

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 ARTICHOKE, 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, CRUMBLER 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

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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.

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DESSERTS

FRUIT COBBLER A LA MODE	8	CHOCOLATE FUDGE BROWNIE DELIGHT	6
HOME-MADE FRUIT COBBLER BAKED PIPING HOT SERVED WITH YOUR CHOICE OF ICE CREAM		SERVED WITH VANILLA BEAN ICE CREAM AND CHOCOLATE DRIZZLE	
NEW YORK STYLE RASPBERRY CHEESECAKE	8	CHEF'S SPECIALTY DESSERT OF THE DAY	6
GRAHAM CRACKER CRUST WITH A LAYER OF RICOTTA, CREAM CHEESE, AND A SWIRL OF RASPBERRIES		GENEROUS SLICE OF OUR SPECIALTY CAKE OR PIE OF THE DAY	
PEACH CRÈME BRÛLÉE	8	BLOOD-ORANGE SORBET	6
A CREAMY BRÛLÉE BAKED WITH PEACHES AND CINNAMON SERVED WITH STRAWBERRY AND WHIPPED CREAM		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

<u>RED WINE</u>	GL	BTL	<u>WHITE WINE</u>	GL	BTL
<u>CABERNET SAUVIGNON</u>			<u>CHARDONNAY</u>		
SALENTEIN PORTILLO '15, ARGENTINA	7	26	BELCRÈME DE LYS '15, SONOMA, CA	7	26
WILLIAM HILL '15, HEALDSBURG, CA	8	32	WILLIAM HILL '15, HEALDSBURG, CA	8	30
GROTH '14, NAPA VALLEY, CA		70	DARK HORSE '15, MODESTO, CA		22
CAYMUS '14, NAPA VALLEY, CA		90	JORDAN '14 RUSSIAN RIVER VALLEY, CA		44
CAYMUS SPECIAL RESERVE '14, NAPA VALLEY, CA		200	TALBOTT KALI HEART '14, MONTEREY, CA		34
<u>PINOT NOIR</u>			<u>PINOT GRIGIO</u>		
MARKOVIC '15, FRANCE	7	26	MEZZACORONA '15, ITALY	6	22
MEIOMI '16, CALIFORNIA	9	34	TOMMASI '15, ITALY	8	30
MAISON LOUIS LATOUR, '14, FRANCE		26	<u>MOSCATO</u>		
TALBOTT SLEEPY HOLLOW, '13, CA		70	MIA DOLCEA '15, ITALY		30
<u>MERLOT</u>			STONEWOOD '16, LODI, CA	6	22
BONTERRA '14, MENDOCINO, CA	8	32	<u>SAUVIGNON BLANC</u>		
PARCEL 41 '14, NAPA VALLEY, C		34	TOHU '16, MARLBOROUGH, CA	7	26
PAHLMAYER '11, NAPA VALLEY, CA		96	POMELO '16, NAPA VALLEY, CA	6	22
<u>MALBEC</u>			WHITE HAVEN '16, NEW ZEALAND	9	32
GASCON '15, ARGENTINA	8	30	<u>RIESLING</u>		
KAIKEN MAI '10 ARGENTINA		100	MADONNA '16, GERMANY	6	22
<u>CHIANTI</u>			<u>PINOT GRIS</u>		
MELINI BORGHINI D' ELSA '15, ITALY	6	24	ADELSHEIM '14, WILLIAMETTE VALLEY, OR		30
<u>RED BLEND</u>			<u>ROSÉ</u>		
CHATEAU JULIEN '14, MONTEREY, CA	7	26	FRANCIS FORD COPPOLA SOFIA '15, GEYERSVILLE, CA		28
LA PIUMA MONTEPULCIANO '15, ITALY	6	24	POMELO '16, NAPA VALLEY, CA	6	22
HARASZTHY BEARITAGE '15, SONOMA, CA	8	30	<u>WHITE BLEND</u>		
<u>RED ZINFANDEL</u>			HOURCHART COTÉS DE PROVENCE '15, FRANCE	7	26
BOGLE '14, CLARKSBURG, CA	7	24	<u>SPARKLING WINE</u>	GL	BTL
STEELE PACINI '13, MENDOCINA, CA		36	VEUVE DU VERNAY BRUT, ITALY	6	22
<u>SYRAH</u>			LA MARCA PROSECCO, ITALY	7	26
FRANCIS FORD COPPOLA '14, GEYERSVILLE, CA		34	BLANC DE BLEU BRUT		30
			MOET & CHANDON "WHITE STAR," FRANCE		65
			PERRIER JOUET GRAND BRUT, FRANCE		60