

Vera's

HORS D'OEUVRES

- CRIMINI CROSTINI** 13
Grilled baguette, chevre, tuscan kale, herbed mushrooms, balsamic glaze & parmesan crisp
- SPINACH & FETA WONTONS** 14
House Tzatziki
- CAMEMBERT EN CROUTE** 15
Ported fig compote, Marcona almond, Chambord reduction & black berry
- CHARCUTERIE** 22
Cured meats and fine cheese, Chef's select accoutrements
- ESCARGOT** 13
Helix snails, white wine, compound butter & grilled baguette
- CRAWFISH NANTUA** 14
Served over blue corn tortilla, finished with creme fraiche
- BLUE HILL BAY MUSSELS** 15
Cajun style- andouille sausage, trinity blend, white wine & grilled baguette
- CLASSIC SHRIMP COCKTAIL** 16
- CRAB ARTICHOKE DIP** 14
Creamy blend of blue crab, artichoke, parmesan, trinity blend & grilled baguette
- CAJUN CRAB CAKE** 16
Remoulade & accoutrements
- PISTACHIO SEARED TUNA** 18
Wakame salad, cucumber namasu, crispy wonton & avocado aioli
- BEEF KUSHIYAKI** 19
Marinated & skewered strip loin, ponzu, grilled kale, hibiscus pilaf, ginger coconut coulis & charred lime

ENTREES

*Choice of house salad or soup du jour served with all entrees
Vera's classic french onion- additional 4*

- CHICKEN MARCONA** 26
Airline chicken breast, Camembert, blackberry Chambord reduction, Marcona almonds, fresh blackberry
- DUCK LUXARDO** 44
Black port reduction, candied cherry & lardon
- DILL CRUSTED COD** 23
House tartar and lemon
- SALMON AND SHRIMP** 40
Cajun beurre blanc
- PESTO BROILED HALIBUT** 48
Pan seared, balsamic reduction, grilled lemon
- FILET** 54
- NY STRIP** 45
- RIBEYE** 48
Allen brother steaks served with whiskey barrel shoyu demi & pickled red onion
- + Herbed mushrooms 5
- + Pointe Reyes bleu 7
- + Lobster compound butter 10
- JÄGERSCHNITZEL** 27
'Hunter's cutlet'
lightly pounded and breaded pork, pan fried with mushroom gravy
- TUSCAN KALE & SPINACH** 21
Poppy seed vinaigrette, bacon, sweetie drops, pickled red onion, marcona almond, chevre & blackberry
- BRUTUS** 21
Bruised kale and spinach, Roasted garlic parmesan dressing, pomodoraccio, currant, pine nut, parmesan crisp over feuille de brick
- FETTUCINE PESTO** 25
Spinach and black pepper fettucine, pomodoraccio, spinach, broccolini, finished with pesto
- + chicken 10
- + shrimp 14

DESSERTS

- VERA'S CLASSIC BREAD PUDDING** 6
- HOUSE MADE BOURBON PECAN PIE** 8
- SIMPLY PATISSERIE NEW YORK CHEESECAKE** 8
- MADAGASCAR VANILLA CREME BRULEE** 9
- BANANAS FOSTER** 11/15

Vera's

Cocktails

Smoked Old Fashioned 15

Imagine the bold taste of your favorite bourbon dancing with Angostura bitters, sugar, an expressed orange peel and a Luxardo cherry all under the influence of some subtle smoke to take this American classic to the next level.

Café Latino 12

While still providing that little bit of espresso "wake me up," this cocktail pulls out the fruity side of coffee, leaving bitterness behind. The stars are Kahlua and espresso. Cointreau and Grand Marnier provide a sweet supporting cast. Add a little flame and some whipped cream and it's even more special.

La Passion 12

Tito's is a solid base to any vodka drink. Add Luxardo cherry liqueur, passion fruit and lemon juice combined with the floral notes of St. Germain elderflower liqueur, and you have a taste of summertime- anytime.

Not Dry 12

This is a Carlos' brainchild that presents gin in a way that even the pickiest of palates will find enjoyable. Tanqueray, lillet, Cointreau and lemonade make this one a real party. All we are saying is give gin a chance.

Vieux Carre (voh-ca-RAY) 12

Vieux Carré means "old square" in French, and is a tribute to the ethnicities of the 1930s French Quarter. There's sweet vermouth from Italy, Cognac and Benedictine from France, rye whiskey from here at home and bitters from the Caribbean. It's New Orleans in a glass.

Espresso-Tini 12

A freshly pulled shot of espresso blended with a savory chocolate liqueur, a silky vanilla washed vodka and a touch of hazelnut from Frangelico. The natural flavors of espresso shine. Will be one of your new favorite cocktails. Or desserts.

The Adventurer 12

This one might not come with a plane ticket to paradise, but it will provoke adventurers to think further outside the box. A curious combination of Reposado Tequila, Chambord, St. Germain and lemon juice, topped with an expressed lemon twist to top it off.

Punta Cana Martini 11

This cocktail is an expression of Carlos' beautiful childhood Dominican Republic memories. A balance of rums, Malibu, Caribbean and Bacardi Superior shaken over amaretto, Cointreau, pineapple juice and lemon juice. A splash of grenadine seals in that island vibe.

Vera's Signature Bourbon 12

House infused Bourbon with notes of blueberry, sage and vanilla. Small batch aged in Oak.
Served neat with a twist.

Basil Lemon Drop Martini 10

*Fresh basil and lime muddled with Citron vodka.
Make it a mocktail. 7*