

FOR THE TABLE

Soup of the Day

ask your server for today's selection

Bread Plate

warm artisan bread, house made whipped butter, extra virgin olive oil 6

Bruschetta

crostini topped with tomato, seasoning, olive oil and balsamic reduction 12

Spinach Dip

creamy spinach dip, served with seasonal vegetables and tortillas 12

Cranberry Cheese Spread

cranberry, thyme, candied pecans, mandarin orange, crackers 12

Hummus Duet

house made lemon hummus, roasted red pepper hummus, ranch, fresh sliced vegetables, toasted pita 18

Charcuterie Board

seasonal artisan cheese, cured meats, almonds, pistachios, fig spread, gherkins, olive, fruit, house made crostini 26

Beef Skewers

grilled beef tenderloin skewers with chimichurri sauce 18

Wings

(6) served with your choice of ranch or bleu cheese 10

Buffalo / Parmesan Garlic / Barbeque

Shrimp Cocktail

chilled jumbo shrimp with house made cocktail sauce 18

Jumbo Crab Cake

served on a bed of spring mix and chili garlic remoulade. 20

Sautéed Mussels

sautéed in Verona Vineyards Chardonnay with cherry tomatoes, pork belly, garlic, shallots, toasted pita 20

FLATBREADS

The Vineyard

house blended whipped cream cheese, sweet grapes, red onions, crumbled bacon, goat cheese, balsamic glaze 18

Chicken Bacon Ranch

three cheese blend, cherry tomatoes, diced amish chicken, crumbled bacon, ranch 18

Spinach and Goat Cheese

house blended whipped cream cheese, cherry tomatoes, red onions, kalamata olives, balsamic glaze 18

Pepperoni and Cheese

traditional sauce, three cheese blend, pepperoni 15

Margherita

olive oil, garlic, topped with tomato and seasoning with mozzarella cheese 18

KIDS

Buttered Noodles 8

Chicken Tenders with fries 10

Cheese Flatbread 12

VERONA Vineyards

ENTRÉES

Bistro Pasta

bucatini noodles, shaved parmesan, with choice of Verona Dornfelder marinara or Cacio e pepe (pecorino romano, black pepper butter, extra virgin olive oil) 18

Add SHRIMP +14 • CHICKEN +8

Smoked Brisket

locally raised Angus beef, 12oz slow cooked, with garlic herb mashed potatoes, garlic bacon lardon green beans 27

Filet Mignon*

6 oz Angus filet, with garlic herb mashed potatoes, choice of vegetable 38

Angus Strip Steak*

premium strip steak, with garlic herb mashed potatoes, choice of vegetable 32

Sautéed Pork Tenderloin

served with choice of teriyaki sauce, or blueberry gastrique, served with herb mashed potatoes, choice of vegetable 20

Frenched Chicken Breast

locally sourced (Big Paws Farm) free range bone-in grilled breast, with garlic herb mashed potatoes, choice of vegetable 22

Choice of: Tuscan Style with sundried tomato parmesan cream sauce or Lemon Pepper with Verona Vineyards chardonnay sauce

Verona Burger*

Wagyu blend, aged cheddar cheese, bacon tomato onion jam, served with verona special seasoned fries 21

Add FRIED EGG +3

Salmon

pan-seared atlantic salmon with lemon butter sauce, served with garlic herb mashed potatoes, choice of vegetable 24



Prime Rib*

slow roasted, tender prime rib, served with au jus, mashed potatoes and choice of vegetable and side salad, horseradish and extra au jus available by request 45

Fridays only

(RESERVATIONS REQUIRED)

SIDES

Garlic Herb Mashed Potatoes 8

Seasoned Verona Fries 9

Truffle Fries 12

Side House Salad 8

Garlic Bacon Lardon Green Beans 7

Sautéed Spinach 7

Asparagus 8

Broccolini 7

Potato Croquets 8

Roasted Mixed Vegetables 8

GREENS

House Salad

iceberg lettuce, cucumbers, red onion, cherry tomatoes, cheddar cheese, shredded carrots, croutons, choice of house made dressing
FULL 12 HALF 8

Greek Salad

crisp romaine, cucumbers, red onion, cherry tomatoes, kalamata olives, feta cheese, pepperoncini, greek vinaigrette
FULL 12 HALF 8

Caesar Salad

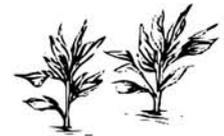
romaine heart, shaved parmesan, herbed crouton, house made caesar dressing
FULL 12 HALF 8

Berry Harvest Salad

spinach, spring mix, strawberries, blueberries, mandarin orange slices, candied pecans, feta cheese, balsamic poppy seed dressing
FULL 14 HALF 10

Wedge Salad

quartered iceberg head, bleu cheese crumbles, cherry tomatoes, crumbled bacon, red onion, bleu cheese dressing 10



Add GRILLED CHICKEN +8 / SHRIMP +14 / SALMON +12

House-Made Dressings: Caesar, Bleu Cheese, Verona Balsamic, Ranch, Thousand Island, Honey Mustard, French, Italian

DESSERTS

Chocolate Chip Cookie 8

house made, served warm

Add VANILLA ICE CREAM +2

Add BOURBON GLAZE +2 (must be 21+)

Verona Bread Pudding

our secret recipe bread pudding 12

Cheese Cake

house made with choice of strawberry, blueberry or raspberry sauce 12

 Kentucky Bourbon

Black Pepper Gelato

with New Riff bourbon (must be 21+) 5

Crème Brûlée

vanilla custard, torched sugar topping 12

Raspberry Chocolate Torte 

flourless chocolate torte with raspberry coulis 14

 The Whaler

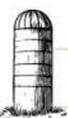
Friday and Saturday only after 7pm

Belgian waffle, banana brûlée, three scoops of ice cream, whipped cream, chocolate and caramel sauce, toasted pistachio topping 18

(please allow 30-40 minutes as this is made from scratch)



= BISTRO FAVORITE



ASK US ABOUT OUR DAILY SPECIALS

 = Vegetarian GF = Gluten-Free GFA = Gluten-Free Available

PLEASE INFORM YOUR SERVER ABOUT ANY FOOD ALLERGIES

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