



Vernales



Owner / Executive Chef Keith Lynch
Chef Ben Kaiser

STARTERS

FISH DIP

Smoked Michigan whitefish, lemon, crackers \$ 17.85 gf

MEATBALLS

Pomodoro, whole milk ricotta, crushed red pepper \$ 16.95

Add: Additional meatball \$ 5

CRISPY BRUSSELS SPROUTS

House-made pesto, balsamic glaze \$ 15.95 gf | v

CALAMARI

Dusted, fried, lemon, pomodoro sauce \$ 17.95

PORK CROSTINI

Shredded pork, pickled onion, goat cheese \$ 16.95 gf

WINGS

Boneless OR traditional - Buttermilk ranch for dipping
Tossing sauces - buffalo, bbq, garlic, spicy honey garlic
Small 9 pieces \$ 18.25 | Large 18 pieces \$ 36.50

SHAREABLES

BURRATA BRUSCHETTA

Sliced baguette, vine ripe tomato, pesto, balsamic glaze, Burrata \$ 16.65 gf

BREAD SERVICE

Pesto for dipping \$ 3.95 | small \$ 5.95 large gf

CRAB DIP

Lump crab, cream cheese, fresh herb \$ 17.65 gf

DRUNKEN MUSSELS

From the coast of Maine, Canadian lager, lemon butter \$ 18.95 gf

SPINACH DIP

Spinach, artichokes, parmesan cream \$ 16.55 gf | v

MEAT & CHEESE BOARD

Presented with accoutrements \$ 25.95 gf

CASUAL

BURGERS

8oz dry aged American Wagyu & all natural prime custom blend, Brioche with lettuce & tomato

Add cheese : American - Cheddar - Provolone - Swiss - Blue \$ 1.50ea

All burgers served with fries

Upgrade to Sweet Potato Fries, Truffle Fries or Onion Rings for \$ 3.50ea

CLASSIC

Char-grilled & seasoned \$ 16.25 gf

TEXAN

Apple wood bacon, caramelized onion, aged cheddar,

jalapeños, chipotle bbq \$ 17.65 gf

OMG

Green olive mayo, swiss \$ 16.95 gf

VEGGIE

Black bean patty, sautéed onion, mushroom, spicy aioli \$ 17.35 gf | v

DIMARCO'S PATTY MELT

American, swiss, caramelized onion, house patty melt sauce, sourdough \$ 17.65 gf

PERSONAL PIZZAS

House dough OR flatbread with two toppings \$ 17.75 gf | v

BYO

Veggies

onion, green pepper, mushroom, green olive, pineapple, tomato, jalapeño

Proteins

ham, pepperoni, fennel sausage, bacon, anchovy

Each additional topping \$ 2ea

WILD MUSHROOM

Mushroom, spinach, shallot, goat cheese,
mozzarella, balsamic \$ 3 additional

MARGHERITA PLEASE!

Garlic, basil, tomato, fresh mozzarella, pesto, balsamic \$ 3 additional

HANDHELDS

SHRIMP TACOS

Cumin dusted, fried, fresh cilantro, pico, shredded lettuce, sriracha aioli \$ 17.95 gf

FRENCH DIP

Shaved rib eye steak, Swiss cheese, rosemary jus - with fries \$ 16.25

PERCH V SANDWICH

Crisp fried, lemon caper remoulade, fresh citrus - with fries \$ 21.50

HOT HONEY CHICKEN

Fried buttermilk chicken, mac & cheese, Brioche, honey hot sauce - with fries \$ 18.65

THE SALVATORE

Oven baked; capicola, salami, pepperoni, roasted red pepper, mild pepper ring,
lettuce, tomato, onion, creamy balsamic. - with fries \$ 18.95

BUFFALO CHICKEN WRAP

Crispy chicken, buffalo sauce, lettuce, tomato, ranch - with fries \$ 15.95

GREENS

Served as a side or an entrée, gf

Proteins only to be added to entrée salads

Chicken \$ 6.50 - Salmon \$ 13.50 - Steak \$ 16.50 - Shrimp \$ 10.50

CAESAR

Hearts of romaine, house caesar dressing, Parmesan cheese

entrée \$ 15.25 | side \$ 6.50

ARUGULA

Lemon, olive oil, shaved parmesan, roasted beets, cracked pepper, toasted pine nuts

entrée \$ 16.55 | side \$ 6.50

ANTIPASTO

Salami, capicola, prosciutto, imported cheeses, creamy balsamic

entrée \$ 19.95 | side \$ 11

CAPRESE

Whole milk burrata, tomato, balsamic, fresh pesto

entrée \$ 17.55 | side \$ 11

FARMED

Greens, carrot, cucumber, vine ripe tomato, Parmesan cheese

-ranch - Italian house - blue cheese - raz vin-

entrée \$ 13.95 | side \$ 6.50

WEDGE

Applewood bacon, heirloom tomato, aged blue cheese, red onion, blue cheese dressing

