

# Vera's

## APPETIZERS

### **CRIMINI CROSTINI** 12

Grilled baguette, chevre, tuscan kale,  
herbed mushrooms, balsamic glaze  
& parmesan crisp

### **SPINACH FETA WONTONS** 12

House tzatziki

### **ESCARGOT** 12

Helix snails, white wine,  
compound butter & grilled baguette

### **CRAB ARTICHOKE DIP** 13

Creamy blend of blue crab,  
artichoke, parmesan, trinity blend  
& grilled baguette

### **BRIE EN CROUTE** 14

Ported fig compote, Marcona almond,  
Chambord reduction & blackberry

### **SHRIMP COCKTAIL** 15 GF

### **CAJUN CRAB CAKE** 16

Remoulade, pickled red onion, peruvian peppers

### **PISTACHIO TUNA** 20

Sashimi grade, wakame salad, cucumber namasu,  
crispy wonton & wasabi aioli

### **BACON WRAPPED SCALLOPS** 18

Grilled kale & lemon butter

### **CHARCUTERIE** 22

Cured meats and fine cheese,  
chef's select accoutrements

## LIGHTER FARE

Choice of soup, starch, vegetable or french fries

### **HOUSE BURGER** 18

Dry aged beef, Tillamook cheddar,  
thick sliced bacon & housemade brioche bun

### **BIBB WEDGE** 16 GF

Bleu cheese dressing, bacon, cherry tomato,  
scallion, Pointe Reyes bleu crumbles  
+ chicken 9 + shrimp 12

### **BRUTUS** 16

Roasted garlic parmesan dressing,  
black kale, spinach, pomodoraccio, currant,  
pine nut & parmesan crisp over feuille de brick  
+ chicken 9 + shrimp 12

### **BAKED CAMPANELLE** 17

Three cheese béchamel & herbed panko  
+ Add lobster meat 12

## SPECIALTIES

Served with starch & vegetable  
Choice of house salad or soup

### **VERA'S FRENCH ONION** 4

### **DILL CRUSTED COD** 25

House tartar & lemon

### **CHICKEN MARCONA** 27 GF

Airline chicken breast, chambord reduction,  
Camembert, marcona almonds, blackberry

### **HOLLANDAISE CHICKEN** 25 GF

Pan-roasted airline chicken & Hollandaise

### **JÄGERSCHNITZEL** 28

'Hunter's cutlet'

Lightly pounded, breaded pork & mushroom gravy

### **PECAN CRUSTED SALMON** 36 GF

Honey mustard glaze

### **LINGUINI PUTTANESCA** 23

Prosciutto, caper, olive, basil, white wine,  
pomodoraccio & parmesan

## STEAKS

Allen Brothers 100% Black Angus beef  
Aged 45 days on average

### **FILET 8OZ** 55 GF

### **NY STRIP 14OZ** 47 GF

### **RIBEYE 14OZ** 50 GF

#### FEATURED SAUCES

Bourbon barrel shoyu

Peppercorn bordelaise

Horseradish cream

#### ENHANCERS

+ Herbed mushrooms 4

+ Pointe Reyes bleu 5

+ Oscar style 10

+ Two scallops 12

## DESSERT

### **VERA'S CLASSIC BREAD PUDDING** 8

### **HOUSE-MADE BOURBON PECAN PIE** 8

### **CHOCOLATE TORTE** 9 GF

### **CREME BRULEE** 9 GF

### **NEW YORK CHEESECAKE** 12

### **GANACHE CAKE** 12

## KIDS'

12 AND UNDER

Choice of fresh fruit or french fries- includes drink

CHICKEN FINGERS 10 | GRILLED CHEESE 9 | CHEESEBURGER SLIDER 12 | PASTA-N-CHEESE 10

# Vera's

## COCKTAILS

### **SMOKED OLD FASHIONED 16**

Choice of bourbon, Angostura bitters, sugar, orange peel, Luxardo cherry & subtle smoke

### **CAFÉ LATINO 13**

Kahlua, Espresso, Cointreau & Grand Marnier

### **LA PASSION 12**

Titos, Luxardo cherry liqueur, passion fruit & lemon combined with floral notes of St. Germain  
A taste of summertime, anytime

### **NOT DRY 14**

Tanqueray, Lillet, Cointreau & lemonade,

### **VIEUX CARRÉ (voh-ca-RAY) 14**

Sweet vermouth, Cognac, Benedictine, rye whiskey & Caribbean bitters

### **ESPRESSO-TINI 13**

Espresso, savory chocolate liqueur, vanilla washed vodka & Frangelico

### **THE ADVENTURER 14**

Reposado tequila, Chambord, St. Germain and lemon

### **PUNTA CANA MARTINI 12**

Malibu, Caribbean and Bacardi, Amaretto, Cointreau, pineapple, lemon & grenadine

### **VERA'S SIGNATURE BOURBON 14**

House infused bourbon with blueberry, sage and vanilla small batch aged in oak, served neat with a twist

### **BASIL LEMON DROP MARTINI 12**

Fresh basil and lime muddled with citron vodka

### **VINNY'S VIPER 12**

Malibu, peach schnapps, pineapple, orange juice & grenadine

### **THE DIGBY 12**

Vanilla vodka, Baileys, Amaretto & Cacao

## WINES BY THE GLASS

### **FEATURED**

Brassfield 'Eruption' 15

### **CABERNET SAUVIGNON**

Dell Italia 8

Oak Farm Vyd., Tievoli 12

### **CHARDONNAY**

Herencia Trabajos 12

Aviary Vyd. 12

### **MALBEC**

Condor Peak 10

Dona Paula Estate 12

### **MERLOT**

Trig Point Diamond Dust 15

### **MOSCATO**

La Maranzana 9

### **PINOT GRIGIO**

Black Oak 9

Astoria 'Alisia' 11

### **PINOT NOIR**

Black Oak 9

Elk Cove Estate 12

### **RIESLING**

Flower Garden 9

Dr. Hermann 'Dr. H' 12

### **ROSE**

Long Meadow Ranch 12

### **SAUVIGNON BLANC**

Lapis di Luna 9

Walnut Block 'Collectables' 12

### **SHIRAZ**

John Duvall 'Entity' 14

### **SPARKLING**

Moletto Prosecco extra dry 9

Chandon Rose 9

### **SWEET RED**

La Maranzana 9

### **ZINFANDEL**

Cline Cellars 'Ancient Vines' 12

## BEER

Three Floyd's Alpha King 6

Amstel Light 6

Bell's Seasonal 6

Bell's Two Hearted 6

Bud Light 4.5

Budweiser 4.5

Chimay Grand Reserve 10.5

Coor's Light 4.5

Corona Extra 4.5

Duvel Ale 9

Guinness Draught 7

Harp Lager 6

Heineken 5

Michelob Ultra 4.5

Miller 64 4.5

Miller Lite 4.5

New Belgium Flat Tire 5.5

Newcastle Brown Ale 5.5

O'Douls (N/A) 4

Paulaner Hefe-Weizen 5.5

Pilsner Urquell 5.5

Sam Smith Oatmeal Stout 10

Schoefferhofer 5.5

Stella Artois Pilsner 6

Stella Cidre 6