

Relax. Drink. Dine.

*Enjoy!*



THE  
NEIGHBORS  
PLACE

# Appetizers

## Caprese

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

## Crab Chips

Fresh fried potato chips seasoned with Old Bay and topped with fresh crabmeat and white cheddar cheese sauce. \$12

## Mussels Pernod

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

## Neighbors Wings

Large wings flash fried and tossed in your choice of Hot, Medium, Thai, Spicy Teriyaki, Sweet Chili or BBQ sauce. \$10

## 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

## Quesadilla

Choice of chicken or pulled pork BBQ stuffed in a grilled flour tortilla with sautéed onions and peppers, Jack and cheddar cheeses. \$9

## Sweet & Spicy Shrimp

A generous portion of fried shrimp tossed in Thai red pepper sauce. \$10

## Sesame Seared Ahi Tuna\*

Perfectly seasoned yellow fin tuna covered in sesame seeds and lightly seared, served with soy sauce and wasabi. \$12

## Tuna Salad Chips

Fresh fried potato chips seasoned and topped with our house-made yellowfin tuna salad. \$12

## BBQ Pork Fries

Pulled pork, red onions, jalapeños, BBQ sauce and Velveeta cheese sauce over waffle fries. \$9

## Bavarian Pretzels & Crab Dip

Soft pretzels with our house-made crab dip. \$12

## Potato Skins

Six classic skins filled with mixed cheese and choice of bacon, chili or pulled pork BBQ. \$8

## Catfish Bites

Fried catfish served with cocktail sauce. \$10

## HEALTH ADVISORY\*

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

## Calamari

Flash fried, marinated calamari served with marinara and remoulade. \$12

## 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

## Roasted Garlic Hummus

A smooth blend of chickpeas, select seasonings, tahini and roasted garlic. Served with corn chips and cucumbers. \$8

# Soups

Cup \$3 Bowl \$5

## Soup of the Day

## Three-Bean Chili

## Seafood Bisque

# House Salads

## House Salad

Mixed greens, carrots, cucumbers, croutons, red onions, tomatoes and choice of dressing. \$5 With entrée. \$3.5

## House Caesar

Mixed greens, Parmesan cheese, croutons and Caesar dressing. \$5 With entrée. \$3.5

## House Spinach

Baby spinach, tomatoes, bleu cheese, mushrooms, egg, bacon, walnuts and honey balsamic vinaigrette. \$5 With entrée. \$3.5

## House Wedge Salad

A wedge of iceberg topped with bleu cheese dressing, diced tomatoes and bacon. \$5 With entrée. \$3.5

# Entrée Salads

## APPETIZERS SALADS

### Ahi Tuna Salad

Sesame seared yellow fin tuna served over spinach, onions, tomatoes, cucumbers, avocado, crispy wontons and Parmesan cheese. Choice of dressing. \$16

### Neighbors Salad

Mixed greens, Jack and cheddar cheeses, eggs, bacon, tomatoes, almonds and croutons topped with choice of chicken salad, yellow fin tuna salad, grilled chicken or blackened chicken. Choice of dressing. \$12

### Southwestern Salad

Mixed greens, avocado, tomatoes, corn and black bean salsa, cilantro and Jack & cheddar cheeses topped with blackened chicken. Choice of dressing. \$12

### Fruit Fresca

Mixed greens, cucumbers, pineapple, carrots, strawberries, walnuts, mandarin oranges and raisins with raspberry vinaigrette. \$12

### Asian Fusion Salad

Spinach and mixed greens, carrots, almonds, mandarin oranges, edamame, wontons, grilled chicken and sesame ginger vinaigrette. \$12

### Strawberry Spinach Salad

Ripe strawberries, walnuts, fresh mozzarella and fresh basil on a bed of baby spinach with honey balsamic vinaigrette. \$11

### California Cobb

Diced grilled chicken, mixed greens, diced egg, avocado, bacon, bleu cheese, tomatoes and scallions. Choice of dressing. \$12

### Wedge Salad

Iceberg wedges topped with bleu cheese dressing, bacon, tomatoes, green onions and bleu cheese crumbles. \$8

### Spinach Salad

Fresh baby 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, garlic croutons with Caesar dressing and choice of sliced grilled chicken or salmon. \$12

