

# THE VERANDA

## LUNCH MENU

*The restaurant design and menu for The Veranda were created to offer an unique and exceptional dining experience for our members. Traditional club fare is available in the Legends and Grille Room venues.*

### CREATIONS

#### ASIAN TUNA SALAD 18

Wasabi pea crusted ahi tuna, Hawaiian pineapple, Haas avocado, red onions, roma tomatoes, cilantro, Napa cabbage, purple cabbage, toasted peanuts, basil, mint, crispy wontons, cilantro-ginger vinaigrette

#### CHICKEN, FIG & BERRY SALAD 16

Sliced free range chicken breast, fresh seasonal berries, dried mission figs, spiced candied almonds, imported goat cheese, mixed greens, arugula, vanilla-bean vinaigrette

#### CRAB STACK 21

Lump blue crab meat, Haas avocado, mango, sliced English cucumbers, diced tomatoes, mesculin greens, cilantro vinaigrette

#### MEDITERRANEAN PLATE 15

Hummus, oven roasted roma tomatoes, mixed olives, herbed feta, Za'atar spiced pita

### CRUSTS

#### THE HERBIVORE 16

Fresh mozzarella, rustic tomato sauce, exotic mushroom medley, roasted cipollini onions, roasted red peppers, Castelvetrano olives

#### THE FIG & PIG 18

Imported prosciutto, fig jam, caramelized vidalia onions, Maytag bleu cheese, hand pulled mozzarella, arugula, aged balsamic drizzle

#### THE MARGHERITA 15

Rustic tomato sauce, hand pulled mozzarella, oven roasted roma tomatoes, basil

### HANDFULS

#### LOBSTER ROLL 22

Butter poached Maine lobster, lemon chive aioli, leaf lettuce, buttered New England roll

#### CHICKEN PARMESAN SANDWICH 15

Panko breaded free range chicken cutlets, hand pulled mozzarella, rustic tomato sauce, arugula, pesto, mezzo doppio roll

#### FILET SLIDERS 16

Marinated, sliced filet mignon, melted Danish fontina, crispy vidalia onion straws, brioche bun, bearnaise

#### GROUPER BANH MI 15

Seared grouper, dressed English cucumber ribbons, shredded carrots, shaved radishes, chili aioli, mesculin greens, mezzo doppio roll

#### SMOKED SALMON AVOCADO TOAST 16

Pastrami nova, Haas avocado spread, poached egg, heirloom grape tomatoes, frisee, artisan multi grain, grilled meyer lemon

#### BRAISED SHORT RIB TACOS 16

Braised, shredded short ribs, pickled red onions, diced tomatoes, radishes, roasted tomatillo sauce, cilantro, cotija, garlic cilantro aioli, flour tortilla

#### BLACKENED SHRIMP QUESADILLA 15

Blackened shrimp, spinach, scallions, colby jack, poblano crema, pico de gallo, guacamole, flour tortilla

**Please choose one side:**

Pickled Cucumber Salad, Mango Cole Slaw, Sweet Potato Fries, or Waffle Fries

 Gluten Free

 Vegetarian