entrée \$ 17.45 | side \$ 11

CLASSICS

-No substitutions please-

SHRIMP SCAMPI

White wine, butter, garlic, heirloom cherry tomato, scallion, pasta \$ 37.95

BBQ RIBS

Finished with house bbq
Half slab \$ 28.50

CHICKEN PAILLARD

Lightly breaded, lemon, arugula, pecorino romano, pine nuts \$ 32.95 gf

SPAGHETTI & MEATBALLS

Fresh pomodoro, house meatballs \$ 25.95

PENNE ALFREDO

Garlic parmesan cream \$ 28.95

Add: Chicken \$ 6.50 Tenderloin Tips \$ 13.50 Shrimp \$ 10.50

TORTELLINI ALA VODKA

Italian sausage, vodka tomato cream sauce \$ 29.95

SEAFOOD ARRABIATA

Mussels, shrimp, calamari, crab, spicy tomato sauce, spaghetti \$ 43.95

EGGPLANT NAPOLEON

Fried, vine ripe tomato, fresh burrata, pesto \$ 35.95

LAND - LAKE - SEA

All steaks presented with whipped potato
All seafood served with wild rice

FILET

Two 4oz filets \$ 52.95

TENDERLOIN

8oz blackened tenderloin tips \$ 39.95

RIBEYE

14oz Angus rib steak \$ 49.95

- AMERICAN WAGYU CHOPS -

NEW YORK STRIP

16oz hand carved \$ 69.95

BRAISED SHORT RIB

Wagyu veal, chianti reduction \$ 44.95

DRY AGED TOMAHAWK

30oz bone-in ribeye \$ 152.95

JAPANESE A5

6oz certified genuine strip loin MKT

SALMON

Artichoke, tomato scallion relish \$ 39.95

PERCH

Dusted, sautéed, lemon caper aioli \$ 39.95

ALASKAN KING CRAB

1.25 lb jumbo legs - melted butter, fresh lemon MKT

LOBSTER TAIL

8oz - melted butter, fresh lemon MKT

SURF AND TURF FOR TWO

30 oz tomahawk ribeye & two 8 oz lobster tails MKT

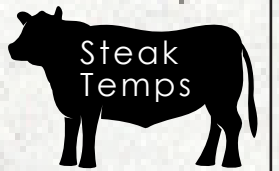
Add a lobster tail or crab leg to any steak Market Price

All of our chops / seafood can be prepared gf or are already gluten-free



Black & Blue - seared raw 110° • **Rare** - cold, purple center 120° • **Medium Rare** - warm, red center 130°
Medium - hot, pink center 140° • **Medium Well** - slightly pink 150° • **Well Done** - hot, gray center 160°

All chops can be prepared gluten-free; request with your server



All sides are only to be served in addition to an entrée
Baked potatoes available after 4pm

ACCOMPANIMENTS \$ 5.50

Wild Mushrooms gf | v
Caramelized Onions gf | v
Mushrooms & Onions gf | v
Demi-glace gf
Blue Cheese Crumbles gf
Hollandaise gf
Bearnaise gf

SIGNATURE SIDES

Loaded Baked Potato \$ 9 gf
Garlic Shrimp \$ 15 gf
Lump Crab Oscar \$ 14 gf

STARCH & VEGGIES \$ 6.50

Baked Potato gf
Baked Mac & Cheese
Truffle Parmesan Fries
Sweet Potato Fries
Onion Rings
Truffle Whipped Potato gf
Steamed Broccoli
Garlic Sautéed Broccoli
Green Beans & Carrots

CAESAR

Hearts of romaine, house caesar dressing, Parmesan cheese
side \$ 6.50

ARUGULA

Lemon, olive oil, shaved parmesan, roasted beets, cracked pepper, toasted pine nuts
side \$ 6.50

ANTIPASTO

Salami, capicola, prosciutto, imported cheeses, creamy balsamic
side \$ 11

CAPRESE

Whole milk burrata, tomato, balsamic, fresh pesto
side \$ 11

FARMED

Greens, carrot, cucumber, vine ripe tomato, Parmesan cheese
-ranch - Italian house - blue cheese - raz vin-
side \$ 6.50

WEDGE

Applewood bacon, heirloom tomato, aged blue cheese, red onion, blue cheese dressing
side \$ 11

* gluten-free buns \$ 2.50 | gluten-free crust \$ 4.75

All of the above listed cash discount prices represent item prices if your visit is paid for in cash. Please see your server or on duty manager for details about our current electronic payment regular pricing or for more information on our current dual payment program pricing. Both cash pricing and electronic payment pricing totals will be presented on your check before making payment.

* gf: This item can be prepared gluten-free or is already gluten free. Request gluten-free with your server. If you have celiac disease, please refrain from the gluten-free pizza crust due to potential cross-contamination with regular crusts in our oven.

* Note: We are not a 100% gluten-free facility (as most restaurants are unable to be) and cannot guarantee all items requested can be 100% gluten-free, but we will always do our best to ensure your safety by utilizing proper handling procedures.

* v: This item is vegetarian or can be prepared with alternative products. Request vegetarian with your server.

* We are not responsible for your satisfaction of items you have altered. We are also not responsible for steaks ordered medium well or above that are not to your satisfaction.

* Ask your server about menu items that are cooked to order or served raw. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

* Groups of 8 or more may have a 20% service charge added.