



VERANDA

R E S T A U R A N T

L O B S T E R V O L - A U - V E N T

“Featured on Rachel Ray’s Tasty Travels” Tender lobster and shiitake mushrooms in an orange cognac sauce \$11

S H R I M P C O C K T A I L

Chilled jumbo shrimp served with traditional spicy horseradish sauce, garnished with lemon \$9

E S C A R G O T

A French classic....sautéed snails with wild mushrooms and garlic butter \$9

S M O K E D S A L M O N

Thinly sliced salmon garnished with capers, onions, parsley, horseradish sour cream and toast points \$10

B A K E D B R I E

French Brie and roasted garlic baked in a puff pastry topped with grape coulis \$9

S H R I M P A L M O N D I N E

Almond encrusted shrimp served with basil mayonnaise \$9

F I L E T

Our 8 oz. filet of beef finished with your choice of:

- ~ Melted Gorgonzola and port wine sauce
- ~ Black peppercorn and brandy cream sauce
- ~ Our classic Béarnaise sauce

served with garlic rosemary potatoes and vegetable \$29

S T R I P S T E A K

12 oz. choice New York strip steak seasoned and char-grilled, served with french fries and vegetable \$25

V E A L

Sautéed veal medallions, finished with lemon butter caper sauce, served with capellini pasta and vegetable \$25

L A M B C H O P S

Char-grilled lamb chops with Provençal herbs and fresh garlic, served with garlic rosemary potatoes and vegetable \$28

C H I C K E N

Sautéed chicken breast, fresh spinach, shiitake mushrooms, and julienne prosciutto in a creamy demi glace over capellini \$19

R A C K O F L A M B

Rack of lamb seasoned with herbs and sautéed with Dijon mustard and bread crumbs, roasted and finished with a peppercorn, white wine, shallots and demi-glace sauce, served with garlic rosemary potatoes and vegetable \$40

D U C K

Sautéed breast of duck topped with blueberry sauce, served with garlic rosemary potatoes and vegetable \$22

C A E S A R S A L A D

Crisp romaine lettuce and croutons tossed with our classic Caesar dressing and topped with fresh anchovies \$6

S A L A D V E R A N D A

Mixed greens topped with grilled apples, red onions, sundried cranberries, and roasted walnuts finished with a maple walnut vinaigrette \$7

H O U S E S A L A D

Mesclun greens with English cucumbers, tomatoes and ripe olives finished with Dijon or balsamic vinaigrette \$5

B A K E D F R E N C H O N I O N S O U P

Port wine accented onion soup with house made crouton and melted Swiss cheese \$7

S O U P

Our homemade soups are crafted daily with market fresh ingredients \$5

T R O U T M E U N I È R E

Rainbow trout sautéed with brown butter, white wine and toasted almonds, served with garlic rosemary potatoes and vegetable \$20

S H R I M P

Colossal shrimp sautéed “scampi style” with garlic, olive oil, shallots and tomatoes, served over capellini pasta \$27

S A L M O N

Broiled salmon finished with coulis of tomato and Béarnaise sauce, served with garlic rosemary potatoes and vegetable \$22

S E A S C A L L O P S A U G R A T I N

Tender sea scallops, garlic, and white wine topped with Swiss cheese and baked, served with capellini pasta and vegetable \$25

T U N A

Lightly marinated tuna with soy sauce and sesame oil, seared with a reduction of wasabi sauce, served with garlic rosemary potatoes and vegetable \$24

R A V I O L I

Tender pasta filled with a blend of pumpkin, spices and ricotta cheese, tossed with caramelized mushrooms and onions in a brown butter sauce \$18

P O M O D O R O

Sautéed diced fresh plum tomatoes with basil, herbs and garlic, served over capellini pasta \$16