

## STARTERS

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

**white pizza** \$14

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

**meatza pizza** \$16

soppressata | pepperoni | salami | prosciutto | basil | burrata

**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) (GFR)

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

**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 |  
parmigiano-reggiano | grilled country levian 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 | 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

**blackened yellowfin sandwich** \$16

wakame | pickled cucumbers | shishito peppers

**garlic & herb chicken** \$16

balsamic onions | brie | spiced mango aioli | arugula

## REFRESHERS

**guava mango refresher** \$6

**blackberry honey lemonade** \$6

**carrot ginger lemonade** \$6

**strawberry lavender lemonade** \$6

## 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** \$13 (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

## MAINS

**veranda fajita tacos** \$18

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

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

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

**chef's featured seafood market price**

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

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

**jumbo shrimp linguini** \$28

reggiano cream sauce | english peas | mushrooms

## 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.