

THE VERANDA RESTAURANT

APPETIZER

- CREAM CHEESE STUFFED MUSHROOMS** **8**
SIX SILVER DOLLAR MUSHROOM CAPS STUFFED WITH ITALIAN HERB CREAM CHEESE
TOPPED WITH PARMESAN CHEESE, OVEN ROASTED
- OVEN – FIRED GREEK FLATBREAD** **8**
GREEK OLIVES, FETA CHEESE, SUN-DRIED TOMATOES, AND PESTO ON 7" FLATBREAD
- OVEN – FIRED ITALIAN FLATBREAD** **8**
FRESH BASIL, HEIRLOOM TOMATOES, GARLIC, AND PARMESAN CHEESE ON 7" FLATBREAD
- SHRIMP COCKTAIL** **10**
SIX, WILD-CAUGHT, ARGENTINE RED SHRIMP, PEELED AND DEVEINED
SERVED WITH OUR HOUSE-PREPARED COCKTAIL SAUCE

SOUP & SALAD

- SOUP DU JOUR** 6 – OUNCE **5** 12 – OUNCE **8**
A TASTEFULLY UNIQUE SOUP CREATED BY OUR CHEF
- CHEF'S SIGNATURE FUSION CLAM CHOWDER** 6 – OUNCE **6** 12 – OUNCE **10**
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** HALF **5** ENTRÉE **8**
MIXED FIELD GREENS WITH RED ONION, CUCUMBER, MUSHROOMS, SHREDDED CARROT, BELL PEPPERS,
HEIRLOOM TOMATOES, AND CROUTONS TOPPED WITH PARMESAN AND CHEDDAR CHEESE
- CLASSIC CAESAR SALAD** HALF **5** ENTRÉE **8**
ROMAINE LETTUCE TOSSED WITH CROUTONS, PARMESAN CHEESE, AND CAESAR DRESSING
- CLASSIC COBB SALAD** ENTREE **14**
ROMAINE LETTUCE TOPPED WITH HEIRLOOM TOMATOES, CHICKEN BREAST,
CRUMBLIED BACON, HARDBOILED EGG, AVOCADO, AND BLUE CHEESE CRUMBLES

SALAD ADDITIONS

EIGHT OUNCE CHICKEN BREAST, GRILLED OR BLACKENED	6
SIX ARGENTINE RED SHRIMP, GRILLED OR BLACKENED	10
EIGHT OUNCE WILD-CAUGHT SALMON, GRILLED OR BLACKENED	10

SALAD DRESSINGS

RANCH, BLUE CHEESE, BALSAMIC VINAIGRETTE, ITALIAN, HONEY MUSTARD, CAESAR, THOUSAND ISLAND, RASPBERRY VINAIGRETTE, OIL AND VINEGAR

THE VERANDA RESTAURANT

DINNER ENTREES

ALL ENTREES INCLUDE TWO SIDE ITEMS, MADE FRESH DAILY

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

SUBSTITUTE AN ENTRÉE SIDE ITEM FOR A HALF HOUSE OR HALF CAESAR SALAD - \$3 MORE

CHICKEN CORDON BLEU	18
BONELESS, SKINLESS BREAST STUFFED WITH PROSCIUTTO AND GRUYERE CHEESE PAN SEARED AND OVEN ROASTED	
GRILLED BONE-IN QUAIL	24
TWO BONE-IN 5-OUNCE QUAIL MARINATED AND CHAR-GRILLED UNTIL GOLDEN BROWN	
MAHI-MAHI WITH MANGO SALSA	20
LIGHTLY SEASONED AND GRILLED MAHI-MAHI FILLET, TOPPED WITH HOUSE-PREPARED MANGO SALSA	
WILD CAUGHT ALASKAN SALMON – GRILLED OR BLACKENED	20
A DELICIOUS 8-OUNCE ALASKAN SALMON FILLET, LIGHTLY SEASONED SERVED WITH FRESH LEMON AND DILL	
DUCK BREAST A L'ORANGE	28
A BONELESS, SKIN-ON FILLETED DUCK BREAST, SEASONED AND PAN SEARED SERVED WITH OUR HOUSE-PREPARED BIGARADE SAUCE	
*GRILLED ROSEMARY LAMB LOLLIPOPS WITH DEMI GLACE	32
SIX NEW ZEALAND LAMB LOLLIPOPS, SEASONED AND GRILLED, PREPARED MEDIUM DRIZZLED WITH PEPPERCORN DEMI GLACE	
*GRILLED FILET MIGNON	30
A RESPONSIBLY RAISED 8-OUNCE BEEF TENDERLOIN STEAK DRIZZLED WITH PEPPERCORN DEMI GLACE RECOMMENDED MEDIUM RARE WE BUTTERFLY, THEN GRILL, MEDIUM WELL AND WELL DONE FILET MIGNON	

