

## STARTERS

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

**meatza pizza** \$16

soppressatta | pepperoni | 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 (GFR)

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

**short rib stuffed potato skins** \$16

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 levian bread

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

corn tortilla chips

**classic shrimp cocktail – 3 shrimp** \$14 or **6 shrimp** \$20

house-made cocktail sauce

## VERANDA FAVORITES

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

**rbi angus cheeseburger** \$16

tillamook cheddar | house made aioli

**veranda burger** \$18

smoked gouda | tomato confit | arugula | pancetta | balsamic onions | 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 | jalapeño cheddar bread

**french dip** \$16

shaved prime rib | creamy horseradish | swiss | tomato confit

**california blt** \$14

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

**ahi sandwich** \$17

watercress | chili aioli | roasted piquillo peppers

**chicken banh mi** \$15

toasted french baguette | maggi aioli | cilantro | shaved jalapeño | pickled daikon & carrot | grenadine onions

## 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, **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.

## 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

## MAINS

**veranda fajita tacos** \$18

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

**chef's featured seafood** market price

**open-face steak frites** \$32

6 oz. coulotte | caramelized onions | cremini mushrooms | grilled country levain bread | sun-dried tomato aioli | chimichurri

**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

## 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.