### dressings

Bleu Cheese

Buttermilk  
Ranch

Honey  
Mustard

Thousand  
Island

Greek

Italian

French

Honey  
Balsamic  
Vinaigrette

Raspberry  
Vinaigrette

Parmesan  
Peppercorn

Sesame  
Ginger  
Vinaigrette

Mango  
Pineapple  
Vinaigrette



# Specialties

## **Cajun Neighbor**

Tiger 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. \$18

## **Stir-Crazy Neighbor**

Steak, chicken or shrimp stir-fried in our house teriyaki sauce with fresh vegetables. Served over seasoned rice. One Item \$15 • Two Items \$17 • Three Items \$18

## **Chargrilled Chicken**

An 8-oz. boneless chicken breast, chargrilled and topped with sweet chili glaze. Choice of two sides. \$14

## **Santa Fe Blackened Chicken**

An 8-oz. boneless chicken breast blackened and served on a bed of black bean and corn salsa, topped with pico de gallo. Choice of two sides. \$16

## **Blackened Chicken Pasta**

Pan seared chicken breast with a creamy garlic Alfredo sauce on a choice of pasta. \$14

## **Chicken Marsala**

Chicken breast pan-fried in panko bread crumbs and topped with a mushroom Marsala cream sauce. Choice of two sides. \$16

## **Chicken Parmesan**

Panko breaded chicken breast topped with capicola ham, fresh mushrooms, marinara and mozzarella cheese. Served over pasta with a choice of marinara rose or Alfredo sauce. \$16

## **entrée additions**

**Lobster Tail** \$11

**Sautéed Spinach** \$4

**Crab-Stuffed Lobster Tail** \$18

**Crab Cake** \$9

**Sautéed Mushrooms** \$4

**Grilled Tiger Shrimp (6)** \$6

# Sides

*À la carte \$4*

**Garlic Smashed Potatoes**

**Spinach Risotto**

**Baked Potato**

**Mushroom Risotto**

**Sweet Potato Casserole**

**Asparagus**

**Fries**

**Steamed Vegetables**

**Pasta**

**Steamed Broccoli**

**Seasoned Rice Pilaf**

**Sautéed Green Beans**

**Sautéed Garden Vegetables**

**Coleslaw**

**Firehouse Filet\*** 8-oz.

Center cut, wet aged tenderloin, grilled and topped with asparagus and vermouth cream sauce. Choice of two sides. \$25

**Spiced Ribeye\*** 12-oz.

Hand cut USDA Choice ribeye, seasoned and chargrilled, topped with fresh sautéed mushrooms. Choice of two sides. \$22

**Cajun Sirloin\*** 10-oz.

Hand-cut sirloin, seasoned and seared to order, topped with shrimp, andouille sausage, crawfish, onions, peppers, mushrooms and tomatoes in a Creole cream sauce. Choice of two sides. \$22

**Romesco Shrimp Sirloin\*** 10-oz.

Hand-cut sirloin, grilled to order, topped with sautéed shrimp, onions and peppers in a house-made Romesco sauce. Choice of two sides. \$22

**Chipotle Skirt Steak\*** 12-oz.

A 24-hour marinated cut, grilled to order, served with pico de gallo and onion crisps. Choice of two sides. \$18

**Port Lamb Chops\***

New Zealand rack of lamb, sliced and pan seared with port wine sauce. Choice of two sides. \$26

**BBQ Trio**

An 8-oz. grilled chicken breast, grilled tiger shrimp and pulled pork BBQ glazed with our house BBQ sauce and served with coleslaw and hushpuppies. \$19

**Pork Chops\***

Two grilled chops served over roasted cinnamon apples. Choice of two sides. \$16

**Neighbors Surf & Turf\***

A 6-oz. sirloin grilled to order and served with a choice of grilled shrimp, a crab cake or a lobster tail. Choice of two sides. \$25

**Triple Threat Fajitas\***

Beef, chicken and shrimp sautéed with onions, peppers and select seasonings. Served with flour tortillas, rice, lettuce, pico de gallo and sour cream. \$18

chipotle skirt steak

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# Seafood

california scampi



## **California Scampi**

Shrimp, scallops and mussels sautéed with garlic, mushrooms, diced tomatoes, baby spinach and lemon butter. Served on a bed of creamy garlic pasta Alfredo. \$19

## **Tuscan Shrimp Pasta**

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

## **Pesto Shrimp Tortellini**

A fresh house-made basil pesto sauce with sautéed shrimp tossed with tomatoes and cheese tortellini. \$18

