



VERANDA
RESTAURANT

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

E S C A R G O T

A French classic....sautéed snails with wild mushrooms and garlic butter \$11

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

Almond encrusted shrimp served with basil mayonnaise \$11

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 \$12

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 \$7

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 \$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 potatoes and vegetable \$29

D U C K

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

S T R I P S T E A K

10 oz. choice New York strip steak seasoned and char-grilled with glacé shallots au jus, served with french fries \$25

L A M B C H O P S

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

P O M O D O R O

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

V E A L C H O P

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

C H I C K E N

Breaded chicken breast stuffed with spinach sundried tomatoes and goat cheese, baked and finished with a port wine sauce, served with potatoes and vegetable \$19

P Â T É

Homemade pâté with veal, pork and pistachios in a pastry shell with mustard sauce \$10

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 \$8

S O U P

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

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 \$6

T U N A

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

S H R I M P

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

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 potatoes and vegetable \$20

S A L M O N

Broiled filet of salmon over sautéed spinach, finished with beurre blanc, served with Chef’s accompaniments \$23

S E A B A S S

Broiled sea bass with basil, tomato, shallots, garlic and olive oil, served with potatoes and vegetable \$29

S E A S C A L L O P S

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

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 potatoes and vegetable \$40