

HORS D'OEUVRES

Baked Brie

Baked double-crème Brie topped with sweet sun-dried tomatoes, fresh thyme and balsamic honey. Offered with grilled Naan bread. - **\$12.95**

Pistachio Ahi Tuna

Pan seared, pistachio crusted Ahi tuna served with avocado-wasabi aioli, pickled cucumber and alfalfa sprouts. - **\$14.50**

Vera Mae's Cajun Crab Cakes

Our classic Cajun spiced crab cakes offered with a house-made Remoulade sauce. - **\$13.95**

Spinach and Feta Wontons

Crispy fried wontons filled with a savory blend of spinach and Feta cheese. Served with tzatziki sauce. - **\$9.95**

Crab and Artichoke Dip

A blend of crab meat and artichoke hearts topped with melted Parmesan cheese. Served with toasted baguette. - **\$9.95**

Chic's Escargot

A favorite of our friend Chic Clark and served in his memory. The classic French delicacy of broiled helix snails. Six escargot served in shells, adorned with an herbed garlic butter. Served with toasted baguette. - **\$12.95**

Shrimp Cocktail

Six chilled poached shrimp offered with a spicy vodka cocktail sauce. - **\$13.95**

Apricot Canapés

Chèvre cheese on toasted baguette topped with apricot chutney and freshly cracked black pepper. - **\$9.95**

Calimar Frito

Crispy fried fresh Peruvian calamari drizzled with a succulent sweet chili and coriander sauce. - **\$10.50**

Crawfish Nachos

A classic spicy crawfish Nantua sauce, served with blue corn tortilla chips and crème fraîche. - **\$10.95**

Classic French Onion Soup

With a slice of baguette and melted provolone cheese. - **\$5.75**

Soup du Jour

Always fresh and delicious, your server will reveal today's creation.

Cup - \$3.25 Bowl - \$5.25

House Salad

Red onion and tomato atop a bed of baby field greens and complemented with your choice of dressing: House-made Blue Cheese, Raspberry Vinaigrette, House-made Mango-Chipotle Vinaigrette, Balsamic Vinaigrette, Cilantro-Lime Vinaigrette, and House-made Ranch. - **\$4.25**



LUNCHEON

Served with your choice of a cup of soup du jour, cottage cheese, red skin potato salad, seasonal fresh fruit or house salad. French Onion soup or French fries may be substituted for an additional \$1.25.

Salad dressings include: House-made Blue Cheese, Raspberry Vinaigrette, House-made Mango-Chipotle Vinaigrette, Balsamic Vinaigrette, Cilantro-Lime Vinaigrette, and House-made Ranch.

Turkey Tomato Focaccia

Smoked turkey breast with melted Swiss cheese and basil mayonnaise on a toasted tomato Focaccia bun. - **\$11.25**

Dill Crusted Cod Sandwich

Cod fillet encrusted in dill-seasoned bread crumbs and deep fried. Served on toasted baguette with melted provolone cheese and house-made tartar sauce. - **\$11.25**

The Club

Black Forest ham, white cheddar, smoked turkey, Swiss cheese, Applewood smoked bacon, Bibb lettuce, tomato and herb mayonnaise all nestled between three slices of toasted whole wheat bread. Served with a crunchy dill pickle spear. - **\$12.25**

Steak Tips

Sautéed steak tips with roasted red peppers and fresh mozzarella cheese, dressed with pesto and served on a toasted hoagie roll. - **\$13.25**

Habañero Ham

Black Forest ham topped with melted habañero Havarti cheese, garden kraut and stone ground mustard on a toasted rye bread. - **\$12.95**

Angus Burger*

Eight-ounce certified Angus burger grilled to your liking and topped with melted Swiss cheese, caramelized onions and sautéed portabella mushrooms. Served on a toasted brioche bun. Please allow ample time for preparation. - **\$13.25**

Vera Mae's Cajun Crab Cake Sandwich

Our classic Cajun spiced crab cake served on a toasted brioche bun with house-made remoulade sauce. - **\$13.25**



LUNCHEON

Smoked Salmon Croissant*

Savory cold smoked salmon with sautéed pork jowl, avocado and tender Bibb lettuce. Served on a toasted Ghyslain croissant with a house-made hickory-cayenne aioli. - **\$13.50**

