

Open Wednesday through
Saturday 4 pm-10 pm &
Sundays for Brunch 10 am-3pm



EVERYONE HAS TO BE
SOMEWHERE. WE ARE
GLAD YOU ARE HERE!

STARTERS

Fiesta Shrimp Cocktail	(GF, DF)	\$15
Shrimp, Peppers, Onions, Tomato, Cilantro, Avocado. House-made Tequila Cocktail Sauce. Tortilla Chips		
Crispy Brussels	(GF, DF)	\$14
Brussels. House made Sweet 'n Spicy Sauce		
The V'Randa Charcuterie Board		\$22
Sliced Italian Meat. Cheeses. Pickled Veg. House jam. Specialty mustard.		

Stuffed Hungarian Hot Peppers \$16
Banana Peppers. Italian Sausage. Four Cheese Blend. Garlic Buttered Bread.

Calamari Fritti \$16
Breaded and Fried Calamari Rings. House made Sweet Banana Pepper Aioli.

Eggplant Caprese \$16
Crispy OR Marinated Eggplant, Tomato slices, Fresh Mozzarella. Fresh Basil. Balsamic Glaze. Beet Purée.

Margherita Pizza \$15
Flatbread. Marinara. Fresh Mozzarella. Fresh Basil.

Pepperoni Pizza \$15
Flatbread. Marinara. Shredded Mozzarella. Pepperoni.

Please let us know about any allergies so we may accommodate you! Gluten Free Crust & Buns Available.

SALADS

Grilled Caesar \$12
Grilled Head of Romaine Lettuce. Parmesan Cheese. Bacon. Croutons. House-made Caesar Dressing.

Summer Fruit \$16
Arugula. Fresh Blueberries. Pineapples. Grilled Watermelon. Feta. Sunflower Seeds. Balsamic.

Strawberry Blue (GF) \$16
Mixed Greens. Strawberries. Blue Cheese Crumbles. Candied Pecans. Marinated Onions. Balsamic.

ENTREES

Brisket Burger	\$24
8oz Brisket Blend Burger. Pulled Pork. Grilled Pineapple. Arugula. Marinated Onions. Honey Mustard Aioli. Brioche Bun. Side of Fries.	

Glazed Salmon	(DF, GF)	\$25
Blackened Salmon. Korean BBQ & Fresh Pineapple Salsa. Sweet Potato Mash. Veg of the day		

Steak Frites	(GF)	\$32
12 oz Strip Steak Sliced. Bed of Spinach. Compound Herb Butter. Seasoned Fries.		

The V'Randa Burger	\$20
8 oz Burger. Topped with Crispy Cheese Curds & Gravy. Side of Fries and Gravy.	

The Classic Burger	\$16
8 oz Burger. Topped with Crispy Cheese Curds & Gravy. Side of Fries and Gravy.	

Glazed Salmon	(DF, GF)	\$25
Blackened Salmon. Korean BBQ & Fresh Pineapple Salsa. Sweet Potato Mash. Veg of the day		

Steak Frites	(GF)	\$32
12 oz Strip Steak Sliced. Bed of Spinach. Compound Herb Butter. Seasoned Fries.		

Jerk Chicken (GF, DF)	\$27
Tender, Moist & Spicy Jerk Chicken. Mango BBQ Sauce. Sweet Potato Mash. Veg of the day.	

Pork Milanese	\$24
Tender Crispy Cutlet. Arugula. Cucumber. Grape Tomato. Red Onion. Olive Oil/Balsamic Glaze. Sweet Potato Mash.	

Lobster Ravioli	\$35
Lobster Ravioli. Shrimp. Asparagus Tips. Blistered Tomatoes. Curry Coconut Cream Sauce. Toasted Coconut.	

Buddha Bowl	(Vegan, GF, DF)	\$20
Assorted Grains. Roasted Sweet Potato. Shredded Purple Cabbage. Grape Tomatoes. Edamame. Sliced Avocado. Crispy Chickpeas. Marinated Onions. Spicy Ponzu Sauce. Sesame Seeds.		

ADD PROTEIN TO ANY DISH

6oz Chicken \$5

6oz Salmon \$9

6oz Filet \$10

Shrimp \$7

The V'Randa is a tribute to Cyndy Montana's parents and the farm where she grew up in Quebec. The verandah was one of her family's favorite spots at the farm. A place to rest and relax and gather and eat and celebrate and take in the view... all the things we want YOU to do when you come to The V'Randa!

Please let your server know if anything is not to your liking so we can make it right for you!

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