaded and lightly pan-seared, served with Creole remoulade and choice of two sides. \$19

### BLACKENED AHI TUNA

Cajun spiced and blackened in a hot skillet. Served with Creole remoulade sauce and choice of two sides. \$17

### BLACKENED MAHI

A generous portion of blackened mahi served atop a bed of Santa Fe corn salsa with a choice of two sides. \$19

## specialties

### FIREHOUSE FILET

An 8-ounce center cut, wet aged tenderloin grilled to order and topped with asparagus and vermouth cream sauce. Served with choice of two sides. \$22

### SPICED RIBEYE

Hand cut 12-ounce USDA choice ribeye steak, seasoned and char-grilled, topped with sautéed fresh mushrooms and served with choice of two sides. \$20

### BOARDWALK STRIP

A hand-cut 12-ounce New York Strip char-grilled, topped with garlic butter, and served with choice of two sides. \$22

### CHIPOTLE SKIRT STEAK

A 24-hour marinated 12-ounce cut, grilled to order, served with pico de gallo, onion crisps and choice of two sides. \$16

### PORT LAMB CHOPS

New Zealand rack of lamb, sliced and pan seared with port wine sauce. Served with choice of two sides. \$23

### TILAPIA OSCAR

A bronzed tilapia fillet topped with seasoned crabmeat, grilled asparagus and white wine sauce, served with a choice of two side items. \$19

### CREOLE GLAZED SALMON

A hand-cut North Atlantic salmon fillet char-grilled, glazed with a sweet honey Creole sauce and served with choice of two sides. \$16

### SEAFOOD CHABLIS

Shrimp, scallops and mussels sautéed in white wine and garlic with tomatoes, red peppers, onions, mushrooms and baby spinach tossed with whole wheat pasta in a light lemon butter sauce. \$19

### FRIED SHRIMP

Beer battered and fried tiger shrimp served with coleslaw, cocktail sauce and a choice of side item. \$16

### FISH & CHIPS

Beer battered tilapia fillets served on a bed of waffle fries with remoulade and choice of side. \$17



creole glazed salmon

### BISTRO SCAMPI

Gulf shrimp and scallops sautéed with garlic, mushrooms, scallions, diced tomatoes and lemon butter. Served on a bed of creamy garlic pasta Alfredo. \$18

### TUSCAN SHRIMP PASTA

Jumbo shrimp, capicola ham, bacon, peppers, asparagus, onions and fresh mushrooms tossed in your choice of pasta Alfredo. \$18

### NEIGHBORS SURF & TURF

A 6-ounce sirloin grilled to order and served with your choice of grilled shrimp, a crab cake or a lobster tail and choice of two sides. \$22

### PAN SEARED SEA SCALLOPS

Lightly seasoned and sautéed. Served on a bed of sautéed spinach with choice of two sides. \$21

## entrée additions

### LOBSTER TAIL

Cold water lobster tail served with drawn butter. \$11

### SAUTÉED MUSHROOMS

Fresh mushrooms sautéed with garlic and flashed with red wine. \$4

### SAUTÉED SPINACH

Fresh baby spinach sautéed with olive oil, fresh garlic and select seasonings. \$4

### CRAB CAKE

A pan sautéed lump crab cake served with Creole remoulade. \$9

### crab cake sandwich



### CRAB CAKE SANDWICH

Lump crab meat seasoned and pan sautéed with Creole remoulade. Served on a bun with lettuce, tomato and red onion. \$10

### VEGGIE GRINDER

Steamed vegetables and fresh mushrooms with marinara and mozzarella cheese on toasted ciabatta bread. \$8

### TUNA SANDWICH

A 6 ounce portion of Ahi tuna blackened to order and served on a kaiser roll with lettuce, tomato, onion and housemade remoulade sauce and a choice of side. \$11

### PORK CHOP SANDWICH

A six-ounce pork chop topped with bacon, cheddar cheese and BBQ sauce. Served on a kaiser roll with lettuce, tomato and onion. \$9

### FRENCH DIP SANDWICH

Hot roast beef and melted mozzarella cheese served on a baguette. \$9

### CRUNCH WRAP

A grilled flour tortilla stuffed with corn chips, melted Jack and cheddar cheeses, seasoned rice and your choice of grilled steak, grilled chicken or buffalo tenders. \$9

### CHICKEN SALAD SANDWICH

Neighbors house-made chicken salad served with lettuce, tomato and onion on whole grain bread or wrapped in a flour tortilla. \$8

### CHICKEN PARMESAN SANDWICH

Grilled chicken topped with capicola ham, mushrooms, marinara and melted mozzarella cheese served on a kaiser roll \$9

#### \*Health Advisory

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### GRILLED TIGER SHRIMP

Six large tiger shrimp seasoned and grilled to order. Served on a bed of rice pilaf and remoulade. \$8

**SIDES:** Garlic Smashed Potatoes, Baked Potato, Sweet Potato Casserole, Fries, Pasta, Seasoned Rice Pilaf, Risotto, Asparagus, Steamed Vegetables, Steamed Broccoli Sautéed Green Beans, Coleslaw.

## sandwiches

Sandwiches served with choice of side.

### BORN TO BUILD BURGER

An 8-ounce all-beef burger with lettuce, tomato, onions and your choice of cheese. \$9

### CAJUN CHICKEN SANDWICH

Blackened chicken breast, lettuce, tomato, red onion, applewood smoked bacon, melted Swiss cheese and honey mustard. \$8

### CRAWFISH PO BOY

Cheddar and Jack cheeses melted on mounds of seasoned flash-fried crawfish served with lettuce, tomato and red onion with Creole remoulade on toasted ciabatta bread or wrapped in a flour tortilla. \$9

### GRILLED CHICKEN & AVOCADO

A tender grilled chicken breast topped with bacon and melted Swiss cheese, served with avocado, tomato and mayonnaise on a toasted bun or wrapped in a flour tortilla. \$8

### ROAST BEEF MELT

Slow roasted beef topped with melted cheddar cheese and served on a kaiser roll. \$9

### REUBEN

Corned beef, sauerkraut, Swiss and Thousand Island dressing served on rye bread. \$8

### GODFATHER

Salami, capicola ham, pepperoni, lettuce, tomato, red onion, banana peppers and mozzarella cheese on toasted ciabatta bread \$8

### SOUTHERN

Pimento cheese, bacon, lettuce, tomato and onion on toasted ciabatta bread \$8

### grilled chicken & avocado

