

# VERANDA

BISTRO & BAR

## STARTERS

### ARTISAN CHEESE & CURED MEAT BOARD

a selection of three meats & three cheeses, olive salad, dried fruit, nuts, jam, honey, whole grain mustard | 18

### BUFFALO CAULIFLOWER

roasted & tossed in buffalo sauce, bleu cheese crumbles, served with house-made bleu cheese dressing | 13

### MEATBALLS

pork & veal, house marinara, herbed ricotta | 15

### HALF SLAB OF ST. LOUIS RIBS

house bbq sauce, house-made mac & cheese, jalapeno cheddar cornbread | 18

### 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 & onions, served on a bed of white rice with scallions | 15

### SHORT RIB EMPANADAS

braised short rib, peas, carrots, mashed potato | 13

### CEVICHE

jumbo shrimp, calamari, mussels, garlic, lemon, cilantro, onion, plantain, house-made peruvian hot sauce | 17

### ASIAN TUNA & SLAW

marinated ahi tuna lightly seared, asian slaw | 15

### FRESH POINT JUDITH CALAMARI

hand-dredged in rice flour, sweet thai chili sauce, house-made peruvian hot sauce | 15

### TOASTED BAGUETTE

herbed goat cheese, pears, honey | 10

### MARYLAND CRAB CAKES

fresh greens, tomatoes, old bay aioli | 15

### CRISPY CHICKEN WINGS

served with ranch or bleu cheese

five wings | 10 ten wings | 16

**saucers:** buffalo, veranda signature bourbon, house dry rub, bbq

### SPICY ROASTED GARLIC FETA DIP

toasted pita, fresh vegetables | 10

## SOUP -&- SALAD

### FRENCH ONION SOUP

crock | 7

### SOUP OF THE DAY

cup | 5 bowl | 7

### CAESAR DONE "YOUR WAY"

your choice of grilled romaine hearts or classic chopped, cherry tomatoes, shaved grana padano cheese, anchovy, house-made caesar dressing, garlic crostini | 8 / 13

### ICEBERG WEDGE

applewood smoked bacon, egg, tomato, red onion, crumbled bleu cheese, house-made bleu cheese dressing | 8 / 13

### MEDITERRANEAN

romaine, olives, feta cheese, red onion, tomato, red wine, oil, lemon vinaigrette | 8 / 13

### VERANDA PEAR

mixed greens, pears, sun-dried cranberries, applewood smoked bacon, shaved almonds, bleu cheese, honey balsamic vinaigrette | 8 / 13

### ITALIAN CHOPPED

iceburg, salami, provolone cheese, tomatoes, banana peppers, onion, creamy italian dressing, toasted crostini | 16

### GARDEN

mixed greens, cucumber, tomato, mozzarella cheese, red onion, croutons, honey balsamic vinaigrette | 8 / 13

### additions

MARINATED GRILLED CHICKEN 7

FILET OF BEEF 10

BLACK PEARL SALMON 8

GULF SHRIMP 10

## SIDES

— 8 —

### HOUSE MAC & CHEESE

### CREAMY SLAW

### ROASTED SEASONAL SQUASH

shaved almonds, organic honey

### ROASTED BRUSSEL SPROUTS

applewood smoked bacon

### LOADED BAKED POTATO

### TRUFFLE PARMESAN FRIES

garlic aioli

### CHEF'S CHOICE SEASONAL RISOTTO

## PASTA

add a small side salad or a cup of the soup of the day +5

### SEAFOOD

scallops, jumbo shrimp, sautéed calamari, chilean mussels, artichokes, seafood stock | **36**

### PASTA BOLOGNESE

gemelli pasta, veal & pork ragu, shaved parmigiano reggiano | **25**

### CHICKEN PICCATA

capellini pasta agli e olio, blistered tomatoes, fresh basil, parmesan | **26**

### CHEF'S TORTELLINI

see the daily specials board for today's feature | **MP**

### VEAL PARMESAN

lightly breaded veal tenderloin, mozzarella cheese, house-made marinara, capellini tossed in a choice of house marinara or house alfredo | **30**  
add bolognese sauce +5

### additions

ONIONS 4  
MUSHROOMS 6  
MUSHROOMS & ONIONS 9  
SUB GLUTEN-FREE PASTA 2

## ENTREES

add a small side salad or a cup of the soup of the day +5

### THE CHOP

frenched berkshire pork chop, grilled, topped with pears, veranda's signature bourbon sauce, whipped sweet potatoes | **30**

### PRETZEL-CRUSTED CHICKEN BREAST

roasted garlic mashed potatoes, seasonal vegetables, white wine mustard sauce | **26**

### CORNISH GAME HEN

slow roasted, smashed parmesan yukon potatoes, seasonal vegetables, natural jus | **28**

### FULL RACK OF ST. LOUIS RIBS

house bbq sauce, mac & cheese, creamy slaw, jalapeno cheddar cornbread | **28**

### ROASTED VEGETABLES

simply seasoned, asiago polenta | **18**

### VEAL OSSO BUCCO

red wine braised veal shank, fresh herb risotto, seasonal vegetables | **32**

### BRAISED BEEF SHORT RIBS

serve atop parsnip redskin mashed, natural juices, carrot chipotle glaze | **32**

### 9 OZ FILET MIGNON

roasted garlic mashed potatoes, seasonal vegetables, house compound butter | **45**

### 14 OZ STRIP STEAK

roasted garlic mashed potatoes, seasonal vegetables, house compound butter | **35**

### BLACK PEARL SALMON

cranberry bbq sauce, asiago polenta, seasonal vegetables | **30**

### GRILLED COD

lemon-thyme butter sauce, basmati rice, seasonal vegetable | **28**

## HANDHELDS -&- FLATBREADS

### VERANDA BURGER

8 oz house-blend burger patty, grilled onions, applewood smoked bacon, sharp wisconsin cheddar cheese, french fries | **19**

### CRAB CAKE BLT

old bay aioli, applewood smoked bacon, greens, french fries | **18**

### ROASTED CHICKEN SALAD CROISSANT

veranda signature chicken salad, house-made croissant, french fries | **16**

### 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

mozzarella, provolone, assorted vegetables, pesto glaze | **15**

### BOLOGNESE FLATBREAD

house-made bolognese sauce, salami, mozzarella, banana peppers | **16**