

STARTERS

chef's daily soup \$8

meatza pizza \$16

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

margherita pizza \$15 (V)

mozzarella | crushed tomato sauce | basil

bbq chicken pizza \$16

pomegranate bbq sauce | mozzarella | smoked gouda | grenadine onions

ahi poke \$16

wakame | crushed avocado | citrus ponzu | scallions | togarashi | wontons | wasabi yuzu aioli

short rib stuffed potato skins \$16 (GFR)

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

short rib quesadilla \$15

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 \$20

house-made cocktail sauce

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

hummus | grilled pita | marinated olives | tzatiki

LAND & SEA

diver scallops \$35

celeriac purée | apple-braised chard | cider reduction

atlantic salmon \$28

orzo pasta | tri-colored peppers | broccolini florets | squash purée | parmigiano reggiano

short rib linguine \$25

5 oz. port braised short rib | portobello mushrooms | braising jus | parmesan

new york strip \$34

broccolini | tobacco onions | bourbon demi-glaze

grilled lemon chicken \$27

roasted seasonal vegetables | baked potato | chimichurri

chef's featured seafood market price

grilled rib eye steak \$34

12 oz. center cut | hc-6 butter | pommes lyonnaise

SIDES

chef's selection of seasonal vegetables \$6 (V) (GFR)

sweet potato fries \$6 (V) (GFR)

seasoned fries \$5 (V) (GFR)

GREENS

california cobb \$16 (GFR)

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

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

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

spinach & apple \$13

candied pecans | aged white cheddar | malt vinaigrette

veranda caesar \$12

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 \$16

tillamook cheddar | house made aioli

grilled portobello mushroom 'burger' \$15 (V)

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

bbq short rib sandwich \$16

slow-roasted pulled short rib | cheddar | kohlrabi slaw | bbq sauce

DESSERTS

vanilla crème brûlée \$10

fresh berries

rbi bread pudding \$10

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 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, **all-you-can-eat prime rib** Wednesdays, all new **al fresco hour** Thursdays to **fish & chips** on Fridays, **classic fried chicken** Saturdays and a **chili bar** on Sundays.

There's something new every night 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.