



Vernales

SPORTS BAR

APPETIZERS

Menu By Executive Chef, Partner - Keith Lynch

BRUSCHETTA BURRATA

Sliced baguette, vine ripe tomatoes, pesto and fresh imported burrata 11 gf/v

CALAMARI

Dusted and fried, presented with marinara 14

WHITEFISH DIP

Smoked Lake Superior whitefish with toasted baguette 12 gf

SPINACH ARTICHOKE DIP

A spinach artichoke Parmesan cream 10 gf/v

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

BAKED MEATBALLS

House meatballs baked with imported Italian meats and cheeses 12

MAHI TACOS

Grilled mahi topped with our house made slaw 14

SOUP DU JOUR

Chef's daily creation cup 4 / crock 6

ENTRÉE SALADS

ADD: CHICKEN 4 | SALMON 8 | TENDERLOIN 10

CAESAR

Crisp romaine with Parmesan cheese and house-made Caesar dressing 10 gf | add anchovies 1

CHOPPED WEDGE

Iceberg topped with red onions, tomato, blue cheese crumbles, crispy pancetta and blue cheese dressing 12 gf

GARDEN

Fresh mixed greens with tomatoes, cucumbers, carrots and Parmesan cheese with choice of dressing 8 gf/v

SPINACH CAPRESE

Fresh spinach, heirloom cherry tomatoes, basil and fresh mozzarella tossed with olive oil, then dressed with balsamic glaze 12 gf/v

SANDWICHES

ALL SANDWICHES ARE SERVED WITH FRENCH FRIES

ITALIAN CLUB

Imported meats, roasted red peppers, Italian cheeses and our house dressing on focaccia 14 gf

FRENCH DIP

Thinly sliced ribeye topped with onions and Swiss, served with au jus 12 gf

LAKE PERCH V

Beer battered lake perch presented with a lemon caper aioli, lettuce and tomato 15

BOURSIN CHICKEN

Grilled chicken, Boursin cheese, lettuce and tomato on focaccia 12 gf

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

OMG

Green olive mayo and manchego cheese 13 gf

SPICY TEXAN

Jalapenos, caramelized onions, bacon, cheddar and bbq mayo 13 gf

TURKEY BURGER

Fresh ground turkey burger, grilled and topped with Swiss 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, lettuce, sliced tomatoes and our secret spread, served on focaccia 14 gf

PIZZA AND WINGS-ETC.

PIZZA TOPPINGS: ham, pepperoni, sausage, bacon, onion, green pepper, mushroom, red pepper, green olive, pineapple, tomato, banana pepper rings, jalapeño pepper, black olive, chicken, meatball, anchovy, extra cheese

CLASSIC PIZZA

Our house-made dough 16" tossed and topped with our house pizza sauce, special cheese blend and your choice of two toppings 18

BUFFALO CHICKEN WINGS

Choose boneless or traditional, pick your flavor: plain, mild, medium, hot, bbq, garlic (10) 11 (20) 20 (30) 29

CYO FLATBREAD

Freshly baked with our house-made pizza sauce, cheese blend and your choice of two toppings 12 gf/v

CHICKEN TENDERS

Breaded chicken tenders and fries 10
Pick your flavor: plain, mild, medium, hot, bbq, garlic

MARGHERITA FLATBREAD

Olive oil, garlic, basil, tomato, mozzarella, pesto and a balsamic drizzle 14 gf/v

WING AND RIB BASKET

Choice of: traditional or boneless wings served with bbq ribs and fries 23

WILD MUSHROOM FLATBREAD

Olive oil, fresh wild mushrooms, spinach, shallot, goat cheese, mozzarella and a balsamic drizzle 14 gf/v

BABY BACK RIBS & FRIES

Slow-roasted, then finished with house bbq
Full slab 25 Half slab 18

*gluten free buns 2 | gluten free flatbread 3

*gf This item can be prepared gluten free or is already gluten free. Request gluten free with your server.

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

*Groups of 10 or more may have a 20% service charge added. Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

AMERICAN WAGYU, PRIME & CHOICE CUTS



SERVED WITH FRESH VEGETABLES, POTATO DU JOUR, WARM CIABATTA BREAD AND HOUSE MADE PESTO

side salad: garden, caesar, or soup du jour 2 / specialty side salad: chopped wedge or spinach caprese 6

*All steaks & cuts can be prepared gf or are already gluten free. Request gluten free with your server.

