

Vernales 2019 Vernales

NEW YEARS EVE MENU

CHOOSE ONE ITEM FROM EACH SECTION TO CREATE YOUR OWN \$50 MENU!

APPETIZER

TENDERLOIN TIPS

Blackened tenderloin tips with blue cheese mornay and crostini

BRUSCHETTA

Sliced baguette, vine ripe tomato, pesto, and imported burrata cheese

SHRIMP COCKTAIL

Jumbo shrimp served with cocktail sauce and lemon

SALAD

Salad will be served with ciabatta bread & homemade pesto

GARDEN SALAD

Fresh mixed greens with tomatoes, cucumbers, carrots, parmesan cheese served with our creamy house balsamic dressing

CAESAR

Crisp romaine, parmesan cheese and house-made caesar dressing

ENTREES

All entrees are served with appropriate fresh vegetable & starch

CHICKEN MOREL

Searched chicken in a morel mushroom Marsala wine sauce

WHITEFISH OSCAR

Parmesan encrusted whitefish topped with crab and hollandaise sauce

SURF & TURF

Two tenderloin medallions with a 4 ounce lobster tail

STRIP LOIN

10 ounce slow roasted strip loin served with onions and mushrooms

LAMB CHOPS

Grilled and served with a rosemary jus

BLACK & BLUE SALMON

Blackened Scottish salmon topped with blue cheese

VEGETABLE LASAGNA

An Italian parmesan cream sauce with vegetables, layered between noodles and served with vegetable du jour

DESSERTS

CANNOLIS

Sweet ricotta cheese filling in a crispy pastry shell, garnished with powdered sugar

HOT FUDGE & CARAMEL CREAM PUFF

Vanilla ice cream in a puff pastry topped with hot fudge & caramel

STRAWBERRY CHEESECAKE

Classic NY style cheesecake with fresh strawberry compote and whipped cream

CHEF'S SPECIALTY ENTREES

All entrees are served with an appetizer, salad, dessert, and the appropriate fresh vegetable & starch

DRY AGED KANSAS CITY STRIP

16 oz Himalayan salt dry aged American Wagyu bone-in strip \$90

SURF & TURF

10 ounce slow roasted strip loin with a 1 pound lobster tail \$90

KING CRAB LEGS

Served with drawn butter and lemon \$90