Quinoa Wrap

Quinoa with stewed garbanzo beans, portabella mushroom, roasted red pepper emulsion, and alfalfa sprouts wrapped in a tender whole wheat tortilla.- **\$9.95**

Quiche du Jour

Buttery crust filled with scrumptious savory custard. Prepared daily by the chef. Your server will reveal today's creation. Garnished with fresh fruit. - **\$8.75**

Linguine Emilia

Linguine with Prosciutto di Parma, semi-dried tomatoes and fresh pesto. Finished with grated Parmigiano-Reggiano. - **\$11.95**

With Chicken - **\$16.95**

With 4 Shrimp - **\$17.95**

California Bibb Salad

Avocado, red grapes, cherry tomatoes, red onion, crumbled Chèvre cheese and slivered almonds atop a bed of tender Bibb lettuce leaves. Complemented with a sweet and zesty house-made Mango-chipotle vinaigrette. - **\$8.95**

With Chicken - **\$13.95**

With 4 Shrimp - **\$14.95**

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



DINNER

Served with starch and vegetable du jour, freshly baked rolls and your choice of a cup of soup du jour or house salad. French Onion soup may be substituted for an additional \$1.25.

Salad dressings include: House-made Blue Cheese, Raspberry Vinaigrette, House-made Mango-Chipotle Vinaigrette, Balsamic Vinaigrette, Cilantro-Lime Vinaigrette, and House-made Ranch.

Filet of Beef*

Eight-ounce tenderloin of beef pan roasted to your liking. Topped with Point Reyes Bleu Cheese and sautéed pork jowl. - **\$36.25**

New York Strip*

Flavorful fourteen-ounce New York strip steak grilled to perfection and lavished with a flavorful horseradish béarnaise. - **\$29.95**

Ginger Hoisin Duck*

Succulent duck breasts pan roasted to your liking and offered with a ginger Hoisin sauce and mango reduction. Served atop jasmine rice with the vegetable du jour. - **\$34.50**

Rack of Lamb*

Succulent New Zealand rack of lamb roasted to your specifications and served with a classic Bordelaise sauce. - **\$39.95**

Porterhouse Chop

A grilled thick cut twelve-ounce pork T-bone topped with a sweet and spicy honey Sriracha glaze and finished with roasted cashews. - **\$29.95**

Chicken Valentino

Fresh, all natural chicken breast, stuffed with roasted red peppers, fresh mozzarella and basil. Finished with a balsamic reduction. - **\$19.95**

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DINNER

Chicken Brie Raspberry

Fresh, all natural grilled boneless chicken breast dressed with pine nuts, melted Brie cheese and raspberry reduction. - **\$18.50**

Salmon en Papillote

Eight-ounce all natural Faroe Island salmon paired with fresh tarragon and orange slices, then sealed in parchment paper to poach in its own flavorful liquid. - **\$25.95**

Dill Crusted Cod

Cod fillet encrusted in dill-seasoned bread crumbs and deep fried. Served with house-made tartar sauce. - **\$18.50**

Diver Scallops

Pan seared fresh diver scallops finished with Rum butter and fresh mint. Served over Jasmine Rice and the vegetable du jour. - **\$36.95**

Quinoa Portabella

Grilled portabella cap stuffed with a quinoa pilaf and stewed garbanzo beans, topped with roasted red pepper coulis and alfalfa sprouts. Served with the vegetable du jour. - **\$17.95**

The prior dishes are served with starch and vegetable du jour, freshly baked rolls and your choice of a cup of soup du jour or house salad. French Onion soup may be substituted for an additional \$1.25.

Linguine Emilia

Linguine with Prosciutto di Parma, semi-dried tomatoes and fresh pesto. Finished with grated Parmigiano-Reggiano. - **\$14.25**

With Chicken - **\$19.25**

With 6 Shrimp - **\$22.95**

California Bibb Salad

Avocado, red grapes, cherry tomatoes, red onion, crumbled Chèvre cheese and slivered almonds atop a bed of tender Bibb lettuce leaves. Complemented with a sweet and zesty house-made Mango-chipotle vinaigrette. - **\$9.95**

With Chicken - **\$14.95**

With 6 Shrimp - **\$17.95**



As a courtesy to all our guests, we ask that you turn your electronic devices to vibrate or off. Violators will be disemboweled (just kidding... please be mindful of other guests.)

