

## STARTERS

**chef's daily soup** cup \$8 | bowl \$11

**margherita pizza** \$15

mozzarella | crushed tomato sauce | basil

**bbq chicken pizza** \$16

tender grilled chicken | pomegranate bbq sauce | mozzarella | smoked gouda, grenadine onions, cilantro

**tuna poke bowl** \$18

jasmine rice | snap peas | avocado | cucumber | toasted sesame seeds | 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** \$16

sun-dried tomato tortilla | shredded cheese | sour cream | pico de gallo | house-made guacamole

**jumbo shrimp bruschetta** \$18

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 \$24 (GFR)

house-made cocktail sauce

## VERANDA FAVORITES

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

**rbi angus cheeseburger** \$18

tillamook cheddar | house-made aioli

**veranda burger** \$19

smoked gouda | tomato confit | arugula | pancetta | balsamic onions | house-made aioli

**grilled portobello mushroom sandwich** \$16 (V)

roasted sweet piquillo peppers | tomato confit | wild arugula | brie | saba glaze

**french dip** \$17

shaved prime rib | creamy horseradish | swiss | tomato confit

**california blt** \$16

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

**ahi sandwich** \$18

watercress | chili aioli | roasted piquillo peppers

**ginger chicken sandwich** \$16

asian marinade | shaved bok choy & carrot slaw | english cukes | togarashi aioli | brioche bun

## REFRESHERS

**guava mango refresher** \$9

**blackberry honey lemonade** \$9

**carrot ginger lemonade** \$9

**strawberry lavender lemonade** \$9

## GREENS

**california cobb** \$17 (GFR)

grilled chicken breast | point Reyes blue cheese crumbles | avocado | bacon | tomato | farm egg | cilantro vinaigrette

**tomato & burrata salad** \$16 (V) (GFR)

heirloom tomato | english pea | burrata | saffron hearts of palm | nasturtium | kalamata olive | gooseberries

**veranda caesar** \$14

romaine hearts | house-made croutons | shaved parmesan | garlic caesar dressing

**market salad** \$15 (V) (GFR)

petite jay leaf farm greens | watermelon radish | goat cheese | avocado | candied pistachio | champagne vinaigrette

*all salads available with:*

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

## MAINS

**veranda fajita tacos** \$18 (GFR)

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

**seared atlantic salmon** \$29 (GFR)

celery root puree | beech mushrooms | brussel sprout leaves | saffron potato cylinders | verjus reduction

**spring vegetable risotto** \$16 (GFR)

peas | asparagus | slow-roasted tomatoes | parmigiano reggiano

*add protein:*

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

## DESSERTS

**vanilla crème brûlée** \$12

fresh berries

**rbi bread pudding** \$12

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.**

For parties of six (6) or more, an 18% automatic gratuity will be added to your check.

## 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, **Wine & Charcuterie** Wednesdays,

**BBQ, Brews & Blues** Thursdays to **Seafood Boil, Bubbles & Bourbon** on Fridays,

**Brunch & Specialty Mimosas** (11:30am – 3pm) Saturdays and Sundays.

There's something new every day 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.