



APPETIZERS

Crispy Brussels -GF, V-

Crispy Brussels, Sweet'n Spicy V'Randa Sauce.

\$15.00

Crispy Chickpeas -GF, V, VG-

Fried and seasoned chickpeas.

\$5.00

French Onion Dip -GF-

House-Made Chips served with House-Made

Dip.

\$7.00

Crispy Pork Belly -GF-

Fried Pork Belly tossed in Korean Barbecue, topped with Sesame Seeds and Pickled Onions.

\$12.00

Sesame Crusted Tuna -GF-

Sesame Crusted Ahi Tuna seared and served with Spicy Kimchi, Wasabi, and Soy Sauce.

\$17.00

Stuffed Peppers -*GF-

Banana Peppers, Italian Sausage, Four Cheese Blend, Garlic Bread.

\$17.00

Mexican Street Corn Dip -GF, V-

House-Made Street Corn Dip served with House-Made Tortilla Chips.

\$15.00

Fish Tacos

Three Flour Tortilla Tacos, Filled with Baked Fish, Tomatillo Salsa & Spicy House-Made Slaw.

\$16.00

Truffle Parmesan Fries -GF, V-

French Fries tossed in White Truffle oil, Truffle Salt, Parmesan Cheese, Parsley

\$12.00

The V'Randa Charcuterie Board -*GF-

Italian Meats, Cheeses, Crostini, Pickled Vegetables, House Jam, Specialty Mustard.

\$21.00

PIZZA & WINGS

Chicken Wings -GF-

Ten Jumbo wings with Bleu Cheese Dressing and Celery. Available in: Hot, Medium, Mild, Loganberry BBQ, BBQ, Buffalo Bleu.

\$18.00

Pepperoni Flatbread Pizza -*GF-

Flatbread Pizza Crust, Marinara Sauce, Shredded Mozzarella & Pepperoni.

\$16.00

Chicken Fingers

Four Chicken Fingers served with Bleu Cheese, Celery and Fries. Available in: Hot, Medium, Mild, Loganberry BBQ, BBQ, Buffalo Bleu.

\$18.00

Flatbread of the Week -*GF-

Different Feature Weekly.

\$18.00

SALADS

Grilled Caesar -*GF-

Grilled Head of Romaine Lettuce, Bacon, Parmesan Cheese, Croutons, drizzled with Caesar Dressing.

\$16.00

Cobb Salad -GF-

Mixed Greens, Tomato, Cheddar Cheese, Bacon, Hardboiled Egg, Pickled Onion, Avocado, Ranch Dressing.

\$18.00

Eggplant Caprese -V-

Crispy Eggplant, Tomato, Fresh Mozzarella, Balsamic Glaze and Basil Oil.

\$17.00

Strawberry Bleu -GF, V-

Mixed Greens, Strawberries, Bleu Cheese Crumbles, Candied Pecans, & Pickled Onions, Tossed in Balsamic Dressing.

\$15.00

Summer Peach Salad -GF, V-

Mixed Greens, Pickled Blueberries, Roasted Peaches, Dried Cranberries, Feta, Toasted Sunflower Seeds, Blood Orange Vinaigrette.

\$16.00

PROTEIN ADDITIONS:

CHICKEN 6 oz \$6 .00

STEAK 4 oz \$14.00

SALMON 6 oz \$14.00

SHRIMP (5) \$12.00

LOBSTER 4 oz \$18 | 8 oz \$30





HANDHELDS

Turkey Club -*GF-

Turkey, Bacon, Lettuce, Tomato, and Basil Aioli, Triple Stacked on Multigrain Bread. House Chips.

\$18.00

The V'Randa Burger -*GF-

8 oz Burger, American Cheese, Lettuce, Tomato, Pickled Onion & Basil Aioli. House Chips.

\$19.00

Reuben

Grilled Rye, Swiss, Sauerkraut, Corned Beef, Thousand Island Dressing. House Chips.

\$19.00

Black & Bleu Burger -*GF-

Cajun Blackened 8 oz Burger, Melted Blue Cheese Crumbles, Candied Bacon & Aioli. House Chips.

\$20.00

-Upgrade your Basic Burger to a juicy Wagyu 8oz Burger for \$8.00-

ENTREES

Buddha Bowl -GF, V, VG-

Assorted Grains, Roasted Sweet Potato, Shredded Purple Cabbage, Tomato, Edamame, Avocado, Crispy Chickpeas, Pickled Onion, Ponzu Sauce, Sesame Seeds.

\$20.00

Chicken Milanese

Fried Chicken Cutlet, Mixed Greens, Tomato, Cucumber, Pickled Onion, Balsamic Glaze, Shaved Grana Padano. Mashed Sweet Potato.

\$21.00

Chicken Cutlet a la Vodka

Vodka Sauce, Cavatappi, Fried Chicken Cutlet, Shaved Parmesan.

\$22.00

Jamaican Jerk Pork Chop -GF-

Jamaican Jerk Seasoned Bone-In Pork Chop, Fried Tostones, Asparagus, Charred Scallion Relish.

\$26.00

Steak Frites -GF-

10 oz Angus Strip Steak, Chimichurri & Pineapple Teriyaki Sauce. French Fries.

\$39.00

Perfectly Charred Ribeye -GF-

8oz Beautifully Marbled Ribeye, Garlic Mashed Potatoes & Grilled Asparagus.

\$42.00

KIDS MENU

Chicken Fingers & Fries - \$12

Grilled Cheese & Fries - \$8

Hot Dog & Fries - \$8

Cheeseburger & Fries - \$10

Pasta: Butter or Red Sauce \$8

FEELING FISHY

Baked Fish

Served with French Fries, Coleslaw, Tartar Sauce & Lemon Wedge.

Cajun Broiled -GF-

Salt and Pepper Broiled -GF-

Italian Broiled

\$19.00

Glazed Salmon -GF-

Blackened Salmon, Korean BBQ, Pineapple Salsa, Asparagus. Mashed Sweet Potato.

\$28.00

Shrimp Scampi Risotto -GF-

Five Jumbo Shrimp, Blistered Tomatoes, Asparagus, Parmesan Risotto.

\$24.00

Decadent Lobster Tail Dinner -GF-

8oz Lobster Tail, Garlic Mashed Potatoes, Grilled Asparagus. Served with Lemon Wedge & Clarified Herb Infused Butter.

\$46.00

Surf and Turf -GF-

8oz Richly Marbled Ribeye, 4oz Decadent Lobster Tail, Grilled Asparagus, Garlic Mashed Potatoes, Lemon Wedge & Clarified Herb Infused Butter.

\$54.00

Fish Fry Friday Only

Big Ditch Hayburner IPA Beer Battered

Served with French Fries, Coleslaw, Tartar Sauce & Lemon Wedge.

\$20.00

SIDE SUBSTITUTIONS:

Coleslaw | House Made Chips

Sweet Mashed Potato \$1.49 | French Fries \$1.49

Assorted Grains \$2.49 | Parmesan Risotto \$2.49

Asparagus \$1.49 | House Salad \$4.00



-Consuming raw or undercooked foods may increase your risk of foodborne illness.-

Automatic 18% Gratuity Applied to Parties of 8 or more.

