

# Veritas Steak and Seafood

## To Start...

<b>Shrimp Cocktail</b> .....	\$16.95
With homemade cocktail sauce	
<b>Oysters on The Half Shell</b> .....	10.95 / 19.95
Half dozen/dozen with cocktail sauce & horseradish	
<b>Lamb Lollipops</b> .....	\$16.95
tossed in our spicy hoisin sauce	
<b>Escargot</b> .....	\$14.95
Scampi butter & toasted points	
<b>Fried Asparagus</b> .....	\$17.95
Jumbo lump crabmeat with a lemon butter sauce	

<b>6 oz. Fried Lobster Tail</b> .....	\$28.96
Thai Chili	
<b>Ahi tuna Stack</b> .....	\$18.95
Ahi Tuna, avocados, crispy wonton, sesame seeds with a ginger soy dressing	
<b>Bacon Wrapped Shrimp Diablo</b> .....	\$14.95
stuffed with jalapeños & a habanero glaze on a bed of garlic whipped potatoes	
<b>Beef Empanadas</b> .....	\$9.95
boiled eggs, raisins & green olives with chimichurri	
<b>Calamari</b> .....	\$16.95
with our homemade marinara	

## Salads & Soups

*add chicken 7.95 - shrimp 9.95 - steak 14.95 - seared ahi tuna 14.95*

<b>Veritas Salad</b> .....	\$9.95
Mixed greens, feta, strawberries, candied pecans, tossed with honey mustard	
<b>Caesar Salad</b> .....	\$9.95
Homemade Caesar dressing and croutons	
<b>Shrimp, Crab &amp; Avocado Salad</b> .....	\$19.95
Mixed greens, pecan, honey mustard	
<b>Lentil &amp; Sausage Soup or Soup du Jour</b> .....	\$9.95

<b>Wedge</b> .....	\$10.95
Blue cheese dressing, smoke bacon, tomatoes, pecans & blue cheese crumbles	
<b>Marina's Salad</b> .....	\$10.95
Avocado, tomatoes, cucumbers, parsley, sea salt & lime juice	
<b>Kale Salad</b> .....	\$10.95
tossed roasted peanut dressing, crushed peanuts, parmesan & fresh herbs	

## USDA Prime Steaks & Lamb

<b>6 or 8 oz. Filet Mignon</b> .....	39.95/43.95
<b>14 oz. Prime New York Strip</b> .....	\$49.95
<b>Surf &amp; Turf</b> .....	\$58.95
6 oz. Filet & 6 oz. Lobster Tail	

<b>16 oz. Prime Ribeye</b> .....	\$49.95
<b>Rack of Lamb</b> .....	\$45.95
<b>Mario's Trio</b> .....	\$48.95
6 oz. Filet, lamb lollipops, fried shrimp with a tomato & onion salad	

## Seafood & Signature Entrées

<b>Sea Bass Hugo</b> .....	MP
jumbo lump crab & shrimp in a cajun butter & served with mushroom risotto	
<b>Seared Ahi Tuna</b> .....	\$39.95
ginger soy glaze on a bed of jasmine rice	
<b>Almond Crusted Trout</b> .....	\$29.95
topped with a mango pico de gallo & shrimp on a bed of jasmine rice	
<b>Shrimp Ponchatrain</b> .....	\$32.95
topped with jumbo lump crab & capers on a bed of grilled asparagus	
<b>Gauge's Chicken Fried Steak</b> .....	\$26.95
7 oz. Prime New York Strip with a jalapeno gravy & garlic whipped potatoes	
<b>Chicken Picatta</b> .....	\$22.95
lemon butter, capers & tomatoes served with spinach	
<b>Lobster Ravioli</b> .....	\$29.95
jumbo lump crab & shitake mushrooms in a lobster cream sauce	
<b>Spaghetti with Meatballs or Italian Sausage</b> .....	\$19.95
tossed in our homemade marinara sauce	
<b>Shrimp Scampi</b> .....	\$26.95
linguine pasta tossed in a scampi butter sauce	

