The Veranda Restaurant

Appetizers

Italian Herb and Cream Cheese Stuffed Mushrooms 6

Fresh silver dollar mushroom caps stuffed with Italian herb infused cream cheese and topped with parmesan cheese, baked to perfection

Spinach Artichoke Dip 6

House prepared dip crafted with fresh spinach, diced artichokes, cream cheese, and fresh herbs served with fresh fried tri-color corn tortilla chips

Oven – Fired Italian Flatbread 7

Fresh basil, heirloom tomatoes, garlic, and parmesan cheese on golden crisp flatbread

Shrimp Cocktail 8

Peeled and deveined wild-caught shrimp, served with our house-prepared cocktail sauce

Soups And Salads

Soup Du Jour *Cup* 4 *Bowl* 6

A tastefully unique soup created daily by our chef

Chef's Signature Fusion Clam Chowder *Cup* 5 *Bowl* 7

A rich spin on classic Manhattan clam chowder, consisting of an herbed tomato and cream chowder with clams, potatoes, bacon, bell peppers, and onions

House Garden Salad 6

Fresh spring greens topped with a crisp vegetable mix of red onion, cucumber, mushrooms, shredded carrot, green bell pepper, heirloom tomatoes, and croutons topped with parmesan and cheddar cheese

Classic Caesar Salad 6

Crisp romaine lettuce tossed with croutons, parmesan cheese, and a creamy caesar dressing

Crisp Cobb Salad 10

Crisp romaine lettuce, topped with sliced heirloom tomatoes, sliced chicken breast, crumbled bacon, diced hardboiled eggs, diced avocado, and blue cheese crumbles

Salad Additions

Blackened or Grilled Chicken Breast	6
Six Blackened or Sautéed Shrimp	8
Blackened or Grilled wild-caught Salmon	10

Salad Dressings

Ranch, chunky blue cheese, balsamic vinaigrette, italian, honey mustard, creamy caesar, thousand island, oil and vinegar

**Consuming Raw Or Undercooked Meats, Poultry, Shellfish, Or Eggs May Increase Your Risk Of Food Borne Illness, Especially If You Have Certain Medical Conditions.*

The Veranda Restaurant

Dinner Entrees

ALL ENTREES INCLUDE TWO SIDE ITEMS

CHOICE OF VEGETABLE OF THE DAY, BROCCOLI, POTATO, RICE, OR PASTA

ADD 6 GRILLED, SAUTÉED, OR BLACKENED SHRIMP TO ANY ENTRÉE FOR $8

Chicken Cordon Bleu — 16

BONELESS, SKINLESS BREAST STUFFED WITH PROSCIUTTO AND GRUYERE CHEESE
PAN SEARED THEN BAKED TO PERFECTION

Grilled Bone-In Quail — 18

TWO BONE-IN 5-OUNCE QUAIL MARINATED AND CHAR-GRILLED UNTIL GOLDEN BROWN

Mahi-Mahi with Mango Salsa — 18

LIGHTLY SEASONED AND GRILLED MAHI-MAHI FILLET, TOPPED WITH HOUSE-PREPARED MANGO SALSA

**Pan-Seared Ahi Tuna with Wasabi Butter Sauce* — 20

WILD-CAUGHT YELLOW FIN TUNA FILLET, LIGHTLY SEASONED, AND PAN SEARED RARE

Soft Shell Crab — 20

TWO SOFT-SHELL CRAB, DEEP-FRIED GOLDEN BROWN, SERVED WITH A SPICY REMOULADE DIP

**Grilled Rosemary Lamb Lollipops with Demi Glace* — 25

SIX NEW ZEALAND LAMB LOLLIPOPS, PAN SEARED AND GRILLED MEDIUM
DRIZZLED WITH PEPPERCORN DEMI GLACE

**Grilled Filet Mignon* — 28

A RESPONSIBLY RAISED 8-OUNCE BEEF TENDERLOIN STEAK DRIZZLED WITH PEPPERCORN DEMI GLACE
RECOMMENDED MEDIUM RARE

**Grilled Bone-In French-Cut Rib Eye Steak* — 34

TENDER, WELL MARBLED 14 OZ RIB EYE DRIZZLED WITH PEPPERCORN DEMI GLACE
RECOMMENDED MEDIUM RARE

Cooked Meat Temperature Guide

Rare: A COLD RED CENTER
Medium Rare: WARM RED CENTER
Medium: WARM PINK CENTER
Medium Well: HOT ALMOST NO PINK CENTER
Well Done: HOT WITH NO SIGNS OF RED OR PINK CENTER

