



THE VERANDAHS
AT SHOALS CLUB

DINNER MENU

STARTERS

TOMATO BISQUE (V) | \$8

heirloom tomato, charred corn relish, cilantro crema

PICKLED SHRIMP | \$12

cucumber, pickled tomato, jalapeno, house crackers

BEEF KOFTAS | \$10

grilled lime, nuoc cham, curry mustard

SUNFLOWER HUMMUS (V) | \$10

pretzel crostini, almonds

STEAMED CLAMS | \$14

cajun butter, cilantro, crusty bread

SALADS

STEAK SALAD (GF) | \$20

mixed greens, grilled sirloin, sweet potato, portabella, pickled onion, avocado, blue cheese dressing

CHOPPED SALAD (GF/V) | \$14

romaine, cajun peanuts, tomato-corn relish, cucumber, pickled egg, cheddar, jalapeno ranch

WEDGE SALAD (V) | \$14

bibb lettuce, prosciutto, candied pecan, tomato, cucumber, fried onion, goat cheese, tomato vinaigrette

SMALL PLATES

GREEN TEA & SESAME CRUSTED TUNA (GF) | \$20

4 oz. tuna, pickled cabbage slaw, ginger-carrot sauce

TANDOORI GROUPER (GF) | \$24

4 oz. grouper, cucumber raita, potato crisp

GRILLED SIRLOIN POUTINE (GF) | \$18

4 oz. sirloin, yucca frites, cheddar, umami steak sauce

MAINS

SHORT RIB BURGER (GF) | \$22

8 oz. burger, brioche bun, cheddar, cherry pepper mayo, lettuce, tomato, yucca frites

BLACKENED MAHI | \$26

melon gazpacho, cucumber quinoa salad

CRAB CAKES | \$26

twin blue crab cakes, ritz crust, tarragon, dill, preserved citrus slaw, remoulade