<b>Lobster Thermadore</b> .....	\$39.95
6 oz Lobster Tail, mushrooms, tomatoes, scallions in a Cognac Sauce on a bed spaghetti	
<b>Jumbo Lump Crab Cakes</b> .....	\$34.95
two 4 oz. crab cakes with lemon butter & capers served arugula salad & fries	
<b>Seared Scallops</b> .....	\$34.95
served on a bed of grilled asparagus	
<b>Grilled Salmon</b> .....	\$29.95
topped with a cherry tomato relish with a balsamic glaze & sautéed spinach	
<b>Fried Shrimp (6)</b> .....	\$24.95
served with your choice of french fries or onion rings	
<b>Drake's Burger</b> .....	\$15.95
cheese, onions, bacon, lettuce & tomatoes with honey mustard aioli	
<b>Chicken Dominic</b> .....	\$22.95
romano crusted, mushrooms & lemon butter served with whipped potatoes	
<b>Chicken Fried Chicken</b> .....	\$22.95
jalapeno cream gravy & garlic mashed potato	
<b>Chicken Alex</b> .....	\$24.95
artichokes, sundried tomatoes, capers & goat cheese with mushroom risotto	

## Sides

<b>Brussels Sprouts</b> .....	\$10.95
<b>Sautéed Broccoli</b> .....	\$8.95
<b>Onion Rings</b> .....	\$7.95
<b>Sautéed Mushrooms</b> .....	\$10.95

<b>French Fries</b> .....	\$6.95
<b>Mushroom Risotto</b> .....	\$12.95
<b>Roasted Potatoes</b> .....	\$8.95
<b>Shrimp &amp; Crab Fried Rice</b> ...	\$14.95

<b>Asparagus</b> .....	\$12.95
<b>Garlic Whipped Potatoes</b> ....	\$8.95
<b>Corn Creme Brulee</b> .....	\$10.95
<b>Sautéed Spinach</b> .....	\$8.95

\$4 charge for split plates. Cooked to order.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
18% gratuity added to parties of 6 or more.



## Sparkling

Cava, Gran Campo Viejo, Spain	10 40
Sparkling, Cast, Sonoma	15 60
Champagne, Bollinger	\$120
Champagne, Perrier-Jouet	\$80
Champagne, Taittinger "Prestige Rose"	\$120

## Chardonnay

La Crema, Russian River Valley	18 72
Napa Cellars, Napa Valley	15 60
Sea Sun by Caymus, California	12 48
Cakebread, Napa Valley	\$60
Calera, Central Coast	\$38
Diatom "Bar-M", Santa Barbara County	\$44

## Sauvignon Blanc & Other Whites

House White	9 36
Moscato D'Italia, Candoni, Puglia, Italy	10 40
Pinot Grigio, Tiefenbrunner, Trentino, Italy	12 48
Albarino, Lagar de Condessa, Rias Baixas, Spain	12 48
Sauvignon Blanc, Emmolo, Napa Valley	12 48
Pinot Grigio, Santa Margherita, Valdadige, Italy	\$34

## Cabernet Sauvignon & Red Blends

Arrowood, Sonoma	16 64
Austin Hope, Paso Robles	18 72
La Atalya, Almansa, Spain	12 48
Lassegue "Le Cadrans", Saint Emilion, Bordeaux	16 64
Quilt by Caymus, Napa Valley	20 80
Wine of Substance, Columbia Valley, Washington	12 48
Adaptation by Plumpjack, Napa Valley	\$90
Bella Union by Nickel & Nickel, Napa Valley	\$98
Browne, Columbia Valley, Washington	\$56
Cakebread, Napa Valley	\$160
Caymus "1 Liter", Napa Valley	\$195
Chappellet "Signature", Napa Valley	\$90
Crognolo, Tenuta Sette Ponti, Tuscany, Italy	\$58
Domaine de la Janasse, Chateaufeuf-Du-Pape	\$90
Double Diamond by Schrader, Napa Valley	\$165
Fattoria Bini "Terraio", Tuscany, Italy	\$75
Faust, Napa Valley	\$84
Fess Parker "Big Easy", Santa Barbara County	\$49
Flora Springs, Napa Valley	\$60
Flora Springs "Trilogy", Napa Valley	\$110
Frank Family, Napa Valley	\$68
Trinchero "Mario's Vineyard", Napa Valley	\$64