## **Capicola Shrimp and Cheddar Grits**

Sautéed shrimp, capicola ham, red onions, tomatoes and garlic tossed in a lemon butter sauce, served on a bed of creamy cheddar grits topped with green onions. \$17

## **Seafood Fajitas**

Shrimp, scallops and tilapia sautéed with onions, peppers and select seasonings. Served with flour tortillas, rice, lettuce, pico de gallo and sour cream. \$20

blackened ahi tuna





**Trident's Trio\***

A pan sautéed lump crab cake, grilled tiger shrimp and choice of a lobster tail, blackened tuna or pan-seared scallops. Choice of two sides. \$25

**Twin Lobster Tails**

Two cold water lobster tails pan-steamed and served with drawn butter. Choice of two sides. \$28  
*Substitute crab-stuffed lobster tails. \$38*

**Chesapeake Bay Crab Cakes**

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

**Blackened Ahi Tuna\***

Served with Creole remoulade sauce. Choice of two sides. \$19

**Grilled Mahi\***

An 8-oz. portion of mahi grilled and topped with pico de gallo. Choice of two sides. \$20

**Amaretto Salmon\***

Hand-cut North Atlantic salmon fillet char-grilled and topped with a sweet amaretto almond glaze. Choice of two sides. \$19

**Creole Glazed Salmon\***

A hand-cut North Atlantic salmon fillet char-grilled, glazed with a honey Creole sauce. Choice of two sides. \$18

**Cajun Catfish**

An 8-oz. blackened catfish fillet served on a bed of rice pilaf topped with gulf shrimp, crawfish, mushrooms, green onions, peppers, tomatoes, and andouille sausage in a Creole cream sauce. \$20

**Pan Seared Sea Scallops**

Lightly seasoned and sautéed. Served on a bed of sautéed spinach. Choice of two sides. \$22

**Fried Shrimp**

Beer battered tiger shrimp with coleslaw and cocktail sauce. Choice of one side. \$16

**Fish & Chips**

Beer battered tilapia fillets on a bed of waffle fries with remoulade. Choice of one side. \$17

**Shrimp and Broccoli Alfredo**

Sautéed shrimp tossed with broccoli and our creamy garlic Alfredo sauce in your choice of pasta. \$17

off the  
**hook**

**Daily Seafood Special!**

Ask your server for today's special. *Market Price*

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pan seared sea scallops



# Healthy Alternatives

southwestern vegetarian pasta



## **Southwestern Vegetarian Pasta**

Sautéed vegetables, corn and black bean salsa with chickpeas and grape tomatoes tossed in a creamy garlic Alfredo sauce with whole wheat pasta. \$14

## **Pasta Primavera**

A variety of fresh veggies sautéed and tossed in our romesco sauce. Served over whole wheat pasta. \$14

## **Vegetable Plate**

Choose any four items from our Sides Menu. \$12

## **Sesame Salmon Szechwan**

Grilled salmon over sautéed veggies in a Szechwan sauce on a bed of white rice. \$19

## **Vegetable Curry**

Sautéed vegetables in a coconut and yellow curry Thai sauce over white rice. \$13

## **Hummus “Cheesesteak”**

Our house-made roasted garlic hummus topped with sautéed bell peppers and onions with melted Swiss cheese on a fresh hoagie. Served with choice of one side. \$9

sesame salmon szechwan





# Desserts

*Prepared daily in our kitchen.*

## **Mocha Mud Pie**

Coffee ice cream with an Oreo crust topped with chocolate and caramel sauce. \$7

## **Key Lime Pie**

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

## **Pretzel Crust Brownie**

A salted pretzel crust brownie topped with chocolate and caramel. Served with ice cream and whipped cream. \$8

## **Chocolate Peanut Butter Pie**

Served with chocolate ice cream. \$6

## **Mousse**

Choice of chocolate topped with Oreo crumbs or vanilla bean topped with fresh strawberries. \$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

## **Mixed Berry Torte**

Served with vanilla ice cream. \$7

## **Strawberry Shortcake**

Yellow shortcake topped with fresh strawberries, whipped cream and strawberry sauce. \$6

new york cheesecake



# Sandwiches

grilled chicken & avocado



## **Born to Build Burger**

An 8-oz. burger, tomato, lettuce, onion and choice of cheese. \$9.5

## **Cajun Chicken Sandwich**

Blackened chicken breast, lettuce, tomato, red onion, applewood smoked bacon, melted Swiss cheese and honey mustard. \$10

