

STARTERS

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

margherita pizza \$15 (V)
mozzarella | crushed tomato sauce | basil

bbq chicken pizza \$16
tender grilled chicken | pomegranate bbq sauce | mozzarella
smoked gouda

tuna poke bowl \$18
jasmine rice | snap peas | avocado | toasted sesame seeds
cucumber | sriracha aioli | wontons | sweet chili citrus ponzu

short rib stuffed potato skins \$16 (GFR)
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 \$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 for \$14 or 6 for \$24
house-made cocktail sauce

spanish lamb lollipops – 2 for \$16 or 4 for \$28
hummus | grilled pita | marinated olives | tzatziki

LAND & SEA

seared diver scallops \$35 (GFR)
spring vegetable risotto | asparagus | slow roasted tomatoes |
parmigiano reggiano

seared atlantic salmon \$29 (GFR)
celery root puree | beech mushrooms | brussel sprout leaves |
saffron potato cylinders | verjus reduction

alaskan halibut \$36 (GFR)
wrapped in prosciutto | daikon radish | zucchini | purple potato |
limoncello and tomato broth

hand rolled cavatelli pasta \$22
maitake mushroom | cherry tomatoes | preserved lemon | bok choy
shaved ricotta salata | tarragon butter

grilled filet mignon \$38 (GFR)
crisp oregano polenta | charred petite leeks | rainbow chard |
garden carrots | red wine sauce

red trolley beer brined half chicken \$30
pee wee potatoes | roasted roots | cipollini brulee | red trolley
lemongrass jus

grilled rib eye steak \$36 (GFR)
12 oz. center cut | herb butter | pommes lyonnaise

GREENS

california cobb \$17 (GFR)
grilled chicken breast | point reyes blue cheese crumbles | avocado |
bacon | tomato | farm egg | cilantro vinaigrette

tomato & burrata salad \$17 (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 \$16 (V) (GFR)
petite jay leaf farm greens | watermelon radish | goat cheese |
avocado | candied pistachios | champagne vinaigrette

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 \$18
tillamook cheddar | house-made aioli

grilled portobello mushroom sandwich \$16 (V)
roasted sweet piquillo peppers | tomato confit
wild arugula | brie | saba glaze

SIDES

chef's selection of seasonal vegetables \$7 (V) (GFR)

sweet potato fries \$7 (V) (GFR)

seasoned fries \$6 (V) (GFR)

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 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.