## Pinot Noir

Belle Glos "Balade", Santa Maria, Santa Barbara	18 72
Jackson Estate by KJ, Anderson Valley	15 60
Meiomi, Monterey, Santa Barbara, Sonoma	12 48
Siduri, Willamette Valley	16 64
Bergstrom "Cumberland Reserve", Willamette	\$60
Bravium, Anderson Valley	\$52
Brewer-Clifton, Sta. Rita Hills	\$52

## Other Reds

House Red	9 36
Malbec, MAAL "Biutiful, Mendoza	12 48
Merlot, Matanzas Creek, Sonoma	14 56
Zinfandel, Saldo by The Prisoner, California	16 64
Barolo, Moscone, Piedmont, Italy	\$80
Brunello Di Montalcino, Abbadia Ardenga, Italy	\$76
Cabernet Franc, Truchard, Napa Valley	\$48
Chianti Classico Riserva, Tenuta di Arceno, Italy	\$76
Garnacha, Atteca Armas, Catatuyad, Spain	\$68
Grenache, Shatter, Cotes Catalane, France	\$38

Champagne, Taittinger "La Francaise"	\$75
Champagne, Veuve Clicquot "Yellow Label"	\$90
Sparkling, Domaine Carneros, Carneros	\$60
Sparkling, Domaine Carneros "Rose", Carneros	\$85
Sparkling, Schramsberg, Napa Valley	\$68

Frank Family, Napa Valley	\$45
Hartford Court "3 Jacks" Russian River Valley	\$48
Jordan, Russian River Valley	\$68
Reynolds Family, Carneros	\$56
Stags' Leap, Napa Valley	\$39
Talbott "Sleepy Hollow", Santa Lucia Highlands	\$40

Riesling, Dr. Loosen "Whelener Sonnenuhr"	\$60
Riesling, Eroica, Columbia Valley	\$40
Sauvignon Blanc, Jean Francois, Touraine, France	\$38
Sauvignon Blanc, Craggy Range, Marlborough, NZ	\$44
Sauvignon Blanc, Galerie, Napa Valley	\$42
White Blend, Italics, Napa Valley	\$68

Frog's Leap, Napa Valley	\$105
Groth, Napa Valley	\$120
Hess "Lion Tamer", Napa Valley	\$50
Inglenuok, Napa Valley	\$90
Italics, Napa Valley	\$120
Italics "Proprietary Red", Napa Valley	\$68
Jordan, Alexander Valley	\$86
Mas de Can Blau, Montsant, Spain	\$68
Joseph Phelps, Napa Valley	\$115
Melka "CJ", Napa Valley	\$160
Mullan Road by Cakebread, Columbia Valley	\$50
Pirouette, Columbia Valley, Washington	\$125
Pride Mountain, Napa Valley	\$135
Reynolds "Persistence", Napa Valley	\$88
Robert Mondavi "Oakville BDX", Napa Valley	\$65
Silver Oak, Napa Valley	\$215
Sixteen Appellations, Napa Valley	\$68
Stag's Leap "Artemis", Napa Valley	\$98
Staglin Family "Salus", Napa Valley	\$165
The Prisoner, Napa Valley	\$59
Textbook, Napa Valley	\$58
Vineyard 29 "Cru", Napa Valley	\$88

En Route "Les Pommiers", Russian River Valley	\$88
Eternally Silenced by The Prisoner, California	\$62
Joseph Phelps "Freestone", Sonoma Coast	\$88
Napa Cellars, Napa Valley	\$42
Penner Ash, Willamette Valley, Oregon	\$88
Reynolds, Carneros	\$60
Rochioli, Russian River Valley	\$125

Malbec, Achavel Ferrer, Mendoza, Argentina	\$54
Malbec, Luca "Old Vine", Mendoza, Argentina	\$88
Merlot, Pride Mountain, Napa Valley	\$105
Merlot, Thorn by The Prisoner, Napa Valley	\$60
Merlot, Twomey by Silver Oak, Napa Valley	\$98
Syrah, Copain "Tous Ensemble", Medoncinco	\$46
Syrah, Plumpjack, Napa Valley	\$150
Tempranillo, Alaya Tierra, D.O. Almansa	\$60
Tempranillo, Rejon, Castilla y Leon, Spain	\$80
Zinfandel, A. Rafenelli, Dry Creek Valley	\$110