ENDINGS

We are proud to serve a selection of exquisite desserts prepared for Vera Mae's by the premiere Chocolatier

Ghyslain

chocolat des beaux arts

Ask your server about today's offerings. - **\$7.25**

House-made Bourbon Pecan Pie - \$6.25

Vera Mae's Bread Pudding with Whiskey Sauce - \$6.25

Bananas Foster

Enjoy this classic presentation of bananas flamed tableside with butter, brown sugar, banana liqueur, Cointreau and rum. Please allow ample time for preparation.

For One - \$10.95 For Two - \$12.95

Crème Brûlée

Classic sweet cream custard highlighted with Madagascar vanilla beans and served with a caramelized topping. - **\$7.25**

Sweet Lilly's New York Cheesecake

Ask your server to reveal today's selection. - **\$7.25**

BEVERAGES

Soft Drinks *Free refills* - **\$2.25**

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Dr. Pepper, Diet Dr. Pepper and Lemonade.

Sprecher Brewery Sodas

Choose Root Beer or Cream Soda. - **\$4.00**

Republic of Tea Bottled Iced Tea

Choose from: Blackberry-Sage, Raspberry-Quince or Decaffeinated Ginger-Peach. - **\$4.50**

French Press Coffee

Silky smooth and strong, ground coffee is steeped in a classic cafetière which allows the "true" flavors of coffee to shine.

Small - \$3.25 Large - \$5.75

Iced Tea and Coffee *Free refills* - **\$2.25**

Hot Tea *No refills* - **\$2.25**

San Pellegrino Sparkling Water - \$5.00

Acqua Panna Still Water - \$5.00

COCKTAILS

Vinnie's Viper

Named in honor of and created by famed barman Vincent Sirback, III. A wicked blend of Malibu rum, peach schnapps, pineapple and orange juices and grenadine. - **\$7.50**

Patrontini

A crisp blend of Patron Silver Tequila, Cointreau and lime juice, served up. - **\$9.50**

Pomegranate Martini

A cheery blend of Absolut Ruby Red Vodka, Pama Pomegranate Liqueur and cranberry juice. - **\$8.00**

The Digby

A wonderfully decadent combination of Tru Organic Vanilla vodka, Bailey's Irish Cream, Amaretto, crème de cacao, and a hint of cranberry juice. - **\$7.75**

Basil Lemon Drop

A refreshing twist on your classic Lemon Drop Martini; Tru Organic Lemon Vodka, fresh lemon juice, and simple syrup all muddled with fresh basil. Garnished with a sprig of Basil. - **\$7.75**

St. Germain Cocktail

An elegant marriage of St. Germain Elderflower Liqueur and Brut Champagne. Lightly sweet with hints of pear, citrus and passion fruit. - **\$8.50**

Nolet's Gin Martini

A traditional martini of Nolet's Gin with fresh notes of Turkish Rose, peach, and raspberry; stirred over ice with dry vermouth. Served up with a twist of orange. - **\$9.00**

Key Lime Martini

A festive blend of KeKe Beach Key Lime Liqueur, Tru Organic Vanilla vodka, and Fresh lime juice. Finished with a Vanilla Wafer rim - **\$9.25**

Millionaire's Coffee

A Traditional cocktail made for Kings combining Grand Marnier, Frangelico, Kahlua, Nocello, Disaronno, and Bailey's Irish cream with freshly brewed coffee. - **\$9.25**

Vera Mae's Bourbon Cocktail

Our house infused Kentucky bourbon combines the flavors of Vanilla bean, Blueberry, and Sage. Aged in an oak barrel and served neat with a twist. - **\$9.25**

Coco-Carameltini

This Deliciously sweet concoction of Coconut Vodka, crème de cacao, Godiva White Chocolate liqueur, and Butterscotch Schnapps. Finished with a chocolate and coconut rim. - **\$8.00**