**Consuming Raw Or Undercooked Meats, Poultry, Shellfish, Or Eggs May Increase Your Risk Of Food Borne Illness, Especially If You Have Certain Medical Conditions.*

THE VERANDA RESTAURANT

DESSERTS

Fruit Cobbler A La Mode **8**
HOME-MADE FRUIT COBBLER BAKED PIPING HOT
SERVED WITH YOUR CHOICE OF ICE CREAM

New York Style Raspberry Cheesecake **8**
GRAHAM CRACKER CRUST WITH A LAYER OF RICOTTA,
CREAM CHEESE, AND A SWIRL OF RASPBERRIES

Peach Crème Brûlée **8**
A CREAMY BRÛLÉE BAKED WITH PEACHES AND CINNAMON
SERVED WITH STRAWBERRY AND WHIPPED CREAM

Chocolate Fudge Brownie Delight **6**
SERVED WITH VANILLA BEAN ICE CREAM AND CHOCOLATE DRIZZLE

Chef's Specialty Dessert of the Day **6**
GENEROUS SLICE OF OUR SPECIALTY CAKE OR PIE OF THE DAY

Blood-Orange Sorbet **6**
A LOW-CALORIE DELICIOUS FINISH TO YOUR MEAL (VEGAN)

Ice Cream A La Mode **4**
YOUR CHOICE OF CARAMEL, CHOCOLATE, OR RASPBERRY DRIZZLE

THE VERANDA RESTAURANT WINE LIST

RED WINE	GL	BTL
CABERNET SAUVIGNON		
SALENTEIN PORTILLO '15, ARGENTINA	7	26
WILLIAM HILL '15, HEALDSBURG, CA	8	32
GROTH '14, NAPA VALLEY, CA		70
CAYMUS '14, NAPA VALLEY, CA		90
CAYMUS SPECIAL RESERVE '14, NAPA VALLEY, CA		200
PINOT NOIR		
MARKOVIC '15, FRANCE	7	26
MEIOMI '16, CALIFORNIA	9	34
MAISON LOUIS LATOUR, '14, FRANCE		26
TALBOTT SLEEPY HOLLOW, '13, CA		70
MERLOT		
BONTERRA '14, MENDOCINO, CA	8	32
PARCEL 41 '14, NAPA VALLEY, C		34
PAHLMEYER '11, NAPA VALLEY, CA		96
MALBEC		
GASCON '15, ARGENTINA	8	30
KAIKEN MAI '10 ARGENTINA		100
CHIANTI		
MELINI BORGHI D' ELSA '15, ITALY	6	24
RED BLEND		
CHATEAU JULIEN '14, MONTEREY, CA	7	26
LA PIUMA MONTEPULCIANO '15, ITALY	6	24
HARASZTHY BEARITAGE '15, SONOMA, CA	8	30
RED ZINFANDEL		
BOGLE '14, CLARKSBURG, CA	7	24
STEELE PACINI '13, MENDOCINA, CA		36
SYRAH		
FRANCIS FORD COPPOLA '14, GEYERSVILLE, CA		34

WHITE WINE	GL	BTL
CHARDONNAY		
BELCRÉME DE LYS '15, SONOMA, CA	7	26
WILLIAM HILL '15, HEALDSBURG, CA	8	30
DARK HORSE '15, MODESTO, CA		22
JORDAN '14 RUSSIAN RIVER VALLEY, CA		44
TALBOTT KALI HEART '14, MONTEREY, CA		34
PINOT GRIGIO		
MEZZACORONA '15, ITALY	6	22
TOMMASI '15, ITALY	8	30
MOSCATO		
MIA DOLCEA '15, ITALY		30
STONEWOOD '16, LODI, CA	6	22
SAUVIGNON BLANC		
TOHU '16, MARLBOROUGH, CA	7	26
POMELO '16, NAPA VALLEY, CA	6	22
WHITE HAVEN '16, NEW ZEALAND	9	32
RIESLING		
MADONNA '16, GERMANY	6	22
PINOT GRIS		
ADELSHEIM '14, WILLIAMETTE VALLEY, OR		30
ROSÉ		
FRANCIS FORD COPPOLA SOFIA '15, GEYERSVILLE, CA		28
POMELO '16, NAPA VALLEY, CA	6	22
WHITE BLEND		
HOURCHART COTÉS DE PROVENCE '15, FRANCE	7	26

SPARKLING WINE	GL	BTL
VEUVE DU VERNAY BRUT, ITALY	6	22
LA MARCA PROCESSCO, ITALY	7	26
BLANC DE BLEU BRUT		30
MOET & CHANDON "WHITE STAR," FRANCE		65
PERRIER JOUET GRAND BRUT, FRANCE		60