

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

CHICKEN BACON RANCH EMPANADAS

Roasted Chicken, Bacon, Cheddar Cheese, Ranch on the Side
\$12

BUFFALO CAULIFLOWER

Roasted, Tossed in Buffalo Sauce and Topped with Blue Cheese Crumbles, Served with House-Made Blue Cheese Dressing
\$13

ASIAN TUNA AND SLAW

Marinated Ahi-Tuna Slightly Seared, Served with an Asian Slaw
\$15

FRESH POINT JUDITH CALAMARI

Hand-Dredged in Rice Flour, Sweet Chili Sauce
\$15

SPICY ROASTED GARLIC FETA DIP

Served Warm with Toasted Pita and Veggies
\$10

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 "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, Red Onion, Crumbled Blue Cheese, House-Made Blue Cheese Dressing

MEDITERRANEAN

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

VERANDA PEAR

Mixed Greens, Pears, Sundried Cranberries, Applewood Smoked Bacon, Shaved Almonds, Blue Cheese, Honey Balsamic Vinaigrette

FRESH BERRY ARUGULA

Arugula, Berries, Red Onion, Sliced Almonds, Feta, Raspberry Vinaigrette

GARDEN

Mixed Greens, Cucumber, Tomato, Mozzarella, Red Onion, Croutons, Honey Balsamic Vinaigrette

ADDITIONS

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

ENTRÉES

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

THE CHOP

Berkshire Pork Chop Simply Frenched and Grilled,
Topped with Pears and Veranda Signature Bourbon Sauce,
Served Over Whipped Sweet Potatoes
\$30

FULL RACK OF ST. LOUIS RIBS

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

CRAB CAKE BLT

Ciabatta Roll, Old Bay Aioli, Applewood Smoked Bacon, Greens,
Served with French Fries
\$18

CORNISH GAME HEN

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

ROASTED CHICKEN SALAD CROISSANT

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

PRETZEL CRUSTED CHICKEN BREAST

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

CHICKEN PICATTA

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

PASTA BOLOGNESE

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

CHEFS CHOICE RAVIOLI

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

9oz. FILET MIGNON

Roasted Garlic Mashed Potatoes, Seasonal Vegetables,
House Compound Butter
\$45

VERANDA BURGER

8oz. House Blend, Grilled Onion,
Applewood Smoked Bacon, Sharp Wisconsin White Cheddar Cheese,
Served with French Fries
\$16

VEAL PARMESAN

Lightly Breaded Veal Tenderloin, Topped with Mozzarella
and House-Made Marinara, Capellini tossed in House-Made Marinara
or Alfredo Sauce (Add Bolognese Sauce + \$5)
\$29

VEAL OSSO BUCCO

Red Wine Braised Veal Shank, Fresh Herb Risotto and Seasonal
Vegetables
\$32

BLACK PEARL SALMON

Cranberry BBQ Glazed, Asiago Polenta,
Seasonal Vegetables
\$30

SEAFOOD PASTA

Scallops, Jumbo Shrimp, Sautéed Calamari, Artichokes,
Capellini Pasta Agli e Olio
\$32

BOURBON CHICKEN FLATBREAD

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

VERANDA FLATBREAD

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

VEGETABLE FLATBREAD

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

BOLOGNESE FLATBREAD

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

ROASTED SEASONAL VEGETABLES

Simply Seasoned, Served with Asiago Polenta
\$18

14oz. STRIP STEAK

Roasted Garlic Mashed Potatoes, Seasonal Vegetables,
House Compound Butter
\$35

ADDITIONS

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

SIDES | \$8

House Mac and Cheese
Carolina Slaw
Roasted Seasonal Squash, Shaved Almonds & Organic Honey
Roasted Brussel Sprouts & Applewood Smoked Bacon
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*