

# THE VERANDA RESTAURANT

## THREE COURSE DINNER FEATURE

**\$25 PER PERSON**

### APPETIZER COURSE

CHOOSE ONE:

MIXED GARDEN SALAD

CAESAR SALAD

SOUP DU JOUR

CLAM CHOWDER

### ENTRÉE COURSE

*ALL ENTREES INCLUDE TWO SIDE ITEMS*

*CHOICE OF VEGETABLE OF THE DAY, BROCCOLI, POTATO, RICE, OR LINGUINI*

CHOOSE ONE:

#### SAUTÉED CHICKEN MARSALA

*SERVED WITH LINGUINI NOODLES, TOSSED IN MARSALA WINE AND MUSHROOM SAUCE*

#### PAN SEARED TROUT FILLETS

*TOPPED WITH BROWNED GARLIC BUTTER AND SLICED LEMONS*

#### \*CENTER CUT SIRLOIN, 8 OUNCE

*GRILLED TO YOUR PREFERENCE, DRIZZLED WITH DEMI GLACE*

#### PASTA PRIMAVERA

*LINGUINI NOODLES TOSSED IN MARINARA SAUCE WITH SAUTÉED SQUASH, ZUCCHINI, AND ONIONS*

*TWO SIDE ITEMS ARE INCORPORATED IN PASTA PRIMAVERA*

**ADD SIX GRILLED, SAUTÉED, OR BLACKENED SHRIMP TO ANY ENTRÉE \$8**

### DESSERT COURSE

*SEE SERVER FOR TODAY'S SELECTION*

**ADD A SCOOP OF ICE CREAM WITH DESSERT \$4**

PRICE INCLUDES NON-ALCOHOLIC BEVERAGES

TAX AND GRATUITY ARE NOT INCLUDED

NO SUBSTITUTIONS ALLOWED WITH DINNER FEATURE

*\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*