

THE V'RANDA

A place to rest, relax, gather,
eat, celebrate & take in the view!

HOURS:
WEDNESDAY-THURSDAY
5PM-10PM
FRIDAY-SATURDAY
5PM-11PM



APPETIZERS

Crispy Brussels GF,V,VG \$14.00

Crispy Brussels, Sweet'n Spicy V'Randa Sauce.

Maple Bacon Scallops GF \$21.00

*Three Seared Jumbo Scallops, Candied Bacon,
Maple Bourbon Glaze.*

Stuffed Peppers \$16.00

*Banana Peppers, Italian Sausage, Four
Cheese Blend, Garlic Bread.*

Calamari Fritti \$16.00

*Fried Calamari, House Pickled Vegetables and
Fra Diavolo Sauce.*

Pepperoni Flatbread \$15.00

*Flatbread Pizza Crust, Marinara Sauce,
Shredded Mozzarella and Pepperoni.*

**Mexican Street
Corn Dip** GF,V \$14.00

*House made Street Corn Dip served with
House made Tortilla Chips.*

The V'Randa \$19.00

Charcuterie Board

*Italian Meats, Cheeses, Pickled Vegetables,
House Jam, Specialty Mustard.*

SALADS

ADD PROTEIN

CHICKEN 6 oz \$5 | SALMON 6 oz \$10 | STEAK 4 oz \$10 | SHRIMP (5) \$7

Grilled Caesar \$14.00

*Grilled Head of Romaine Lettuce, Bacon,
Parmesan Cheese, Croutons, Caesar Dressing.*

Eggplant Caprese V \$16.00

*Crispy Eggplant, Tomato, Fresh Mozzarella,
Balsamic Glaze and Basil Oil.*

Strawberry Bleu GF,V \$14.00

*Mixed Greens, Strawberries, Blue Cheese
Crumbles, Candied Pecans, Marinated Onions,
Balsamic Dressing.*



We strive to be superb in quality and satisfaction!

Be sure to inform us of any allergies.

-Designated gluten free fryer-

Gluten free substitutions available for

Rolls, Pasta and Pizza Dough

GF = Gluten Free

V = Vegetarian

VG = Vegan

THE V'RANDA

Open for Sunday Brunch
10am-3pm

Everyone has to be somewhere,
We are glad you are here!



HAND HELDS

V'Randa Burger \$17.00

8 oz Burger, American Cheese, Lettuce, Tomato and Onion. French Fries.

Bacon Mushroom Swiss Burger \$19.00

8 oz Burger, Bacon, Sautéed Mushrooms, Swiss Cheese, Roasted Garlic Dijon Aioli. French Fries.

Caprese Burger \$18.00

8 oz Burger, Sliced Tomato, Fresh Mozzarella, Balsamic Glaze and Basil Aioli. French Fries.

Turkey Club \$16.00

Turkey, Bacon, Avocado, Lettuce, Tomato, and Mayo, Triple Stacked on Multigrain Bread.

ENTREES

Chicken Milanese \$ 20.00

Fried Chicken Cutlet, Mixed Greens, Tomato, Cucumber, Marinated Red Onion, Olive Oil, Balsamic Glaze, Shaved Grana Padano. Mashed Sweet Potato.

Buddha Bowl GF,V,VG \$20.00

Assorted Grains, Roasted Sweet Potato, Shredded Purple Cabbage, Tomato, Edamame, Avocado, Crispy Chickpeas, Marinated Onion, Ponzu Sauce, Sesame Seeds.

Marsala Mushroom Risotto \$18.00

Risotto, Marsala Wine, Mushrooms, and Coconut Milk.

Glazed Salmon GF \$ 25.00

Blackened Salmon, Korean BBQ, Pineapple Salsa, Asparagus. Mashed Sweet Potato.

Bison Bolognese \$16.00

Cavatappi, House-made Bison Bolognese, Shaved Grana Padano. Garlic Bread

Steak Frites GF \$34.00

12 oz House Carved Prime Angus Strip Steak, Chimichurri, Black Garlic Chili Sauce. French Fries.

SIDE SUBSTITUTIONS

SWEET MASHED POTATO, FRENCH FRIES,
ASSORTED GRAINS, RISOTTO, ASPARAGUS
OR HOUSE SIDE SALAD

Fish Fry Friday \$18.00
-Fridays Only-

Served with french fries, coleslaw, tartar sauce and a lemon wedge

Guinness Beer Battered

Cajun Broiled GF

Salt and Pepper Broiled GF

Italian Broiled

DESSERTS

