

APPETIZERS

GARDEN HUMMUS 6.

A Mediterranean favorite served with grilled pita and fresh vegetables

SHRIMP COCKTAIL 11.

Five shrimp served with a zesty homemade cocktail sauce

CHICKEN NACHOS 11.

Marinated chicken breast tops crispy tortilla chips smothered with nacho cheese sauce, tomatoes, pickled jalapenos, black beans and red onions with sour cream and our homemade salsa

SPINACH &

ARTICHOKE DIP 7.5

Cream cheese, spinach and artichokes served with crispy corn chips and fresh vegetables

SWEET & SPICY WINGS 9.

Deep fried to a golden brown, then tossed in our special sweet and spicy sauce

POTATO SKINS 8.

All-time favorites loaded with crispy bacon, jack cheese and scallions, served with sour cream

BRUCHETTA 7.

Classic blend of fresh roma tomatoes, parmesan, sweet basil, garlic and capers served on thinly sliced Italian bread

NEW CALAMARI 8.5

Panko crusted calamari fried until tender and golden brown and served with cocktail sauce and mango remoulade

CHICKEN QUESADILLA 7.5

Grilled tomato basil tortilla filled with cheddar jack cheese and marinated chicken served with our fresh homemade salsa and sour cream

NEW SWEET POTATO FRIES 4.

Crisp sweet potato fries served with a chipotle mustard dipping sauce.

HOME STYLE POTATO CHIPS 4.

Thinly sliced potatoes fried to a crisp golden brown

LOBSTER SPRING ROLLS 9.

Tender marinated lobster and crisp vegetables bundled in a crispy, light wrapper served with a Thai dipping sauce

SIDES

- FRENCH FRIES 3.
- COTTAGE CHEESE 2.
- FRESH FRUIT 3.
- COLE SLAW 2.
- POTATO CHIPS 3.
- SWEET POTATO FRIES 3.

DESSERTS

- BRULEE BANANA SPLIT 6.
- DUO OF CHEESECAKE 7.
- BROWNIE BERRY PARFAIT 7.
- WARM CHOCOLATE CAKE 7.
- BREAD PUDDING 6.
- AMORETTO CRÈME BRULEE 6.

VG

VERRADO GRILLE
HOUSE FAVORITE

Please notify us of any food allergies.

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

18% Gratuity charged on parties of 6 or more.

SOUPS & SALADS

GARDEN 5.

Mixed seasonal greens with red onion, tomato, carrots and croutons

CAESAR 6.

Crisp romaine lettuce with parmesan cheese and croutons, in our homemade Caesar dressing

ICEBERG WEDGE 5.

One-quarter head of iceberg lettuce with Maytag blue cheese crumbles, red onion, diced tomatoes and blue cheese dressing. *Add grilled chicken breast or 4oz. grilled salmon fillet (add 4.)*

SOUP OF THE DAY

Cup 3.5 Bowl 5.

ENTRÉE SALADS

VG THAI CHICKEN 11.

1/2 PORTION 8.

Grilled chicken breast on a bed of mixed greens tossed with mandarin oranges, water chestnuts, green onions, fried wontons, in a soy peanut vinaigrette

CHICKEN CAESAR 11.

1/2 PORTION 7.5

Crisp romaine tossed with our Caesar dressing served with crisp croutons and grilled chicken breast. *Substitute 4oz. grilled salmon for chicken (add 2.)*

GRILLED STEAK OR CHICKEN COBB 14.

1/2 PORTION 10.

Chopped iceberg lettuce and mixed greens tossed with Maytag blue cheese crumbles, avocado, bacon, tomato and hard boiled egg, with your choice of grilled chicken breast or steak

BURGERS & WRAPS

Includes choice of french fries, homemade potato chips, cottage cheese, fresh fruit or cole slaw. Substitute onion rings or sweet potato fries (add 1.), cup of soup or house salad (add 2.). With sliced avocado, bacon or blue cheese (add 1.) A chicken breast can be substituted for any burger patty. Vegan BOCA patty can be substituted for any burger patty (add 1.)

