

Luncheon at the Veranda

Served Monday – Friday 11:00 am – 2:00 pm

Light Casuals:

Soup du Jour \$4.25

Original recipes prepared daily, by our Chef

Baked Onion Soup \$5.95

With melted Provolone cheese & Parmesan Crouton

Southern Grit Cakes \$7.50

Topped with melted Pepper Jack cheese, served with Red Pepper sauce & Andouille Sausage

Chilled Jumbo Gulf Shrimp \$11.95

A traditional favorite, served with Potato Salad, Black Bean Relish & Spicy Cocktail Sauce

Soup & Salad \$8.25

A combination of the Soup du Jour and the Veranda Salad

Courtyard Sandwiches:

All served with choice of Potato Salad or Citrus Fruit

Classic French Dip \$9.75

A classic presentation of thinly sliced Roast Beef piled high on a crusty French loaf

Topped with Provolone cheese, served with Au jus for dipping

Veranda Carpetbagger \$9.50

Thinly sliced Roast Beef & Turkey piled high on our bakery fresh bread. Topped with Bacon, Lettuce, Tomato and Mayonnaise

Grilled Portobello Mushroom Sandwich \$8.95

A Jumbo Portobello Mushroom, grilled to perfection, served on a freshly baked Kaiser roll with Grilled vegetables, Provolone cheese & a side of our signature Garlic Mayonnaise

Courtyard Burger \$8.95

Thick & Juicy! A Half Pound of freshly ground Sirloin of Beef,

Charcoal Broiled to your taste, served on a freshly baked Kaiser roll.

Add Cheddar, Provolone or American Cheese (Additional .50)

Quilted Chicken \$9.50

Lightly marinated in Teriyaki Sauce & Grilled. Served with Garlic Mayonnaise

Carpetbagger & Soup du Jour \$9.5

The Chef's daily Soup creation accompanied by half of our Carpetbagger Sandwich

Veranda Specialties

All specialties can include a Veranda House Salad or Cup of Soup du Jour for \$3.50

Veranda Crab Cakes \$13.95

A Downtown Delight! Fresh Blue Crabmeat lightly seasoned, presented with Chef's Seasonal Accompaniments and Homemade creamy Remoulade.

Fresh Salmon \$13.75

Bronzed Salmon crowned with a Tropical Fruit & Jalapeno Salsa, served with Chef's Rice & Seasonal Vegetables

Veranda Steak Sandwich \$13.50

Seared Medallions of Tenderloin, served open faced on a toasted rusk with a Mushroom Demi-glace, served with Chef's Potato & Seasonal Vegetables

Shrimply Pasta \$13.95

Shrimp sautéed in Garlic & Butter tossed with Penne Pasta, Asparagus Tips, Tomatoes and Fresh Herbs

Chicken Picatta \$12.50`

A classic, sautéed with Lemon, White Wine & Capers, Served with Chef's Potato & Seasonal Vegetables

Chef's Selection Priced Daily

Fort Myers specialties prepared daily by our Chef. We like to take advantage of what our region has to offer by featuring fresh, local produce, meat & seafood.

Salads & Such

Mandarin Chicken Salad \$10.95

Romaine lettuce tossed in our Honey Mustard dressing. Topped with Mandarin oranges, Toasted almonds, Teriyaki Chicken & Herbed Croutons

Veranda Beef & Bleu \$12.50

Mixed greens tossed with Herb Vinaigrette, topped with seasoned Grilled Beef & Maytag Bleu Cheese

Veranda Caesar Salad \$7.95

Our traditional Caesar salad with Garlic Croutons & Fresh Parmesan

With Grilled Chicken Breast – Add \$3.00

With Fresh Salmon – Add \$4.00

Fried Green Tomato \$10.50

Hand-breaded fried green tomatoes and tidbits of ham on a bed of mixed greens topped with Crumbled Bleu Cheese dressing

Portobello Mushroom Salad \$10.50

Tossed field greens and Herb Vinaigrette dressing. Topped with pine nut encrusted Goat Cheese

Revised 09/11 – Pricing subject to change without notice

Desserts & Beverages

All our delicious desserts are prepared daily on the premises. \$6.95

~ Fresh Berries with Whipped Cream ~ Chocolate Pate with Raspberry Coulis
~ Peanut Butter Fudge Pie ~ Key Lime Pie ~ Bailey's Irish Cream Cheesecake

Coffee, Tea, Coca Cola Brand Soft Drinks \$2.25

Bottled Sparkling or Spring Water- \$2.75

We offer a full bar and fine wines, by the Bottle & from our Cruvinet, by the glass

Please ask your server for the wine list

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