

menu

SOUPS & SALADS

Roasted Tomato Bisque	9
Verona Onion Soup	10
Soup of the Day	10
Green Machine	14
Romaine cucumbers scallions dill feta lime vinaigrette	
Caesar	13
Hearts of baby romaine-shaved parmesan-cROUTONS-caesar dressing	
Flowering Kale	15
Kale candied pecan golden raisins tangerine citrus - vinaigrette	
Arugula Salad	14
Arugula, strawberries, goat cheese, roasted beets, toasted pecans, raspberry vinaigrette	
Choice of Chicken 7, Steak 10, Salmon 10, Shrimp 9	

BURGERS & SANDWICHES

Crunchy Burger	18
Char grilled-steakhouse blend-avocado-sharp cheddar cheese-crispy onions- chipotle mayo brioche roll	
Birria Burger	20
Char grilled-steakhouse blend topped with birria short rib, mexican slaw.	
Mediterranean lamb Baguette	20
Arugula,cucumber,red onion, red pepper, Greek yogurt sauce	
Shrimp Tacos	18
Grilled shrimp-cabbage -pico-white corn tortillas-cilantro chipotle aioli	
Prime Steak Sandwich	21
Sliced steak-Gruyere cheese-arugula-chimichurri-Artisan baguette-Au jus for dipping	
Spanakopita	18
Spinach, wild greens and feta cheese pie served with house made potato chips	

* All sandwiches served with seasoned French fries

SIDES

French Fries 6
Seasonal Vegetables 7
Sweet Potato Fries 6
Whipped Potatoes 5
House Slaw 5
VAG Onion Rings 8

KIDS

Choice of fries or fruit
Grilled Cheese 10
Chicken Quesadillas 12
Steak Cheese Quesadillas 14
Chicken Tenders 10
Kids Cheese Burger 12

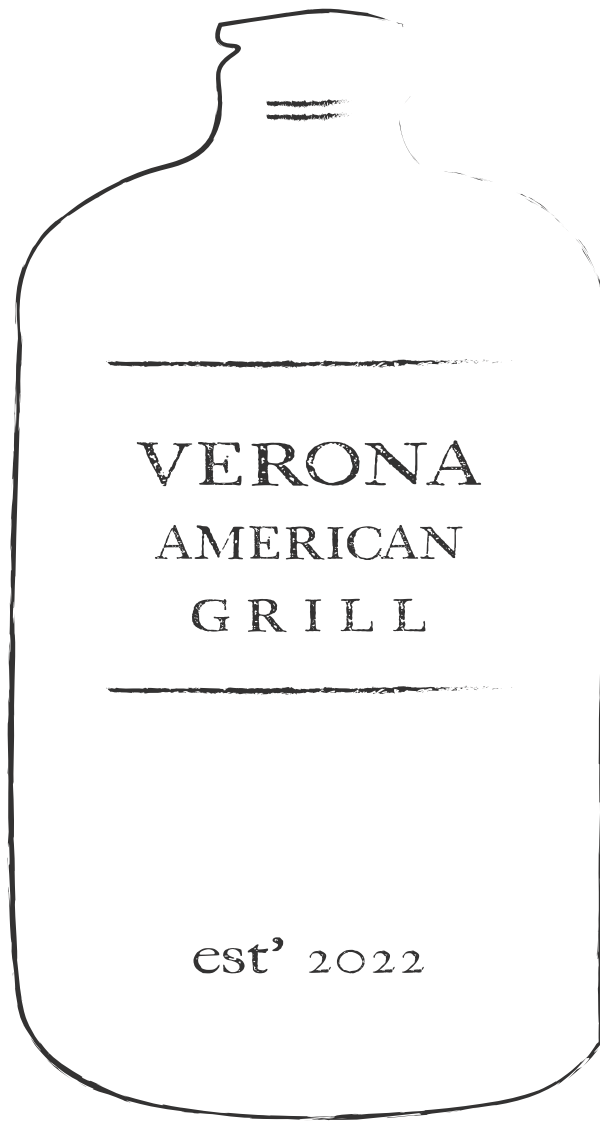
STARTERS

Breadbasket	5
Artisan baked rolls, served with butter & store made sauce	
Burrata	13
Roasted tomatoes & garlic in greek olive oil, arugula & grilled baguette	
Chicken Wings	14
Choice of naked, Buffalo or mango habanero sauce served with celery and blue cheese dressing	
Calamari	16
Golden light calamari, marinara or roasted garlic aioli sauce	
Hummus	13
Hummus, Feta, Red pepper, Olives, Toasted pita	
Artisan Flatbread	15
Ricotta-tomatoes-prosciutto-arugula balsamic glaze	
Crabcakes	18
Spinach parmesan crusted crabcakes & chipotle aioli	
Tempura Shishito Peppers	12
Served with sweet and spicy chilli sauce	

ENTREES

Beef Stroganof Gnocchi	29
White truffle Gnocchi, slow cooked beef, mushrooms, sourcream sauce	
Papardelle Bolognese	24
Papardelle pasta tossed in a slow simmered meat sauce	
Blackened Salmon	28
Served with sauteed seasonal vegetables	
Lobster Risotto	34
4oz lobster, creamy risotto in a lobster broth	
Stuffed Shrimp	32
Jumbo shrimp stuffed with crabmeat, served with roasted vegetable orzo	
Chicken Kebab	28
Char-grilled chicken breast, onions, peppers served with roasted vegetable orzo	
Lamb Shank	29
Slow cooked lamb served with orzo and seasonal vegetable	
Surf And Turf	42
8oz fillet mignon and lobster served with wedge potatoes	
French Onion Fillet Mignon	32
Seamed onions in a red wine beef broth, melted gruyere and mozerella cheese and artisan baguette	
Steak Frites	34
Sliced steak, blue cheese or pesto butter & fries	
Steak Of The Day	MP
Grilled to perfection, served with roasted seasonal potatoes	
Fish Of The Day	MP
Fresh fish cooked to perfection served with seasonal vegetables or mashed potatoes	

*A 3% convenience fee applied for all credit card transactions.



VERONA
AMERICAN
GRILL

est' 2022