

THE V'RANDA

SPECIAL DINING WITH A VIBE MENU - JULY 28, 2023

STARTERS

Fresh Oysters	\$18 for six (6). \$36 for twelve (12)
Traditional Steak Tartare (Cyndy's fave!)	\$22
Seared Scallops. Maple. Bacon. Bourbon. Apple. Chutney.	\$18
Traditional Oyster Rockefeller (with Bacon)	\$16
Mint Chimichurri Lamb Lollipops	\$18
Stuffed Hungarian Hot Peppers. Italian Sausage. Four Cheese Blend. Garlic Buttered Bread.	\$16
Fiesta Shrimp Cocktail Shrimp, House-made Tequila Cocktail Sauce. Tortilla Chips (GF, DF)	\$15

SALADS

Grilled Caesar	\$12
Grilled Head of Romaine Lettuce. Parmesan Cheese. Bacon. Croutons. House-made Caesar Dressing.	
Eggplant Caprese	\$16
Crispy OR Marinated Eggplant, Tomato slices, Fresh Mozzarella. Fresh Basil. Balsamic Glaze. Beet Purée.	
Strawberry Blue	(GF) \$16
Mixed Greens. Strawberries. Blue Cheese Crumbles. Candied Pecans. Marinated Onions. Balsamic.	

ENTREES

(add a side if desired)

Orange Glazed Duck. Salad. Candied Orange.	\$32
Cajun Grilled Swordfish. Chutney.	\$28

Frutti De Mare. Linguine. Mussels. Shrimp. Scallops. Crispy Calamari. Fra Diablo

\$34

Steak Filet (6 oz) - \$36. Strip (12 oz) - \$27. Ribeye (14 Oz) - \$39

Add Surf: 5 oz Lobster - \$21, Shrimp - \$9 or Oscar - \$9. **Add signature butter or signature sauce \$3**

SIDES

Singles: Brussels Sprout - \$6 Truffle Parm Fries \$10. Scalloped Au Gratin \$8 Asparagus \$4

Shareable (for 2): Garlic Whipped Potato. \$12 Lobster Ravioli - \$18