

STARTERS

chef's daily soup cup \$8 | bowl \$11

meatza pizza \$16

soppressata | pepperoni | sausage | salami | prosciutto
basil | burrata

margherita pizza \$15 (V)

mozzarella | crushed tomato sauce | basil

bbq chicken pizza \$16

tender grilled chicken | pomegranate bbq sauce | mozzarella
smoked gouda

tuna poke bowl \$18

jasmine rice | snap peas | avocado | toasted sesame seeds
cucumber | sriracha aioli | wontons | sweet chili citrus ponzu

short rib stuffed potato skins \$16 (GFR)

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

short rib quesadilla \$16

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

jumbo shrimp bruschetta \$16

blistered baby heirloom tomatoes | toasted garlic | basil
parmigiano-reggiano | grilled country levain bread

house-made guacamole \$13 (V) (GFR)

corn tortilla chips

classic shrimp cocktail – 3 for \$14 or 6 for \$24

house-made cocktail sauce

spanish lamb lollypops – 2 for \$16 or 4 for \$28

hummus | grilled pita | marinated olives | tzatziki

LAND & SEA

seared diver scallops \$35

spring vegetable risotto | peas | asparagus tips | artichoke hearts |
slow roasted tomatoes | parmigiano reggiano

seared atlantic salmon \$29

sun dried tomato pesto | potato coins | sausalito spinach

jumbo prawn linguini \$32

sugar snap peas | asparagus | tomato confit
light reggiano cream sauce

grilled filet mignon \$38

heirloom carrots & asparagus | braised cipollini onions | spring
garlic mashed potatoes | red wine jus

grilled lemon chicken \$29

roasted seasonal vegetables | baked potato | chimichurri

chef's featured seafood market price

grilled rib eye steak \$36

12 oz. center cut | herb butter | pommes lyonnaise

SIDES

chef's selection of seasonal vegetables \$7 (V) (GFR)

sweet potato fries \$7 (V) (GFR)

seasoned fries \$6 (V) (GFR)

GREENS

california cobb \$17 (GFR)

grilled chicken breast | point Reyes blue cheese crumbles | avocado |
bacon | tomato | farm egg | cilantro vinaigrette

golden pear & arugula \$15 (V) (GFR)

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

veranda caesar \$14

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

market salad \$14 (V) (GFR)

mixed greens | strawberries | point Reyes blue cheese crumbles |
pears | balsamic vinaigrette

all salads available with:

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

VERANDA FAVORITES

served with old bay fries or substitute a house salad for \$4

rbi angus cheeseburger \$18

tillamook cheddar | house-made aioli

grilled portobello mushroom 'meatless-burger' \$16 (V)

roasted sweet piquillo peppers | tomato confit
wild arugula | brie | saba glaze

DESSERTS

vanilla crème brûlée \$12

fresh berries

rbi bread pudding \$12

crème anglaise

ice cream \$9 (GFR)

vanilla | chocolate

sorbet \$9 (GFR)

lemon | mango

(V) Vegetarian

(GFR) Gluten Free Upon Request

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 4% 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.

DAILY DELIGHTS | 5-9PM

Each day at Veranda brings a delicious special, meant to delight your taste buds. From **Burgers & Brew** Mondays, **Tacos & Tequila** on Tuesdays, **Artisan Flatbread & Vino** Wednesdays, **Bites & Brew** Thursdays (4-6pm) to **Farm & Fisherman** on Fridays, **Veranda Brunch** (11:30am – 3pm) Saturdays and **Sunday Roast** on Sundays. There's something new every day of the week.

LIVE MUSIC: Listen to live entertainment by local artists while sampling some of our signature craft beers or wines by the glass. Please ask your server for details.