





STEAK HOUSE ON THE VERANDAH

“With her trademark head scarves, feisty kitchen manner, and mastery of local flavors, the late Jamaican culinary maven Norma Shirley helped redefine Jamaican gourmet cuisine... The latest to take the torch is Christian Sweeney, who delivers light, fresh, and modern renditions like local lobster and an unexpected take on steamed water crackers, served with a bold creamed herring sauce and topped with shrimp. While many still gather for the wide selection of steaks and chops, it is the locally inspired Scotch bonnet tuna tartare, garlic-infused mussels, and jerk sausage that are rewriting this sophisticated experience.”

THE 29 ESSENTIAL RESTAURANTS IN KINGSTON, JAMAICA
EATER MAGAZINE (JUNE 2021)



STEAK HOUSE
ON THE VERANDAH

LUNCH
SERVED UNTIL 3PM



RICE BOWLS

Please ask your server about our add ons.

CUBAN BOWL 2,000

Topped with black beans, grilled corn off the cob, radishes, ripe plantain, avocado sitting in a bed of mixed greens. Served with a lime vinaigrette.

POKE BOWL (SEASONAL) 3,200

Fresh uncooked fish marinated to perfection, served with rice, roasted nori, avocados cucumbers and roasted sesame seeds.

ASIAN BOWL 1,700

Nori, roasted sesame seeds with crispy vermicelli in a bed of mixed greens. Served with ginger sesame dressing.

CURRIED CHICKPEA BOWL 1,700

Coconut curried chickpeas delectably paired with mixed greens, radishes, topped with, green curry mayo.

SUBSTITUTE COCONUT JASMINE RICE WITH QUINOA

+700

BURGERS, WRAPS & SANDWICHES

Served with fries or Chef's salad or cole slaw

PHILLY CHEESE STEAK 2,700

For the Steak Lover! Sliced Juicy tenderloin, melted cheese caramelized onions and sautéed peppers.

With Chicken 1,900

VERANDAH'S GRILLED CHICKEN CLUB SANDWICH 1,900

Tender grilled Chicken breasts, Crispy Bacon, fried plantain, Lettuce, tomatoes, peppercorn dressing.

In a wrap 2,000

BLACKENED SNAPPER SANDWICH 3,100

This is a Favourite! Blackened snapper filet, cole slaw, lettuce, tomato, and crispy onion rings.

SESAME SEARED TUNA WRAP 3,000

Once you have, you will be back for more – Seared, the best AAA tuna, with nori, avocado, cucumber, lettuce. With a sesame ginger dressing.

CHIMICHURI STEAK TACOS 3,100

Grilled to your liking topped with black beans, avocado, grilled corn and fried plantains Topped with chipotle mayo and served with tostones.

CRISPY FISH TACO 2,900

Tempura battered fish filet topped with our house made Cole slaw and served with tostones.

Prices do not include 15% GCT & attract a 10% service charge



STEAK HOUSE
ON THE VERANDAH

DINNER



STEAKS

Select your favourite

Classic: as simple as it comes, salt and pepper that's it, all that is needed.

Chimichuri: a classic Argentinian style preparation, a blend of cilantro fresh lime juice, olive oil and our secret seasonings

Country Style: Jamaican classic, a preparation of a blend of local herbs, & king of Jamaican seasoning, scotch bonnet pepper

Steaks are served with sautéed vegetables, mashed potatoes, sweet potato wedges or seasoned fries.

LOCAL GRASS FED 8OZ FILET

7,000

100% Jamaican beef handpicked by our chef; flame grilled to your liking.

12 OZ USDA NY STRIP

9,500

Classic new York well marbled, marinated and packed with flavour. Medium rare is recommended.

12 OZ USDA RIBEYE (BONELESS)

16,500

16 OZ USDA RIBEYE (BONE-IN)

Our premium steak served bone-in or boneless on a sizzling cast iron skillet is an experience which will engage all your senses.

16 OZ USDA T-BONE

16,500

Classic cut of steak served the way you like it best enjoyed with a full bodied red wine.

