

STARTERS

chef's daily soup \$8

meatza pizza \$16

soppressata | 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

tuna poke bowl \$16

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

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 levain bread

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

corn tortilla chips

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

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

french dip \$16

shaved prime rib | creamy horseradish | swiss | tomato confit

california blt \$14

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

ahi sandwich \$17

watercress | chili aioli | roasted piquillo peppers

lemon garlic chicken sandwich \$15

grilled chicken | tomato confit | fresh mozzarella | basil pesto | toasted french bread

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, **spaghetti bolognese** Saturdays and **bites & brew** 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

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 (GFR)

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

chef's featured seafood market price

grilled pacific northwest salmon \$28

white wine broth | heirloom carrots | snap peas | artichoke hearts

spring vegetable risotto \$16

peas | asparagus tips | artichoke hearts | slow-roasted tomatoes | parmigiano reggiano

add protein:

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

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 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.