AWARD WINNING DRY AGED CHOPS

DRY AGED PORK CHOP

16 ounce double bone-in pork chop 36

DRY AGED KANSAS CITY STRIP

16 ounce Himalayan salt dry aged American Wagyu bone-in strip 59

DRY AGED DELMONICO

12 ounce Himalayan salt dry aged American Wagyu boneless ribeye 57

DRY AGED TOMAHAWK

30 ounce Himalayan salt dry aged American Wagyu ribeye 99

STEAK ENHANCEMENTS

sautéed mushroom 2 | caramelized onion 2 | blue cheese crumbles 3

sautéed mushroom & onion 3 | béarnaise 3 | house fried onion 5

lobster oscar 10

FISH & SEAFOOD

SERVED WITH FRESH VEGETABLES, POTATO DU JOUR, WARM CIABATTA BREAD AND HOUSE MADE PESTO

side salad: garden, caesar, or soup du jour 2 / specialty side salad: chopped wedge or spinach caprese 6

SALMON

Broiled salmon served with balsamic glaze 26 gf

LAKE PERCH

Lightly dusted lake perch sautéed and served with lemon caper aioli 28 gf

SNAPPER

Parmesan encrusted, served with a Dijon cream 25

ALASKAN KING CRAB

1¼ pounds of jumbo crab legs offered with drawn butter and lemon 65 gf

LOBSTER TAIL

Two 4 ounce tails 31 | Three 4 ounce tails 39 gf

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, potato du jour, ciabatta bread and pesto 120 gf

Surf & Turf: 30 oz Tomahawk and two 4 ounce lobster tails

Comes with baked meatball appetizer, house salads, vegetable, potato du jour, ciabatta bread and pesto 130

Wing, Rib, & Perch: 6 Traditional or Boneless Wings, Full Slab of Slow Roasted Baby Back Ribs, & 4 Beer Battered Lake Perch

Comes with Spinach Dip Appetizer, Coleslaw, French Fries 65

ITALIAN SPECIALTIES

SERVED WITH WARM CIABATTA BREAD AND HOUSE MADE PESTO

side salad: garden, caesar, or soup du jour 2 / specialty side salad: chopped wedge or spinach caprese 6

GARGANELLI ALA VODKA

Roasted red peppers and onions tossed with Garganelli pasta and a vodka tomato cream sauce 20 v

VEAL PARMESAN

Breaded veal cutlet topped with marinara, mozzarella and Parmesan cheese, then served over spaghetti 25

VEAL PICCATA

Lightly dusted veal scaloppini sautéed in a white wine lemon caper butter sauce, served over pasta 26

CARBONARA

Pancetta and peas tossed in a Parmesan cream with Garganelli 22

VERNALES FAMOUS LOADED SPAGHETTI

This is a must have! Noodles with our Sunday sauce, just like Grandma used to make 23

CHICKEN PARMESAN

Lightly breaded chicken topped with marinara, mozzarella, Parmesan, then oven baked and served over spaghetti 20

CHICKEN GRANTORTELLONE

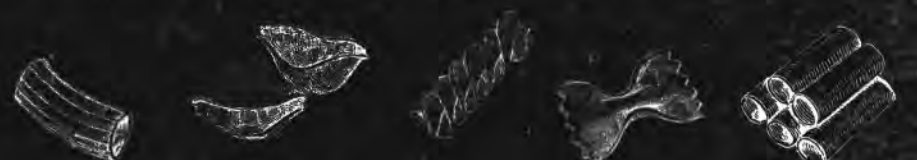
Parmesan encrusted chicken, handmade porcini stuffed pasta, caramelized onions and wild mushrooms with a Marsala cream 25

BAKED LOBSTER MAC AND CHEESE

Roasted red peppers, onions, lobster, and macaroni baked in an Italian four cheese cream with fresh bread crumbs and truffle oil 28

SPAGHETTI AND MEATBALLS

House-made marinara over spaghetti noodles topped with our house meatballs 18



*gluten free buns 2 | gluten free flatbread 3

*gf This item can be prepared gluten free or is already gluten free. Request gluten free with your server.

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

*Groups of 10 or more may have a 20% service charge added. Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.