

STARTERS

chef's daily soup \$8

white pizza \$15

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

meatza pizza \$16

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

margherita pizza \$15 (V)

mozzarella | crushed tomato sauce | basil

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

hummus trio \$15 (V) (GFR)

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

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

LAND & SEA

surf & turf \$36 (GFR)

coulotte sirloin steak | grilled jumbo prawns | baby zucchini | yukon gold mashed potatoes | herb butter

diver scallops \$34 (GFR)

coconut carrot purée | shaved asparagus | lemon-scented blackberries

grilled rib eye steak \$34 (GFR)

12 oz. center cut | peppercorn jus | pommes lyonnaise

herb-roasted game hen \$26 (GFR)

new potatoes | tomato confit | roasting jus | broccolini

australian lamb rack \$32 (GFR)

potatoes lyonnaise | broccolini | chimichurri

atlantic salmon \$28 (GFR)

spring pea purée | baby potatoes | shiitake mushrooms | pea tendrils

chef's featured seafood market price

jumbo shrimp linguini \$28

reggiano cream sauce | english peas | mushrooms

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 | 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

tomato & burrata \$15 (V) (GFR)

local tomatoes | california burrata | first press olive oil | maldon | basil chips | strawberry balsamic

market salad \$14 (V) (GFR)

mixed greens | dried apricots | haricots 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

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

warm toffee skillet cookie \$10

peanut butter sauce | vanilla or chocolate ice cream

rich chocolate cake \$10

whipped chocolate frosting | fresh strawberries

key lime tart \$10

raspberry purée | toasted coconut

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 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.