

DINNER MENU

Gluten Free Menu is Available Upon Request

Sun - Thu 4pm - 8pm

Fri - Sat 4pm - 9pm

APPETIZERS

Prawn Martini

5 Prawns in a Martini of Cocktail Sauce, Vodka, Lemon and Celery. **\$10**

Shrimp Rolls

Shrimp, Crab, Parmesan Cheese and diced Bell Peppers in Wonton Wrappers and served with Roasted Red Pepper Sauce. **\$10**

Calamari

Lightly dusted with Seasoned Flour and fried golden brown. Served with Santa Fe and Sweet Chili Sauce. **\$8**

Spinach & Artichoke Dip

Parmesan Cheese, Fresh Tomatoes and Served with Grilled French Baguettes. **\$8**

Cabbage Wraps

Napa Cabbage stuffed with Sweet Italian Sausage & Ground Beef and served with Teriyaki Plum Sauce. **\$7**

SOUPS & SALADS

Dressing Choices: Ranch, Bleu Cheese, Thousand Island, Raspberry Vinaigrette, Mediterranean Vinaigrette, Sesame Oriental, Fat Free Balsamic Vinaigrette, Caesar, Oil and Vinegar, Honey Mustard

Soup du Jour

Made fresh Daily. *Subject To Availability.*

Cup \$3 Bowl \$5

French Onion Soup Crock

Homemade Onion Soup topped with a Crostini and Egg & Swiss Cheese Soufflé. **\$5**

Garden Salad

Mixed Greens, Sliced Tomatoes, Cucumber, Carrots, Red Onions and Your Choice of Dressing. **\$4**

Caesar Salad

Crisp Romaine Lettuce, Shaved Parmesan, House-Made Croutons and Classic Caesar Dressing. **Full \$7 Half \$4**

Iceberg Wedge Salad

Wedge of Crisp Iceberg Lettuce with Sliced Asian Pears, Bleu Cheese Crumbles, Tomato, Chopped Bacon, Candied Pecans and Bleu Cheese Dressing. **\$7**

Steak House Salad

Grilled Top Sirloin thinly sliced and served on Mixed Greens, Red Onions, Tomato, Hard Boiled Egg, and Bleu Cheese Crumbles with Bleu Cheese Dressing. **\$12**

Greek Salad


Romaine Lettuce with Crumbled Feta Cheese, Cucumber, Tomatoes, Peppers, Red Onion and Kalamata Olives with Mediterranean Dressing. **\$9**

Asian Salad

Mixed Greens tossed with Toasted Almonds, Orange Segments, Cilantro, Green Onions, Carrots and Sesame Oriental Dressing.
Coconut Chicken \$11 Coconut Shrimp \$12

Add to any Salad:

Grilled Chicken \$4 Sliced Top Sirloin \$6 Salmon \$6

 = House Specialty

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An automatic gratuity of 18% will be added to all parties of six or more. *Consuming raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness.

ENTRÉES

Add a Cup of Soup du Jour, Garden Salad or Small Caesar Salad to any Entrée for \$2.50.



BBQ Baby Back Ribs

Hickory Smoked Baby Back Pork Ribs Glazed with Sweet and Tangy BBQ Sauce. Served with Garlic Parmesan Mashed Potatoes and Fresh Cole Slaw.

Half \$16 Full \$24

Stuffed Pork Loin

Pork Loin stuffed with Gorgonzola, Ricotta and Parmesan Cheese and Fresh Basil and finished with Honey Mustard Sauce. Served with Mashed Sweet Potatoes and Sautéed Vegetables. **\$15**

Wasabi Salmon

Grilled Salmon with Wasabi Cream, Strawberry Avocado Compote and Raspberry Reduction. Served with Garlic Parmesan Mashed Potatoes and Sautéed Vegetables. **\$17**

Amaretto Prawns

Bacon Wrapped Prawns with Amaretto Sauce and Sweet Potato Hay. Served with Garlic Parmesan Mashed Potatoes and Sautéed Vegetables. **\$16**

Seafood Alfredo

Jumbo Prawns, Little Neck Clams and Cod tossed with Fettuccine and Creamy Alfredo Sauce and served with Crostinis. **\$14**

Top Sirloin Steak*

Char Broiled 12oz USDA Choice Sirloin Steak Topped with Roasted Pecan & Bleu Cheese Butter and Served with Bacon & Chive Potato Cakes. **\$17**

Bleu Cheese Crusted Beef Medallions

Beef Medallions Crusted with Bleu Cheese and Panko Bread Crumbs and served with Grilled Yukon Potatoes and Roasted Coconut Slaw. Finished with a Bleu Cheese Sauce. **\$16**

Boursin Chicken

Panko Crusted and Pan Seared Breast of Chicken Stuffed with Boursin Cheese and Julienne Vegetables and served with Angel Hair Pasta in Champagne Cream Sauce. **\$14**

Smoked Tomato Chicken


Herb Marinated Breast of Chicken Roasted and finished with a Smokey Tomato Sauce. Served with Rice Pilaf and Sautéed Vegetables. **\$11**

Santa Fe Mac & Cheese

Crusty Baked Pasta with a Rich Three Cheese Sauce, Sautéed Ham, Grilled Chicken, Roasted Corn, Green Chilies and a Crunchy Bread Crumb Crust. **\$13**

Three Cheese Ravioli

Pan Seared Ravioli stuffed with Ricotta, Parmesan and Mozzarella Cheese and served with Shitake Mushrooms and Red Bell Peppers in a Sweet Brown Butter Sauce and topped with Sweet Potato Hay **\$9** Add Grilled Chicken \$4

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