

APPETIZERS

Bruschetta Burrata | Baguette, vine ripe tomatoes, pesto and fresh imported Burrata | **\$11 GF/V**

Calamari | Dusted, fried and presented with marinara | **\$14**

Tenderloin Sliders | Two medallions served on brioche slider buns with fried onion straws and roasted red pepper horseradish cream | **\$16**

Arancini | Lightly breaded risotto croquettes, fried and served with Roma sauce | **\$10 V**

Whitefish Dip | Smoked Lake Superior whitefish with toasted baguette | **\$12 GF**

Baked Meatball | House meatball baked with imported Italian meats and cheeses | **\$12**

Spinach Artichoke Dip | A spinach artichoke Parmesan cream | **\$10 GF/V**

Mahi Tacos | Grilled Mahi topped with our house made slaw | **\$14**

Soup du Jour | Chef's daily creation | Cup **\$4** | Crock **\$6**

ENTRÉE SALADS

Spinach Caprese | Fresh spinach, heirloom cherry tomatoes, basil and fresh mozzarella tossed with olive oil, then dressed with balsamic glaze | **\$12 GF/V**

Caesar | Crisp romaine tossed with Parmesan cheese and house-made Caesar dressing | **\$10 GF**
Add anchovies **\$1**

Garden | Fresh mixed greens with tomatoes, cucumbers, carrots, and Parmesan cheese with choice of dressing | **\$8 GF/V**

Chopped Wedge | Iceberg topped with red onions, tomato, blue cheese crumbles, crispy pancetta and blue cheese dressing | **\$12 GF/V**

Add: Chicken **\$4** | Salmon **\$8** | Tenderloin **\$10**

MENU BY KEITH LYNCH
EXECUTIVE CHEF, PARTNER



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Ask your server about menu items that are cooked to order. Consuming raw or undercooked foods may increase your risk of foodborne illness

Groups of 10 or more may have a 20% service charge added to their bill

**AMERICAN
WAGYU,
PRIME &
CHOICE CUTS**

- Flat Iron** | 7 ounce American Wagyu tender blade filet | **\$28 GF**
- Flank Steak** | 7 ounce American Wagyu flank with chimichurri | **\$28 GF**
- All Natural Angus Filet** | 6 ounce center cut tenderloin | **\$34 GF**
- Tenderloin Medallions** | Two 3 ounce grilled medallions served with béarnaise | **\$31 GF**
- New York Strip** | 10 ounce hand cut strip loin | **\$30 GF**
- Cowboy** | 18 ounce frenched bone-in ribeye | **\$42 GF**
- Chateaubriand for Two** | 20 ounce barrel cut tenderloin carved tableside | **\$89 GF**

Award Winning Dry Aged Chops

- Dry Aged Pork Chop** | 16 ounce double bone-in pork chop | **\$36 GF**
- Dry Aged Kansas City Strip** | 16 ounce Himalayan salt dry aged American Wagyu bone-in strip | **\$59 GF**
- Dry Aged Delmonico** | 12 ounce Himalayan salt dry aged American Wagyu boneless ribeye | **\$57 GF**
- Dry Aged Tomahawk** | 30 ounce Himalayan salt dry aged American Wagyu ribeye | **\$99 GF**

Enhancements

- | | |
|---------------------------------------|---------------------------------|
| Sautéed Mushroom \$2 | Caramelized Onion \$2 |
| Sautéed Mushroom and Onion \$3 | Blue Cheese Crumbles \$3 |
| Béarnaise \$3 | House Fried Onion \$5 |
| Lobster Oscar \$10 | |

All steaks served with fresh vegetable, potato du jour, warm ciabatta bread and house made pesto

- Side Salad** | House, Caesar, or Soup du Jour | **\$2**
- Specialty Side Salad** | Spinach Caprese or Chopped Wedge | **\$6**

**FISH &
SEAFOOD**

- Salmon** | Broiled and served with balsamic glaze | **\$26 GF**
- Lake Perch** | Lightly dusted, sautéed and served with lemon caper aioli | **\$28**
- Snapper** | Parmesan encrusted, served with a Dijon cream | **\$25 GF**
- Lobster Tail** | Two 4 ounce tails **\$31 GF** | Three 4 ounce tails **\$39 GF** |
- Alaskan King Crab** | 1.25 pounds of jumbo crab legs with drawn butter and lemon | **\$65 GF**

All seafood served with fresh vegetable, potato du jour, warm ciabatta bread and house made pesto

- Side Salad** | House, Caesar, or Soup du Jour | **\$2**
- Specialty Side Salad** | Spinach Caprese or Chopped Wedge | **\$6**

**SIDE
DISHES**

- Baked Potato | **\$3 GF/V**
 - Wild Mushroom Risotto | **\$8 V**
 - Parmesan Truffle Fries | **\$8 V**
 - Sweet Cream Corn with Pancetta | **\$6 GF**
 - Lobster Macaroni | **\$18**
 - 4 ounce Lobster Tail | **\$14 GF**
 - Roasted Bone Marrow | **\$10 GF**
- ** Can and will be served in addition to a regular menu item (no exceptions)

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CHEF'S SPECIALTY PLATTERS FOR TWO

** Platters available for more than two people upon request

Seafood: Alaskan king crab and two 4 ounce lobster tails | Comes with whitefish dip appetizer, house salads, vegetable, starch, ciabatta bread and pesto | **\$120 GF**