## **Po Boy**

Choice of crawfish or shrimp flash fried and tossed in Buffalo sauce. Served with Jack & cheddar cheeses, lettuce, tomato, red onion & Creole remoulade on a toasted ciabatta bread or wrapped in a flour tortilla. \$11

## **Yellowfin Tuna Salad Sandwich**

A house-made tuna salad served with lettuce, tomato and red onion on whole grain bread. \$10

## **Pork Chop Sandwich**

Bacon, cheddar cheese, BBQ sauce, lettuce, tomato and onion. \$9.5

## **Crunch Wrap**

A grilled flour tortilla stuffed with corn chips, melted Jack and cheddar cheeses, seasoned rice and choice of grilled steak, grilled chicken, BBQ chicken or Buffalo tenders. \$10

## **Blackened Mahi Sandwich**

An 8-oz. cut of mahi blackened and served on a brioche bun with lettuce, tomato, onion and remoulade. \$14

## **Crab Cake Sandwich**

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

## **Southwest Chicken Wrap**

Chicken, avocado, pico de gallo, lettuce, Jack and cheddar cheeses, corn and black bean salsa and jalapeños in a flour tortilla. \$9.5

## **Grilled Chicken & Avocado**

A grilled chicken breast with bacon, Swiss cheese, avocado, tomato and mayo on a toasted bun or wrapped in a flour tortilla. \$10

## **Chicken Salad Sandwich**

House-made chicken salad served with lettuce, tomato and red onion on whole grain bread or wrapped in a flour tortilla. \$9

## **Market Duo**

A scoop of our chicken or tuna salad paired with a bowl of soup. \$9

## **Chicken Parmesan Sandwich**

Grilled chicken, capicola ham, mushrooms, marinara & mozzarella cheese. \$10

## **Pulled Pork Sandwich**

Slow-cooked pulled pork BBQ piled high on a toasted bun with coleslaw on the side. \$9.5

*Sandwiches served with a choice of side.*



# Takeout Platters

Available for takeout only. | 24 hour notice is required for all orders.  
All takeout platters serve 20 - 25 people.

## Carved Fruit Display

A delectable array of seasonal fresh fruits. \$85

## Raw Vegetable Display

An arrangement of seasonal garden vegetables. \$75

## Mixed Cheese Spinach Dip

Spinach, garlic and mixed cheeses served with house-made tortilla chips. \$80

## Potato Skins

Classic potato skins filled with mixed cheese and your choice of bacon, chili or pork BBQ. \$65

## Covered Ciabatta

Italian ciabatta bread topped with a choice of chicken Alfredo, double pepperoni or mixed veggies. \$75

## Swedish Meatballs

Meatballs tossed in our creamy Marsala sauce. \$70

## Marinara Meatballs

Meatballs tossed in our house-made marinara sauce. \$65

## Roasted Garlic Hummus

A blend of chickpeas, select seasonings, tahini and roasted garlic served with house-made tortilla chips. \$50

## Chicken Quesadillas

Grilled flour tortilla stuffed with grilled chicken, sautéed onions, peppers and mixed cheese. \$75

## Neighbors Potato Wedges

Hand-cut potato wedges, smothered in our house white cheese sauce. \$70

**Sweet & Sour Shrimp** \$105

**Popcorn Shrimp** \$105

**Mozzarella Cheese Sticks** \$75

**Chicken Tenders** \$80

**Loaded Chicken Tenders**

Choice of BBQ, bacon & cheese or marinara with mozzarella cheese. \$90

## Buffalo Wings

Choice of BBQ, Thai, Hot, Medium, Sweet Chili or Spicy Teriyaki. 50 wings. \$85

EXTRA SAUCES AND DRESSINGS

AVAILABLE in 12-oz. containers. \$6 each

## Soups by the Gallon

**Seafood Bisque** \$50

**3 Bean Chili** \$35

## Whole Desserts

**Peanut Butter Pie** 14 slices. \$55

## New York Cheese Cake

Choice of one topping: chocolate, mixed berry, strawberry or caramel sauce. 12 slices. \$55

**Chocolate Cake** 14 slice average. \$50

## OUR TAKEOUT PLATTERS MAKE IT EASY

Call or email to place your order.

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theneighborsplace.com

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*Hope to see you again soon!*

