

## STARTERS

**chef's daily soup** \$7

**white pizza** \$14

mascarpone | red flame grapes | prosciutto | point Reyes blue cheese

**pesto pizza** \$14 (V)

vine ripe tomatoes | feta | cilantro

**margherita pizza** \$14 (V)

mozzarella | crushed tomato sauce | basil

**ahi poke** \$15

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

**short rib stuffed potato skins** \$15 (GFR)

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

**hummus trio** \$14 (V)

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

**short rib quesadilla** \$14

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 | parmesan reggiano | grilled country levan bread

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

corn tortilla chips

## VERANDA FAVORITES

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

**rbi angus cheeseburger** \$16

tillamook cheddar | romesco aioli

**veranda burger** \$18

smoked gouda | tomato confit | arugula | pancetta | balsamic onions | romesco 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 | red onions | bbq sauce | jalapeño cheddar bread

**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

**ahi sandwich** \$16

rosemary ciabatta | sun dried tomato aioli | arugula | pancetta | pickled red onions

**grilled chicken sandwich** \$16

achiote marinated chicken | avocado | smoked chipotle aioli | pico de gallo

## REFRESHERS

**guava mango refresher** \$6

**blackberry honey lemonade** \$6

**carrot ginger lemonade** \$6

**strawberry lavender lemonade** \$6

## 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, **flight night** Thursdays to **fish & chips** on Fridays, **classic fried chicken** Saturdays and a Sunday **BBQ**. 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.

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.

## GREENS

**california cobb** \$16 (GFR)

grilled chicken breast | 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

**baby spinach** \$14 (V)

strawberries | herb marinated feta | belgian endive | balsamic 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

## MAINS

**veranda fajita tacos** \$18

choice of: fish | zucchini | lime | tri colored peppers | caramelized onions | shaved jalapeño | cilantro lime crema

**seared atlantic salmon** \$28 (GFR)

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

**chef's featured seafood** market price

**open face steak frites** \$32

8 oz. flat iron | caramelized onions | cremini mushrooms | grilled country levan bread | sun dried tomato aioli | chimichurri

**jumbo shrimp linguini** \$28

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

## DESSERTS

**vanilla crème brûlée** \$10

fresh berries

**rbi bread pudding** \$10

crème anglaise

**pumpkin spice skillet cookie** \$10

warm pumpkin spice cookie | caramel sauce | vanilla ice cream

**dark chocolate mousse** \$10

chocolate shortbread | citrus | blackberry coulis

**cranberry almond tart** \$10

streusel crumble | candied almonds | vanilla pastry cream

**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



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