

The Art of Fine Dining ... Veranda Style

Original Culinary creations, impeccable service and an atmosphere that bespeaks true "Southern Comfort"...these are the ingredients that Southwest Florida's most award winning restaurant brings together for your dining pleasure tonight...

Appetizers

Gulf Shrimp Cocktail \$10.95
with a spicy cocktail sauce

Oysters Rockefeller \$ 9.50

Escargot \$ 9.50
in a Puff Pastry with a Stilton Bleu Cheese Sauce

Artichoke Fritters \$ 8.50
stuffed with Blue Crab, served with Bearnaise Sauce

Southern Grit Cakes \$ 7.50
with Pepper Jack Cheese & Grilled Andouille Sausage

Baked French Onion Soup \$ 6.95
with Provolone & Parmesan Crouton

Blue Crab Cake \$ 9.95
with our Creamy Remoulade Sauce

Baked Portobello Mushroom \$ 8.50
dressed with Boursin Cheese served a top Fresh Pasta

Pan Seared Sea Scallops \$ 9.95
Presented on a Baby Arugula salad with Applewood smoked Bacon Vinaigrette

Beef Carpaccio \$11.95
Tenderloin of Beef brushed with infused olive oil, rosemary, thyme & Dijon mustard presented with shaved parmesan & garlic toast

Salads

Caesar Salad \$7.50 per person
the classic presentation (Prepared Tableside - for two)

Spinach Salad \$7.50 per person
with fresh mushrooms & our own warm bacon vinaigrette (Prepared Tableside for two)

Fried Green Tomato Salad \$7.25
with tidbits of ham, topped with Crumbled Bleu Cheese dressing

Veranda Specialties

Dinner Entrees include our special House Salad with choice of dressing and our fresh baked Bread & Corn Muffins served with our Southern Pepper Jelly...

Southern Sampler	\$34.95
<i>Mixed grill of Fresh Fish, Gulf Shrimp & Large Sea Scallops presented with Saffron Fettucine</i>	
Bourbon Street Filet	\$33.95
<i>Twin Tournedos of Beef in a Smoky Sour Mash Whiskey Sauce</i>	
Grilled Filet Mignon	\$36.95
<i>Served with Sauce Bearnaise</i>	
Stuffed Veal Chops	\$38.95
<i>Veal Chops stuffed with Buffalo Mozzarella, Prosciutto & fresh Basil coated with Italian Bread Crumbs & finished with a Wild Mushroom Marsala Demi Glace</i>	
Pan Seared Fresh Local Grouper	\$33.95
<i>Presented on Goat cheese & Thyme Grits with a seafood Court Bouillon</i>	
Baked Rack of New Zealand Lamb	\$33.95
<i>Served with a Rosemary Merlot wine sauce & Mint Jelly</i>	
Atlantic Salmon	\$28.95
<i>Herb Crusted & Honey Grilled – Served on a bed of julienne vegetables tossed in a Fresh Basil Cream</i>	
Chicken Orleans	\$28.95
<i>Breast of Chicken, Bay Shrimp, Crab Meat, Arugula & a Cajun Beurre Blanc</i>	
Pan Seared Jumbo Scallops	\$29.95
<i>Presented on a bed of Spinach & Wild Mushroom Orzo finished with a Lemon Beurre Blanc</i>	
Fresh Catch of the Day	Market Price
<i>The freshest seafood available, prepared daily by our Chef with a Southern Regional Flair</i>	
Veal Picatta	\$29.95
<i>A classic presentation, Veal Cutlets lightly sautéed with a Lemon, Caper, White Wine Sauce</i>	

<i>Yellowtail Snapper</i>	\$33.95
<i>Pan Seared topped with Crawfish, julienne Tomato & Green Onion, finished with mild Cajun Butter</i>	
<i>New York Strip</i>	\$37.95
<i>Aged Black Angus New York Strip, completely trimmed, topped with a Maytag Bleu Cheese & Rosemary Demi Glace –OR- Fresh Herb Butter</i>	
<i>Chateaubriand</i>	\$38.95 per person
<i>The finest of the Tenderloin, served with an assortment of Garden Vegetables (Serves two, please allow 20-35 minutes to prepare)</i>	

Elegant Desserts

All delicious desserts are prepared daily on the premises by our Pastry Chef and each is a unique Veranda recipe.

Fresh Berries with Heavy Cream & Whipped Cream

Triple Layer Chocolate Pâté with Raspberry Coulis

Rich & Creamy Peanut Butter Fudge Pie

Traditional Florida Key Lime Pie

Bailey's Irish Cream Cheesecake

Warm Southern Pecan Praline Tart with Vanilla Ice Cream

\$7.95