

# VERANDA

fireside lounge & restaurant

DINNER

## STARTERS

**Veranda Lamb Meatballs** ground lamb, beef, and pork, fresh mozzarella, marinara, toasted levain \$16

**Tuna Tartare** jícama, sunchoke purée, spiced squash coulis, taro root chip \$18 <sup>GF</sup>

**Brussels Sprouts** smoked yuzu yogurt, jalapeño verjus, mulberries \$12 <sup>V</sup>

**Salt Spring Island Mussels** green curry coconut broth, dried shrimp, leeks, cilantro, fennel sausage, croissant \$21

**Shishito Peppers** preserved lemon, ricotta salata \$12 <sup>V</sup>

**Classic Shrimp Cocktail** house-made cocktail sauce \$15 <sup>GF</sup>

## SOUPS & SALADS

**Lobster Bisque** diced maine lobster, petit herbs \$15 <sup>GF</sup>

**Heirloom Beet** orange mascarpone, mâche, sugar snap pea, persimmon, sourdough crostini \$17 <sup>V</sup>

**California Cobb** chicken breast, heirloom tomato, blue cheese crumbles, avocado, bacon, farm egg, cilantro vinaigrette \$19 <sup>GF</sup>

**Veranda Caesar** romaine hearts, brioche croutons, shaved parmesan, garlic caesar dressing \$16  
*add chicken \$6, grilled shrimp or seared salmon \$12*

## SANDWICHES

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

**Grass-Fed Burger** farmhouse cheddar, fig jalapeño jam, applewood bacon, peppercorn aioli, onion brioche \$18

**Garden Burger** mixed-grain & goat cheese patty, confit tomato, arugula, balsamic glaze, brioche bun \$16 <sup>V</sup>

**Blackened Swordfish Sandwich** heirloom tomato, arugula, avocado, pistachio honey butter, rosemary ciabatta \$18

**Ginger Chicken Sandwich** shaved bok choy & carrot slaw, cucumber, togarashi aioli, brioche bun \$16

## ENTRÉES

**Seared Diver Scallops** vanilla corn purée, rainbow chard, pomegranate, smoked paprika oil \$35 <sup>GF</sup>

**Atlantic Salmon** celery root purée, beech mushrooms, brussels sprout leaves, saffron potatoes, verjus reduction \$32 <sup>GF</sup>

**Branzino Provencal** ricotta gnocchi, pancetta, fennel, bloomsdale spinach, valencia orange gremolata \$34

**“Red Trolley” Beer-Brined Half Chicken** pee wee potatoes, roasted roots, cipollini brûlée, red trolley lemongrass jus \$32

**Filet Mignon** crisp oregano polenta, charred petite leeks, rainbow chard, garden carrots, red wine sauce \$42 <sup>GF</sup>

**Braised Short Rib** lemongrass carrot purée, red wine cipollini, romanesco, onion sprout \$36 <sup>GF</sup>

**Niman Ranch Pork Chop** poached lady apple, pickled cabbage, chorizo, date butter, cider reduction \$38 <sup>GF</sup>

**Hand-Rolled Cavatelli Pasta** maitake mushroom, tomatoes, preserved lemon, bok choy, ricotta salata, tarragon butter \$24 <sup>V</sup>  
*add chicken \$6, grilled shrimp or seared salmon \$12*

## SIDES

**Whipped Potatoes** \$8 <sup>V</sup> <sup>GF</sup>

**Wild Mushroom** fall onion, sherry vinegar \$9 <sup>V</sup> <sup>GF</sup>

**Kabocha Squash** fried sunchoke, pecans, maple \$10 <sup>V</sup> <sup>GF</sup>

**Broccoli** preserved lemon, shaved ricotta salata \$9 <sup>V</sup> <sup>GF</sup>

<sup>V</sup> = Vegetarian | <sup>GF</sup> = Gluten Free

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 4.5% 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.



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## DRINKS

### WHITE WINES

- Zonin, Prosecco, Italy \$11
- Chandon, Brut, CA \$12
- Jean Charles Boisset, Rosé, France \$15
- Benvolio, Pinot Grigio, Friuli, Italy \$11
- Crowded House, Sauvignon Blanc, Marlborough, New Zealand \$12
- Outlot, Sauvignon Blanc, Sonoma County \$14
- “Emmolo” by Caymus, Sauvignon Blanc, Napa Valley \$17
- Seaglass, Riesling, Monterey County \$11
- Mont Gravet, Rosé, Pays d’Oc, France \$10
- Angeline, Chardonnay, CA \$11
- Smoke Tree, Chardonnay, Sonoma County \$14
- Sonoma-Cutrer, Chardonnay, Russian River Ranches \$17

### RED WINES

- Angeline, Pinot Noir, CA \$11
- Hahn, Pinot Noir, Monterey \$14
- Au Bon Climat, Pinot Noir, Santa Barbara County \$16
- Angeline, Cabernet Sauvignon, CA \$11
- Martin Ray, Cabernet Sauvignon, Sonoma County \$15
- Daou, Cabernet Sauvignon, Paso Robles \$17
- Angeline, Merlot, CA \$11
- Doña Paula, Malbec, Mendoza, Argentina \$12
- Saldo, Zinfandel, CA \$16
- Numanthia “Termes”, Tempranillo, Toro, Spain \$15
- D’Arenberg “Footbolt”, Shiraz, McLaren Vale, Australia \$12

### BOTTLED BEER

- Bud Light \$7
- Budweiser \$7
- Amstel Light \$7
- Heineken \$7
- Corona \$7
- Stella Artois \$7
- Blue Moon \$7
- Pacifico \$7
- Guinness \$8

### DRAFT BEER

- Sculpin, IPA \$9
- Karl Strauss, Red Trolley Amber Ale \$8
- Stone, Delicious IPA \$8
- Mason Ale Works, Respeto Mexican Lager \$8
- Coors Light, Lager \$7

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### SPECIALTY COCKTAILS

- Garden Vesper** gin, vodka, lillet, cucumber, lemon \$14
- The Flying Dutchman** gin, ginger, pomegranate, mint \$14
- Tres Agaves Margarita** tres agaves tequila, organic agave nectar, lime \$13
- Aperol Spritz** aperol, prosecco, soda, orange peel \$13
- Berry Mule** vodka, ginger beer, blackberry, raspberry \$13
- Blackberry Smash** vodka, lime, mint \$13
- Spicy Bloody Maria** tequila, bacon, olive, asparagus, carrot, lime \$12

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