

STARTERS

Pan Asian Lettuce Wraps	9
Pan seared chicken with carrots and red peppers, served with crisp lettuce leaves	
Chilled Shrimp Cocktail	12
Jumbo Shrimp served ice cold with spicy cocktail sauce,	
Calamari	9
Hand breaded and deep fried, tossed with mild banana peppers and served with marinara sauce	
Spinach Dip	7
Artichoke hearts, spinach and creamy parmesan cheese sauce served with toasted baguette chips	
Truffle Fries	7
Crisp fried potatoes, truffle oil and parmesan cheese	
Bruschetta	7
Grilled flat bread topped with sweet cherry tomatoes, basil, olive oil and garlic, finished with shaved parmesan cheese	
Maryland Crab Cakes	12
Three lump crabmeat cakes with citrus dressed greens and spicy remolaude sauce	

SOUPS AND SALADS

Scratch Recipe Soup	
Cup	3.5
Bowl	5
House Salad	5
Organic mixed field greens with tomatoes, onions, banana peppers, croutons and shaved parmesan cheese	
House Caesar	6
Crisp romaine lettuce tossed in our creamy Caesar dressing with croutons and shaved parmesan cheese	
The Wedge	7
A classic with iceberg lettuce, onions, tomatoes, diced egg, chopped bacon and bleu cheese crumbles	
Chicken Caesar Salad – Half/Entree	7.5/11
Grilled chicken, crisp romaine lettuce tossed in our creamy Caesar dressing with croutons and shaved parmesan cheese	
Verrado Cobb – Half/Entree	10/14
Grilled chicken, eggs, bacon, bleu cheese crumbles, tomato and avocado	

18% gratuity charged on split checks and on parties of 8 or more
A \$4 plate charge will be added for split meals.
Please notify us of any food allergies.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness*

GRILLE FAVORITES

Prime Filet of Sirloin*	18
8oz center cut sirloin grilled to perfection, served with whipped Yukon gold potatoes and seasonal vegetables	
New York Strip 12oz*	24
Topped with crispy onion rings and herb compound butter, served with whipped Yukon gold potatoes and seasonal vegetables	
Flat Iron Steak*	21
12oz. char-grilled tender cut complemented with our own bleu cheese beer sauce, served with whipped Yukon gold potatoes and seasonal vegetables	
Meatloaf	14
A classic blend of veal, beef and pork, topped with caramelized onions and mushrooms, finished with whipped Yukon gold potatoes and crisp onion straws	
Grilled "Berkshire" Pork*	17
10oz. bone in pork chop, served with maple bacon, sweet potato hash	
Salmon Fresco*	18
Fresh grilled Atlantic salmon with fresh tomato salsa, balsamic glaze and pesto couscous	

HOUSE SPECIALTIES

Pan Roasted Chicken*	17
Semi-boneless skin on breast, pan roasted to perfection, served with wild mushroom barley and mascarpone cheese risotto	
Chicken Marsala	17
A classic favorite with wild mushrooms and sundried tomatoes, finished with feta cheese, served with whipped Yukon gold potatoes	
Baked Tilapia*	15
Brushed with jalapeno, lime butter, topped with mango chutney and served with our wild rice blend	
Fish and Chips	13
A Grille favorite! Beer battered Cod, fried golden brown served with house fries and fresh coleslaw	
Cajun Fried Shrimp	17
Spicy panko fried prawns, served with Creole mustard sauce, house fries and fresh coleslaw	
Spaghetti Carbonera*	18
Grilled chicken, pancetta, sweet peas, parmigiano reggiano, finished with cream and topped with egg yolk	
Chicken Creole Pasta	16
Blackened chicken, andouille sausage, peppers, onions and tomatoes tossed with penne pasta	
Artichoke Pasta	14
Sundried tomatoes, zucchini, squash and artichokes in a pesto cream sauce tossed with penne pasta	