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

<i>FRUIT COBBLER A LA MODE</i>	8	<i>CHOCOLATE LAVA CAKE</i>	8
HOME-MADE FRUIT COBBLER BAKED PIPING HOT SERVED WITH FRENCH VANILLA BEAN ICE CREAM		RICH CHOCOLATE CAKE, FILLED WITH HOT FUDGE SERVED WITH FRESH FRUIT	
<i>PHILADELPHIA-STYLE CHEESECAKE</i>	8	<i>RASPBERRY SORBET</i>	6
A CLASSIC STYLE CHEESECAKE TOPPED WITH SUGARED STRAWBERRIES		A LOW-CALORIE DELICIOUS FINISH TO YOUR MEAL (VEGAN)	
<i>ESPRESSO CRÈME BRÛLÉE</i>	8	<i>SORBESECCO DELIGHT</i>	9
A CREAMY BRÛLÉE BAKED WITH FRENCH ESPRESSO SERVED WITH STRAWBERRY AND WHIPPED CREAM		OUR SPECIALTY SORBET, SERVED IN A MARTINI GLASS TOPPED WITH SPARKLING WINE-A PERFECT COMBINATION	

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 '16, HEALDSBURG, CA	8	30
GROTH '13, NAPA VALLEY, CA		70	DARK HORSE '15, MODESTO, CA	6	22
CAYMUS '15, NAPA VALLEY, CA		90	JORDAN '14 RUSSIAN RIVER VALLEY, CA		44
CAYMUS SPECIAL RESERVE '14, NAPA VALLEY, CA		200	TALBOTT KALI HEART '15, MONTEREY, CA		34
<u>PINOT NOIR</u>			<u>PINOT GRIGIO</u>		
MARKOVIC '16, FRANCE	7	26	MEZZACORONA '16, ITALY	6	22
MEIOMI '16, CALIFORNIA	9	34	TOMMASI '16, ITALY	8	30
MAISON LOUIS LATOUR, '14, FRANCE		26	<u>MOSCATO</u>		
TALBOTT SLEEPY HOLLOW, '13, CA		70	MIA DOLCEA '14, ITALY		30
<u>MERLOT</u>			STONWOOD '16, LODI, CA	6	22
BONTERRA '14, MENDOCINO, CA	8	32	<u>SAUVIGNON BLANC</u>		
PARCEL 41 '15, NAPA VALLEY, C		34	TOHU '16, MARLBOROUGH, CA	7	26
PAHLMAYER '11, NAPA VALLEY, CA		96	POMELO '16, NAPA VALLEY, CA	6	22
PLUMPJACK '14, NAPA VALLEY, CA		90	WHITE HAVEN '16, NEW ZEALAND	9	32
<u>MALBEC</u>			<u>RIESLING</u>		
GASCON '16, ARGENTINA	8	30	MADONNA '16, GERMANY	6	22
KAIKEN MAI '10 ARGENTINA		100	<u>PINOT GRIS</u>		
<u>CHIANTI</u>			ADELSHEIM '15, WILLIAMETTE VALLEY, OR		30
MELINI BORGHI D' ELSA '15, ITALY	6	24	<u>ROSÉ</u>		
<u>RED BLEND</u>			FRANCIS FORD COPPOLA SOFIA '15, GEYERSVILLE, CA		28
CHATEAU JULIEN '15, MONTEREY, CA	7	26	POMELO '16, NAPA VALLEY, CA	6	22
LA PIUMA MONTEPULCIANO '15, ITALY	6	24	<u>WHITE BLEND</u>		
HARASZTHY BEARITAGE '16, SONOMA, CA	8	30	HOURCHART COTÉS DE PROVENCE '15, FRANCE	7	26
<u>RED ZINFANDEL</u>			<u>SPARKLING WINE</u>	GL	BTL
BOGLE '15, CLARKSBURG, CA	7	24	VELVE DU VERNAY BRUT, ITALY	6	
STEELE PACINI '13, MENDOCINA, CA		36			
MOUNT PEAK RATTLESNAKE '14, NAPA VALLEY, CA		55	LA MARCA PROCESSCO, ITALY	7	
<u>SYRAH</u>					
FRANCIS FORD COPPOLA '13, GEYERSVILLE, CA		34	26		
			BLANC DE BLEU BRUT		30
			MOET & CHANDON "WHITE STAR," FRANCE		65
			PERRIER JOUET GRAND BRUT, FRANCE		60
			DOM PERIGNON CUVEE, FRANCE		165