

# Veritas Steak & Seafood

## To Share or not to Share

<b>Barzilla's Fried Calamari &amp; Shrimp</b> . . . . . \$16 marinara
<b>Fried Lobster Tail</b> . . . . . \$29 sweet Thai chili   scallions
<b>Fried Oysters (6)</b> . . . . . \$14 bacon jam   jalapenos
<b>Ahi Tuna Tartare Stack</b> . . . . . \$16 avocados   sesame seeds   ginger soy dressing   wonton chips
<b>Shrimp Cocktail</b> . . . . . \$16 citrus cocktail sauce

<b>Chef's Selection of Fresh Oysters (6/12)</b> M P served Tuesday thru Saturday   traditional toppings
<b>Grilled Brazilian Linguica Sausage</b> . . . . . \$9 tomatoes   onions   chimichurri   olive oil   grilled garlic bread
<b>Lamb Lollipops (3/6)</b> . . . . . 16/30 spicy hoisin   arugula   tomatoes
<b>Grilled Garlic Bread</b> . . . . . \$6 olive oil   garlic   herbs   sea salt

## Salads & Soups

<b>Marina's Salad</b> . . . . . \$9 Avocados   tomatoes   cucumbers   cilantro   sea salt   lime juice
<b>Wedge</b> . . . . . \$10 Blue cheese dressing   crumbles   bacon   tomatoes
<b>Shrimp Bisque</b> . . . . . \$10
<b>Lentil &amp; Sausage Soup</b> . . . . . \$8

<b>House Salad</b> . . . . . \$8 mixed greens   tomatoes   croutons   vinaigrette
<b>Caesar Salad</b> . . . . . \$9 Homemade Caesar dressing   croutons   parmesan
<b>Stacked "Steak" Salad</b> . . . . . \$19 beef steak tomatoes   bleu cheese   onions   vinaigrette
<b>Lobster Salad</b> . . . . . \$32 mixed greens   oranges   tomatoes   vinaigrette

## Steaks | Chops

SERVED WITH WHIPPED POTATOES AND SAUTÉED SPINACH

<b>8 oz. Filet Mignon</b> . . . . . \$48
<b>14 oz. USDA Prime Ribeye</b> . . . . . \$52

<b>14 oz USDA Prime New York Strip</b> . . . . . \$46
<b>John's Bone-in Pork Chop Milanese</b> . . . . \$24

## Steak Toppers | Additions

<b>Cabernet Reduction</b> . . . . \$3	<b>7 oz Lobster Tail</b> . . . . . \$29	<b>U-10 Seared Scallops (2)</b> \$16
<b>Coffee Crusted</b> . . . . . \$3	<b>Hugo</b> . . . . . \$8 grilled shrimp   cajun butter sauce	<b>Blackened &amp; Bleu</b> . . . . . \$6

## House Specialties

<b>Team Riddle Grilled Branzino</b> . . . . . \$34 preserved lemon gremolata   grilled vegetables
<b>U-10 Seared Scallops</b> . . . . . \$36 mushroom risotto   balsamic glaze
<b>Seared Ahi Tuna</b> . . . . . \$28 ginger soy   asparagus
<b>Blackened Shrimp Ponchartrain</b> . . . . . \$34 lobster   capers   lemon butter   asparagus
<b>Beef Tips</b> . . . . . \$26 cabernet reduction   scallions   whipped potatoes
<b>Romano Crusted Chicken Anchetta</b> . . . . \$22 mushrooms   lemon butter   whipped potatoes
<b>Linguine with Grilled Sausage</b> . . . . . \$22 marinara sauce

<b>Maggie's Lobster Ravioli</b> . . . . . \$29 mushrooms   tomatoes   onions   lobster bianco sauce
<b>Grilled Salmon</b> . . . . . \$28 tomato relish   balsamic glaze   mushroom risotto
<b>Fried Shrimp (6)</b> . . . . . \$24 onion rings
<b>Mario's Trio</b> . . . . . \$36 4 oz. Filet Mignon   brazilian sausage   fried shrimp   cabernet reduction   tomato, onion & olive oil salad
<b>Emme's Chicken Picatta</b> . . . . . \$22 lemon butter   capers   tomatoes   sautéed spinach
<b>Chicken Parmesan</b> . . . . . \$24 marinara   mozzarella   linguine aglio e olio

## Sides

<b>Mushroom Risotto</b> . . . . . \$9	<b>Onion Rings</b> . . . . . \$8	<b>Sautéed Mushrooms</b> . . . . \$9
<b>Asparagus</b> . . . . . \$9	<b>Brussels Sprouts</b> . . . . . \$9	<b>Whipped Potatoes</b> . . . . . \$6
<b>Sautéed Spinach</b> . . . . . \$6	<b>Roasted Potatoes</b> . . . . . \$8	<b>Grilled Vegetables</b> . . . . . \$6

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.  
20% GRATUITY ADDED TO PARTIES OF 6 OR MORE. \$4 CHARGE FOR SPLIT ENTRÉES.