Ask about our steak special of the week

ADD ANY OF THE FOLLOWING TO YOUR STEAK:

Clarified Butter | Sautéed Mushrooms | Bacon | Caramelized Onions | Blue Cheese

APPETIZERS

CALLALOO PARMESAN STUFFED MUSHROOMS

1,900

Creamy callaloo stuffed mushrooms topped with panko, served with a balsamic reduction.

GRANDMA'S FAVOURITE

An elevated twist to an old favourite. Water crackers tossed in our house made red herring cream. Finished with shaved parmesan and topped with your choice of:

STEAK

3,000

SHRIMP

2,700

CHICKEN

1,900

STEAKHOUSE WINGS

1,900

Six (6) crispy golden fried chicken wings with your choice of Sriracha Buffalo, asian Sesame or BBQ sauces and served with crisp carrot sticks.

PULPO TOSTADITOS

3,100

Baby octopus grilled to perfection served with black beans, grilled corn, and chipotle mayo over crispy tortillas.

TEMPURA

Tender battered shrimp and button mushrooms. Served with a sweet chilli dipping sauce.

SHRIMP

2,900

MUSHROOMS

1,900

DO BOTH

2,800

SCOTCH BONNET BONE MARROW (MEAT BUTTER)

2,500

Locally sourced beef and scotch bonnet broiled.

ROASTED SCOTCHY TUNA TARTAR

3,700

AAA ahi tuna diced and tossed in our mild roasted, scotch marinade over avocado (seasonal). Served with our own house cocoa chips.

CEVICHE (LIMITED AVAILABILITY)

MKT PRICE

SASHIMI (LIMITED AVAILABILITY)

MKT PRICE

Ceviche or Sashimi of fresh, locally caught fish

SOUPS

SOUP DU JOUR BOWL

1,100

Ask about our chefs freshly prepared soup of the day.

THAI PUMPKIN LEEK

1,250

Flavourful spiced pumpkin. finished with coconut cream, topped with roasted sesame seeds and garlic challah.

GARDEN FRESH SALADS

ASIAN SALAD

1,700

Mixed greens, nori, crispy vermicelli and roasted sesame seeds, topped with the house's sesame ginger dressing.

ISLAND CAESAR

1,700

Romaine lettuce, crispy breadfruit tostones and shredded parmesan, topped with the Verandah's house made Caesar dressing.

CUBAN SALAD

1,900

Black beans, grilled corn off the cob, radishes, mixed greens, ripe plantain, avocado and lime vinaigrette.

POWER SALAD

1,800

Mixed greens, quinoa, chick peas, black beans, feta cheese and beetroot vinaigrette.

APPLE PECAN SALAD

1,800

Assorted greens, mixed with sliced Granny Smith apples, pecans, with feta and peppercorn dressing.

BURGERS

Please see our lunch menu for additional options

THE VERANDAH CHEESEBURGER

2,600

Juicy steak burger flame grilled to perfection. Crispy lettuce and tomato topped with cheddar cheese.

SIGNATURE STEAK BURGER

3,100

The steak burger is exceptional. Grilled to perfection, topped with cheese, bacon, onion rings, red wine reduction and served with fries. It is the best!

JAMAICAN FUZION PASTAS

Vegan / Non-Dairy sauces available

COCONUT SCOTCH BONNET CREAM

*A perfectly balanced sweet and slightly spicy sauce. **Suggest you Partner with Salmon.***

CALLALOO CREAM

A robust local favourite, fusing together with classic Jamaican ingredients. truly delicious.

SMOKED HERRING CREAM

Cream Sauce influenced with good Jamaican Solomon Gundy. This gives it a slight spicy kick.

CHICKEN

2,600

JERKED SAUSAGE

2,700

SHRIMP

3,600

SALMON

4,000

Prices do not include 15% GCT & attract a 10% service charge

CHEF'S SPECIALTIES

CRISPY CHICKEN CORDON BLEU

3,000

Chicken breast stuffed with mozzarella, jerked sausage, select seasonings, Panko crusted and deep fried to perfection, served with mashed potatoes, sautéed vegetables, and callaloo cream sauce.

