

DINNER MENU

APPETIZERS

ARTISAN CHEESE & CURED MEAT BOARD

Three Meats and Three Cheeses, Olive Salad, Dried Fruit, Nuts, Jam, Honey, Whole Grain Mustard
\$18

HALF SLAB OF ST. LOUIS RIBS

House BBQ Sauce, House-Made Mac and Cheese, Jalapeno Cheddar Cornbread
\$18

MEATBALLS

Pork and Veal, House Marinara, Herbed Ricotta
\$15

STUFFED BANANA PEPPERS

Pork, Veal, Asiago Cheese, House Marinara
\$16

JUMBO SHRIMP COCKTAIL

Traditional Cocktail Sauce, Lemon Wedge
\$17

KOREAN STEAK KABOBS

Skewers of Hoisin Marinated Filet Tips, Sweet Peppers and Onion Served Over a Bed of White Rice and Topped with Scallions
\$15

EMPANADA FLORENTINE

Roasted Chicken, Baby Spinach, Cheddar, Goat Cheese
\$12

BUFFALO CAULIFLOWER

Roasted, Tossed in Buffalo Sauce and Topped with Blue Cheese Crumbles, Served with House-Made Blue Cheese Dressing
\$12

ASIAN TUNA AND SLAW

Marinated Ahi-Tuna Slightly Seared, Served with an Asian Slaw
\$14

FRESH POINT JUDITH CALAMARI

Hand-Dredged in Rice Flour, Sweet Chili Sauce
\$14

SPICY ROASTED GARLIC FETA DIP

Served Warm with Toasted Pita and Veggies
\$9

MARYLAND CRAB CAKES

Served with Fresh Greens and Old Bay Aioli
\$15

CRISPY CHICKEN WINGS

Tossed in Your Choice of Sauce: Buffalo, Veranda Signature Bourbon, or House Dry Rub Served with Ranch or Blue Cheese
5 Wings - \$10 | 10 Wings - \$16

TOASTED BAGUETTE

Herbed Goat Cheese, Pears, Honey
\$9

SOUPS

FRENCH ONION

Crock | \$7

SOUP OF THE DAY

Cup - \$5 | Bowl - \$7

SALADS

Small - \$8 | Large - \$13

CAESAR SALAD "DONE YOUR WAY"

Your choice of Grilled Hearts of Romaine or Classic Chopped Romaine, Blistered Cherry Tomatoes, Shaved Grana Padano Cheese, Anchovy, House-Made Caesar Dressing, Garlic Crostini

ICEBERG WEDGE

Applewood Smoked Bacon, Egg, Tomato, Shaved Red Onion, Crumbled Blue Cheese, House-Made Blue Cheese Dressing

VERANDA

Arcadian Mixed Greens, Candied Walnuts, Shaved Red Onion, Buttermilk Blue Cheese, Pears, Honey Balsamic Vinaigrette

PEAR GORGONZOLA

Arcadian Mixed Greens, Applewood Smoked Bacon, Sundried Cranberries, Marcona Almonds, Honey Balsamic Vinaigrette

MEDITERRANEAN SALAD

Crisp Romaine, Olive, Feta Cheese, Red Onion, Tomato, Red Wine, Oil & Lemon Vinaigrette

ADDITIONS

Marinated Grilled Chicken - \$7 | Filet of Beef - \$10 | Black Pearl Salmon - \$8 | Gulf Shrimp - \$9

ENTRÉES

Add a Small Garden Salad or Cup of Soup of The Day to any Entrée - \$5

THE CHOP

Berkshire Pork Chop Simply Frenched, Grilled and Topped with Pears and Veranda Signature Bourbon Sauce, Served Over Whipped Sweet Potatoes
\$29

VEAL PARMESAN

Lightly Breaded Veal Tenderloin, Topped with Mozzarella and House-Made Marinara, Capellini tossed in House-Made Marinara or Alfredo Sauce
\$29

FULL RACK OF ST. LOUIS RIBS

House BBQ Sauce, House Mac and Cheese, Roasted Corn, Jalapeno Cheddar Corn Bread
\$28

VEAL OSSO BUCCO

Red Wine Braised Veal Shank, Fresh Herb Risotto and Seasonal Vegetables
\$30

CRAB CAKE BLT

Sundried Tomato Aioli, Greens, Ciabatta Roll, Served with Fries
\$18

BLACK PEARL SALMON

Cranberry BBQ Glazed, Asiago Polenta, Garlic Green Beans
\$29

CORNISH GAME HEN

Slow Roasted, Smashed Parmesan Yukon Potatoes, Seasonal Vegetable, Natural Jus
\$28

SEAFOOD PASTA

Scallops, Jumbo Shrimp, Artichokes, Cherry Tomatoes, Capellini Pasta Agli e Olio
\$30

ROASTED CHICKEN SALAD CROISSANT

Veranda Signature Chicken Salad on a House Made Croissant, Served with French Fries
\$16

BOURBON CHICKEN FLATBREAD

Provolone, Applewood Smoked Bacon, Caramelized Sweet Onions, Veranda Signature Bourbon Sauce
\$16

PRETZEL CRUSTED CHICKEN BREAST

Roasted Garlic Mashed Potatoes, Seasonal Vegetables, White Wine Mustard Sauce
\$26

VERANDA FLATBREAD

Pepperoni, Italian Sausage, Red Onion, Sweet Peppers, Mushrooms, Provolone
\$16

CHICKEN PICATTA

Capellini Pasta Agli e Olio, Blistered Tomatoes, Fresh Basil and Parmesan
\$26

VEGETABLE FLATBREAD

Topped with Mozzarella, Provolone, Assorted Vegetables and Pesto Glaze
\$15

PASTA BOLOGNESE

Gemelli Pasta, Veal and Pork Ragu, Shaved Parmigiano Reggiano
\$25

BOLOGNESE FLATBREAD

House Bolognese Sauce, Julienned Salami, Shredded Mozzarella, Topped with Banana Peppers
\$19

CHEFS CHOICE RAVIOLI

See the Daily Specials Board for Today's Feature
\$MP

ROASTED SEASONAL VEGETABLES

Simply Seasoned, Served with Asiago Polenta
\$18

9oz. FILET MIGNON

Roasted Garlic Mashed Potatoes, Seasonal Vegetables, House Truffle Demi-Glace
\$39

14oz. STRIP STEAK

Roasted Garlic Mashed Potatoes, Seasonal Vegetables, House Truffle Demi-Glace
\$30

VERANDA BURGER

8oz. Chef's Blend of Brisket, Chuck and Sirloin, Grilled Onion, Applewood Smoked Bacon, Sharp Wisconsin White Cheddar Cheese, Served with French Fries
\$16

ADDITIONS

Onions - \$4 | Mushrooms - \$6 | Onions & Mushrooms - \$9 | Sub Gluten Free Penne Pasta +\$2

SIDES | \$8

House Mac and Cheese
Roasted Seasonal Squash, Toasted Walnuts & Organic Honey
Roasted Brussel Sprouts & Applewood Smoked Bacon
Broccoli Cauliflower Gratin
Truffle Whipped Mashed Potatoes
Loaded Baked Potato
Truffle Parmesan Fries with Garlic Aioli
Seasonal Risotto

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness

Parties of 8 or more are subject to an Automatic 20% Gratuity