

## STARTERS

**chef's daily soup \$8**

**meatza pizza \$16**

soppressatta | 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.