

BREAKFAST

american breakfast \$16

two eggs any style | choice of: bacon, pork sausage or black forest ham | house potatoes | toast

eggs benedict \$18

two poached eggs | english muffin | canadian bacon | house potatoes | hollandaise

la jolla healthy breakfast \$15 (V) (GFR)

egg white omelet | arugula | foraged mushrooms | vine ripe tomatoes | grilled vegetable hash

short rib hash \$18 (GFR)

poached egg | pulled short rib | house potatoes | scallions | ranchero hollandaise | avocado | cilantro

steak & eggs \$24 (GFR)

grilled coulette steak | two eggs any style | caramelized onions | cremini mushrooms | house potatoes

STARTERS

house made guacamole \$12 (V) (GFR)

corn tortilla chips

hummus trio \$14 (V)

roasted red pepper | cilantro | traditional | extra virgin olive oil | grilled pita

short rib stuffed potato skins \$15 (GFR)

cotija cheese | pico de gallo | cilantro lime crema | house made guacamole

short rib quesadilla \$14

sun dried tomato tortilla | shredded cheese | sour cream | pico de gallo | house made guacamole

SOUPS & SALADS

chef's daily soup \$7

california cobb \$16 (GFR)

diced chicken breast | blue cheese crumbles | avocado | bacon | farm egg | cilantro vinaigrette

golden pear & arugula \$14 (V) (GFR)

poached seckel pears | candied pecans | point Reyes blue cheese | champagne vinaigrette

market salad \$13 (V) (GFR)

mixed greens | dried apricots | haricot verts | roasted piquillo peppers | cremini mushrooms | pine nuts | apricot vinaigrette

veranda caesar \$12

romaine hearts | house made croutons | shaved parmesan | garlic caesar dressing

all salads available with:

chicken \$6 | grilled shrimp or seared salmon \$12

LUNCH

rbi angus cheeseburger \$16

tillamook cheddar | romesco aioli

french dip \$16

shaved prime rib | atomic horseradish cream | swiss | tomato confit

california blt \$14

toasted whole wheat bread | bacon | iceberg | vine ripe tomatoes | sun dried tomato aioli | avocado

grilled chicken sandwich \$16

achiote marinated chicken | avocado | smoked

chipotle aioli | pico de gallo (GFR)

seared atlantic salmon \$28

wild rice | yellow cauliflower | golden raisins | shaved almonds | beurre noisette

jumbo shrimp linguini \$28

house made pesto | tomato confit | toasted garlic | grilled artichokes | basil | parmesano reggiano

REFRESHERS

guava mango \$6

blackberry honey lemonade \$6

carrot ginger lemonade \$6

strawberry lavender lemonade \$6

SPECIALTY COCKTAILS

guava mimosa \$10

mango mimosa \$10

rbi bloody mary \$10

(GFR) Gluten Free Upon Request

(V) Vegetarian

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food-borne illness

We support the minimum wage increase approved by San Diego voters and the State legislature. A 3.75% surcharge has been added to your check and all of us at Veranda Fireside Lounge & Restaurant thank you for supporting us as we strive to offer you exceptional service and an extraordinary dining experience.