

# 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   chips

<b>East Coast Fresh Oysters (6/12)</b> ..... M P served Tuesday thru Saturday
<b>Lamb Lollipops (3/6)</b> ..... 16/30 spicy hoisin   arugula   tomatoes
<b>Grilled Garlic Bread</b> ..... \$6 olive oil   garlic   herbs   sea salt
<b>Shrimp Cocktail</b> ..... \$16 citrus cocktail sauce

## 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>Prosciutto de Parma</b> ..... \$18 burratta   olive oil   arugula   cracked black pepper

## 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>Blackened &amp; Bleu</b> ..... \$6	<b>Blackened Shrimp</b> ..... \$9

## 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>Grilled Salmon</b> ..... \$28 tomato relish   balsamic glaze   mushroom risotto
<b>Seared Ahi Tuna</b> ..... \$28 ginger soy   asparagus
<b>Blackened Shrimp Ponchartrain</b> ..... \$34 lobster   capers   lemon butter   asparagus
<b>Fried Shrimp (6)</b> ..... \$24 onion rings
<b>Fried Seafood Platter</b> ..... \$26 catfish   oysters (3)   shrimp (3)   french fries
<b>Maggie's Lobster Ravioli</b> ..... \$29 mushrooms   tomatoes   onions   lobster bianco sauce

<b>Mario's Trio</b> ..... \$36 4 oz. Filet Mignon   grilled sausage   fried shrimp   cabernet reduction   tomato, onion & olive oil salad
<b>Gauge's Chicken Fried Steak</b> ..... \$26 jalapeño cream gravy with garlic whipped potatoes
<b>Beef Tips</b> ..... \$26 cabernet reduction   scallions   whipped potatoes
<b>Emme's Chicken Picatta</b> ..... \$22 lemon butter   capers   tomatoes   sautéed spinach
<b>Chicken Parmesan</b> ..... \$24 marinara   mozzarella   linguine marinara
<b>Romano Crusted Chicken Anchetta</b> ..... \$22 mushrooms   lemon butter   whipped potatoes
<b>Linguine Shrimp Scampi</b> ..... \$24 scampi butter

## 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.