

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.*