



VERANDA
RESTAURANT

LOBSTER VOL-AU-VENT

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

ESCARGOT

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

SHRIMP ALMONDINE

Almond encrusted shrimp served with basil mayonnaise \$11

SMOKED SALMON

Thinly sliced salmon garnished with capers, onions, parsley, horseradish sour cream and toast points \$12

WILD MUSHROOM RAVIOLI

Wild mushroom ravioli with creamy basil sauce and diced tomato \$8

TUNA TARTARE

Tuna tartar minced to order with lemon juice, mustard, parsley, shallots and wasabi \$13

WARM GREEN ASPARAGUS

Green asparagus with finely chopped egg and parsley vinaigrette \$8

FILET

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 potato and vegetable \$29

DUCK

Sautéed breast of duck with pear compote and Merlot sauce, served with potato and vegetable \$23

STRIP STEAK

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

LAMB CHOPS

Char-grilled lamb chops with Provençal herbs and fresh garlic, served with potato and vegetable \$29

POMODORO

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

VEAL CHOP

Grilled veal chop with a reduction of shallots, white wine and shiitake mushrooms, served with potato and vegetable \$39

RACK OF LAMB

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 potato and vegetable \$40

CHICKEN

Sautéed chicken breast with prosciutto, kalamata olives and red peppers served over capellini pasta \$19

CAESAR SALAD

Crisp romaine lettuce and croutons tossed with our classic Caesar dressing and topped with fresh anchovies \$7

SALAD VERANDA

Mixed greens topped with grilled apples, red onions, sundried cranberries, and roasted walnuts finished with a maple walnut vinaigrette \$9

HOUSE SALAD

Mesclun greens with English cucumbers, tomatoes and ripe olives finished with Dijon or balsamic vinaigrette \$6

BAKED FRENCH ONION SOUP

Port wine accented onion soup with house made crouton and melted Swiss cheese \$8

CREAMY VICHYSOISE

The classic creamy potato and leek soup, served chilled \$7

SOUP

Our homemade soups are crafted daily with market fresh ingredients \$6

BOUILLABAISSE

Scallops, shrimp, mussels and fresh fish in a classic broth with a touch of saffron \$27

TUNA

Lightly marinated tuna with soy sauce and sesame oil, seared with a reduction of wasabi and soy sauce, served with potato and vegetable \$27

SHRIMP

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

TROUT MEUNIÈRE

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

SALMON

Broiled filet of salmon over baby arugula with a balsamic glaze, served with potato and vegetable \$23

SEA BASS

Broiled sea bass with basil, tomato, shallots, garlic and olive oil, served with potato and vegetable \$27

SEA SCALLOPS

Broiled scallops with Mornay sauce and swiss cheese, served over capellini pasta \$25

DOVER SOLE

Sautéed Dover sole served with a lemon butter caper sauce, potato and vegetable \$40