CLASSIC CHEESEBURGER 10.

8oz *Certified Angus Beef*[®] patty topped with your choice of cheddar, american, swiss, or provolone cheese, lettuce, onion and tomato on a toasted bun

VG ONION MUSHROOM BURGER 11.

8oz *Certified Angus Beef*[®] patty served with sautéed mushrooms, swiss cheese and fried onion rings, lettuce and tomato on a toasted bun

BBO BACON CHEDDAR BURGER 11.

8oz *Certified Angus Beef*[®] patty smothered in barbeque sauce and topped with crisp bacon and cheddar cheese, with lettuce, onion and tomato on a toasted bun

NEW GRILLED CHICKEN WRAP 9.5

Grilled chicken breast served in a spinach wrap and filled with swiss cheese, romaine, tomato, bacon, avocado and ranch dressing

STEAKS & RIBS

CENTER CUT TOP SIRLOIN 8oz 18.

Certified Angus Beef[®] sirloin is served with potato gratin and fresh mixed vegetables

VG FILET DEBURGO 29.

Two 4oz grilled *Certified Angus Beef*[®] tenderloin filet covered in garlic butter, sweet basil and oregano. Served with garlic mashed potatoes and fresh asparagus

GRILLED RIBEYE 14oz 26.

Boneless *Certified Angus Beef*[®] ribeye steak smothered in mushrooms and onions served with garlic mashed potatoes and fresh green beans

KANSAS CITY STYLE

BARBEQUE BABY BACK RIBS 15.

Half rack of dry rubbed, slow roasted baby back ribs in homemade barbeque sauce served with cole slaw and french fries

IOWA CHOP 10oz 19.

Finest quality pork raised without genetic enhancement or growth hormones, grilled and crusted with Maytag blue cheese and bacon, served with garlic mashed potatoes, sautéed spinach and demi glace

GRILLED MEATLOAF 13.

A lean mixture of beef, pork and turkey served with caramelized onion, sliced mushroom, red wine sauce, garlic mashed potatoes and fresh green beans

LAMB SIRLOIN 18.

Grilled lamb sirloin topped with balsamic reduction and served with sauteed spinach and crisp potato gratin

CHICKEN

CRISPY CHICKEN TENDERS 10.

Fried chicken tenders with cole slaw and your choice of side item and ranch dressing

CHICKEN PARMESAN 14.

Italian herb breaded chicken breast gently fried to a golden brown. Served over fettuccini pasta with marinara sauce and topped with parmesan cheese and warm seasoned tomatoes

HERB-ROASTED CHICKEN 17.

Our "Red Bird" chickens are raised without growth hormones or antibiotics and are fed a vegetarian grain diet. A roasted double breast served with garlic mashed potatoes, fresh mixed vegetables and Cabernet reduction

SEAFOOD

NEW HERB SEARED SALMON FILLET 17.5

Fresh salmon crusted with fresh herbs and served with a on a bed of rice pilaf with grilled asparagus and cabernet reduction

FISH AND CHIPS 11.

Tempura battered whitefish fried to a golden brown served with cole slaw and french fries

VG ALMOND CRUSTED BASA 14.

Mild, flaky, white fish crusted with ground almonds and pan seared, served with creamy orzo and broccoli

PASTA

ROASTED ARTICHOKE PASTA 14.

Penne pasta tossed in a light basil pesto sauce with artichokes, sun dried tomatoes and toasted pine nuts and served with garlic bread *With grilled chicken breast or 4oz. grilled salmon fillet (add 4.)*

NEW CHIPOTLE SHRIMP AND CORN PASTA 16.

Tender shrimp, sweet corn, tomato and green onions tossed in a chipotle cream sauce with fettuccini and served with garlic bread