

THE VERANDA RESTAURANT

THREE COURSE DINNER FEATURE

\$28 PER PERSON

APPETIZER COURSE

CHOOSE ONE:

MIXED GARDEN SALAD, HALF

CAESAR SALAD, HALF

SOUP DU JOUR, 6-OUNCE

CLAM CHOWDER, 6-OUNCE

ENTRÉE COURSE

ALL ENTREES INCLUDE TWO SIDE ITEMS

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

CHOOSE ONE:

SAUTÉED CHICKEN MARSALA

SERVED WITH FETTUCCINI 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

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

TWO SIDE ITEMS ARE INCORPORATED IN PASTA PRIMAVERA

DESSERT COURSE

FRUIT COBBLER OF THE DAY

SERVED WITH FRENCH VANILLA BEAN ICE CREAM

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.