Surf & Turf: 30 ounce Tomahawk and two 4 ounce lobster tails | Comes with baked meatball appetizer, house salads, vegetable, starch, ciabatta bread and pesto | **\$130**

Wing, Rib & Perch: 6 traditional or boneless wings, full slab of slow roasted Baby Back Ribs, and four beer battered Lake Perch | Comes with spinach dip appetizer, coleslaw, French fries | **\$65**

CLASSIC ITALIAN

Chicken Parmesan | Lightly breaded chicken topped with marinara, mozzarella, Parmesan, then oven baked and served over spaghetti | **\$20**

Veal Parmesan | Breaded veal cutlet topped with marinara, mozzarella and Parmesan cheese, then served over spaghetti | **\$25**

Spaghetti and Meatballs | Home-made marinara over spaghetti noodles topped with our house meatballs | **\$18**

Vernales Famous Loaded Spaghetti | This is a must have! Noodles with our Sunday sauce, just like Grandma used to make | **\$23**

Italian Specialties

Garganelli Ala Vodka | Roasted red peppers and onions tossed with Garganelli pasta and a vodka tomato cream sauce | **\$20 V**

Veal Piccata | Lightly dusted veal scaloppini sautéed in a white wine lemon caper butter sauce, served over pasta | **\$26**

Chicken Grantortellone | Parmesan encrusted chicken, handmade porcini stuffed pasta, caramelized onions and wild mushrooms with a Marsala cream | **\$25**

Carbonara | Pancetta and peas tossed in a Parmesan cream with Garganelli | **\$22**

Baked Lobster Mac & Cheese | Roasted red peppers, onions, lobster, and macaroni baked in an Italian four cheese cream with fresh bread crumbs and truffle oil | **\$28**

Served with warm ciabatta bread and house made pesto

Side Salad | House, Caesar, or Soup du Jour | **\$2**

Specialty Side Salad | Spinach Caprese or Chopped Wedge | **\$6**

SIDE DISHES

Baked Potato | **\$3 GF/V**

Wild Mushroom Risotto | **\$8 V**

Parmesan Truffle Fries | **\$8 V**

Sweet Cream Corn with Pancetta | **\$6 GF**

Lobster Macaroni | **\$18**

4 ounce Lobster Tail | **\$14 GF**

Roasted Bone Marrow | **\$10 GF**

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PRIME BURGERS

8 ounces of our custom dry aged and all natural prime Angus USDA burger, served on a Brioche bun with lettuce, tomato and French fries

Cheese | *add or substitute* | American, Cheddar, Manchego or Swiss | \$1

Toppers | *add or substitute* | Sautéed Onion, Mushroom, Jalapeño | \$1
Center-Cut Bacon, Blue Cheese | \$2

Classic | Char-grilled and seasoned | \$11 GF

Spicy Texan | Jalapeños, caramelized onions, bacon, cheddar, and BBQ mayo | \$13 GF

OMG | Green olive mayo and Manchego cheese | \$13 GF

Black Bean | Grilled black bean patty topped with sautéed onions, mushrooms, and spicy aioli | \$12 V

DiMarco Club | Center-cut bacon, American, Swiss, shredded lettuce, sliced tomato and our secret spread served on focaccia | \$14 GF

Turkey Burger | Fresh ground turkey burger, grilled and topped with Swiss cheese | \$13 GF

** All burgers are served with French fries | Gluten free buns available for any sandwich | \$2

PIZZA & WINGS ETC.

Vernales Classic Pizza | Our 16 inch house-made dough tossed and topped with our house pizza sauce, special cheese blend, and your choice of two toppings | \$18

CYO Flatbread | Freshly baked with our house-made pizza sauce, cheese blend, and your choice of two toppings | \$12 GF/V

Pizza Toppings | Ham, Pepperoni, Sausage, Bacon, Onion, Green pepper, Mushroom, Red Pepper, Green Olive, Pineapple, Tomato, Banana Pepper Ring, Jalapeño Pepper, Black Olive, Chicken, Meatball, Anchovy, Extra Cheese

Add any additional topping to your pizza | \$1.99

Specialty Flatbreads

Margherita | Olive oil, garlic, basil, tomato, mozzarella, pesto, and balsamic drizzle | \$14 GF/V

Wild Mushroom | Olive oil, fresh wild mushrooms, spinach, shallot, goat cheese, mozzarella, and a balsamic drizzle | \$14 GF/V

** Gluten free flatbread available for any CYO or Specialty flatbread | \$3

Buffalo Chicken Wings | (10) \$11 | (20) \$20 | (30) \$29

Pick your flavor | Plain, Mild, Medium, Hot, BBQ, Garlic | Traditional or Boneless

SANDWICHES

Italian Club | Imported meats, roasted red peppers, Italian cheeses and our house dressing on focaccia | \$14 GF

Boursin Chicken | Grilled chicken, Boursin cheese, lettuce and tomato on focaccia | \$12 GF

Lake Perch V | Beer battered, served with a lemon caper aioli, lettuce and tomato | \$15

French Dip | Thinly sliced ribeye topped with onions and Swiss, served with au jus | \$12 GF

**All sandwiches are served with French fries | Gluten free buns available for any sandwich | \$2

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