HERB ROASTED BREAST OF CHICKEN

2,800

A classic reminiscent of the French countryside. rosemary dominates the seasoning blend, topped with demi-glace served with seasoned mashed potatoes.

CHIMICHURRI LAMB RACK

9,000

Rack of lamb with a difference, marinated in Argentinian style chimichuri, grilled, served over mashed potatoes and sautéed vegetables.

GRILLED HAWAIIAN PORK CHOPS WITH ROASTED PINEAPPLE CHUTNEY

3,500

Smoked pork chops grilled and masterfully paired with our slow roasted pineapple chutney, served with mashed potatoes and sautéed vegetables.

ADD ONS

Complete your Salads, Rice Bowls, and Pastas with any of our fabulous selections below. Ask your hostess for a recommendation.

CHICKEN	1,000
STEAK	4,000
SHRIMP	2,100
JERKED SAUSAGE	1,500
SALMON	3,500
SEARED TUNA	3,500
SNAPPER FILET	3,000
SAUTEED MUSHROOMS	900
CARAMELIZED ONIONS	500

SEAFOOD

SALMON

4,000

Char Grilled Asian or Red Thai Curry

Char grilled brushed with an asian sesame ginger sauce, served with sautéed vegetables.

BLACKENED SNAPPER CRITIQUE

3,700

Tender blackened fillet of snapper, with butter citron sauce with intense notes of fresh citrus.

MONKEY ISLAND GARLIC MUSSELS

4,000

Cooked with jerked sausage in a white wine sauce and served with garlic challah bread.

THAI SEAFOOD MEDLEY

4,600

Lobster, baby octopus, shrimp and black mussels, tossed in a red curry sauce served with jasmine rice and sautéed vegetables.

GRILLED LOBSTER SERVED WITH CLARIFIED BUTTER

7,000

Fresh caught local lobster grilled to perfection, served with sautéed vegetables, clarified butter and seasoned mashed potatoes.

GARLIC SHRIMP

3,800

Our masterfully prepared garlic shrimp, served with your choice of quinoa or coconut jasmine rice and sautéed vegetables.

LOBSTER IN CALLALOO THERMIDOR

7,600

Fresh caught local lobster cooked in a creamy callaloo béchamel with croissant and served in shell, with mashed potatoes.

CHEF'S SUGGESTIONS

SIGNATURE MAC & CHEESE

900

Our landmark mac & cheese made with sharp cheddar and al dente macaroni.

THREE CHEESE CALLALOO

900

Our play on creamed spinach, with flavourful local callaloo in a decadent three-cheese cream sauce.

TOSTONES (3)

800

Cuban favourite with a Jamaican twist using breadfruit, deep fried to perfection.

STEAKHOUSE QUINOA

700

This superfood never tasted this good, a perfect compliment to any dish.

CORN ON THE COB

750

Grilled sweet corn on the cob if you'd like, ask for it taken off the cob and sautéed in clarified, garlic butter.

HOUSE SEASONED FRIES

700

Fried to a golden brown, delectably tossed in Chef's blended seasonings.

COCONUT JASMINE RICE

700

Our seasoned blend of herbs and spices go into this masterpiece of a side order. no gravy needed.

SWEET POTATO WEDGES

700

Locally grown and drizzled with a tamarind balsamic glaze.

SEASONAL VEGETABLES

700

Simple and fresh, these local vegetables are sautéed in clarified butter.

CHEF'S SALAD

800

Fresh, crisp, local lettuce and vegetables served with our house vinaigrette.

DESSERTS

COCONUT CRÈME BRÛLÉE

1,600

Rich custard with coconut milk infused, topped with hardened caramelized sugar.

RUM CAKE À LA MODE

1,900

Home-made, drizzled with Jamaica's finest rum.

CHEESECAKE DU JOUR

1,600

Ask about our flavour of the day.

GRANNY'S CHOCOLATE CAKE

1,500

DEVON HOUSE ICE CREAM

1,400

The delicious, flavourful classic.



STEAK HOUSE **ON THE VERANDAH**

DEVON HOUSE
KINGSTON, JAMAICA

☎ 876-616-8831 / 876-616-8833

✉ steakhousesales@gmail.com

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