



Vernales

SPORTS BAR

APPETIZERS

Executive Chef Keith Lynch and Chef Ben Kaiser

CALAMARI

Dusted and fried, presented with marinara \$15.2

GARLIC CHEESE BREAD

House-made baguette topped with garlic butter, mozzarella cheese and Parmesan cheese served with marinara \$9.0 v

WHITEFISH DIP

Smoked Lake Superior whitefish with crackers \$13.7 gf

BRUSCHETTA BURRATA

Sliced baguette, vine ripe tomatoes, pesto, balsamic glaze and imported Burrata \$12.8 v

DRUNKEN MUSSELS

Prince Edward Island mussels tossed in Labatt, white wine, lemon garlic butter \$15.9 gf

LOBSTER CRAB CAKE

Two handmade cakes served with spicy Texas remoulade \$18.8

SPINACH ARTICHOKE DIP

Spinach, artichoke and Parmesan cream, served with crostini \$11.9 gf|v

BLACKENED TENDERLOIN TIPS

Blackened tenderloin tips, blue cheese mornay and crostini \$16.9

CRISPY BRUSSEL SPROUTS

Brussel sprouts tossed in house-made pesto and balsamic glaze \$11.9 gf|v

BAKED MEATBALLS

House-made meatballs baked with imported Italian meats and cheeses \$13.9

TRUFFLE FRIES

Thin cut fries tossed in Parmesan cheese and truffle oil \$9.5 v

CASUAL FARE

Side salad: Garden or Caesar \$4.0 | Specialty side salad: Chopped Wedge, Caprese or Strawberry \$9.0

TENDERLOIN SKEWERS

Two skewers served with Italian vegetable rice and a blue cheese mornay \$24.9 gf

CHICKEN AND BRIE

Blackened chicken topped with fresh Brie served over Italian vegetable rice \$22.8 gf

ITALIAN TACOS

Parmesan dusted corn tortillas presented with tomato and fresh mozzarella with your choice of Shrimp or Italian Sausage \$16.3 gf

LAKE PERCH V SANDWICH

Beer battered lake perch presented with a lemon caper aioli, lettuce and tomato, served with fries \$16.4

FRENCH DIP SANDWICH

Thinly sliced ribeye and Swiss, served with au jus and fries \$13.3

SHRIMP PO' BOY

Lightly fried shrimp with lettuce, tomato and Cajun remoulade on a house-made baguette and fries \$15.8

BURGERS

8 OUNCES OF OUR DRY AGED AMERICAN WAGYU AND ALL-NATURAL PRIME CUSTOM BURGER SERVED ON A BRIOCHE BUN
ALL BURGERS SERVED WITH FRIES | SUBSTITUTE SWEET POTATO WAFFLE FRIES \$3.0

Cheese add or substitute: American, Cheddar, Swiss \$1.0 | Toppers add or substitute: sautéed onion, mushroom, jalapeño \$1.0 | Bacon, Blue cheese, Brie, Gluten-Free Bun \$3.0

CLASSIC *

Char-grilled and seasoned \$11.9 gf

SPICY TEXAN *

Jalapeños, caramelized onions, bacon, cheddar and BBQ mayo \$14.8 gf

DIMARCO'S PATTY MELT *

American, Swiss, caramelized onions and our house patty melt sauce on grilled wheatberry \$14.8 gf

BLACK AND BRIE BURGER *

Blackened and topped with bacon and Brie cheese \$15.5 gf

OMG *

Green olive mayo and Swiss cheese \$13.9 gf

BLACK BEAN

Grilled black bean patty with sautéed onions, mushrooms and spicy aioli \$13.8 gf|v

8" PERSONAL PIZZAS & WINGS-ETC.

PIZZA TOPPINGS: ham, pepperoni, sausage, bacon, onion, green pepper, mushroom, green olive, pineapple, tomato, jalapeño pepper, anchovy, extra cheese \$1.0 each
Gluten-Free Crust \$4.0

SPECIALTY 8" PERSONALS

MARGHERITA

Olive oil, garlic, basil, tomato, mozzarella, pesto and a balsamic drizzle \$15.9 gf|v

WILD MUSHROOM

Olive oil, fresh wild mushrooms, spinach, shallots, goat cheese, mozzarella and a balsamic drizzle \$15.9 gf|v

BUFFALO CHICKEN

Crispy chicken, buffalo sauce, bacon, lettuce, tomato, drizzled with ranch \$15.9 gf

CREATE YOUR OWN 8" PERSONAL PIZZA

Our house-made dough topped with pizza sauce, special cheese blend and your choice of two toppings \$13.5 gf|v

WING & RIB BASKET

Choice of traditional or boneless wings served with BBQ ribs and fries \$26.9

CHICKEN TENDERS

Breaded chicken tenders and fries \$11.2

CHICKEN WINGS

Choose boneless or traditional.

Pick your flavor: mild, medium, hot, BBQ, garlic, spicy honey garlic
(10) \$12.9 (20) \$23.3 (30) \$33.7

BABY BACK RIBS & FRIES

Slow-roasted finished with our house BBQ

Full slab \$28.9 | Half slab \$18.9 gf

* gluten-free buns \$3.0 | gluten-free crust \$4.0

* 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.

STEAKS & CHOPS

Side salad: Garden or Caesar \$4.0 | Specialty side salad: Chopped Wedge, Caprese or Strawberry \$9.0

PRIME, ANGUS, AND AMERICAN WAGYU

FLAT IRON *

7 ounce Prime tender blade filet and house demi \$29.6

TENDERLOIN MEDALLIONS *

Two 4 ounce Angus tenderloin medallions \$35.9

NY STRIP *

12 ounce Angus hand cut strip loin \$37.8

FILET MIGNON *

6 ounce center cut Angus tenderloin \$45.0

SKIRT STEAK *

8 ounce sliced American Wagyu \$32.7



AWARD WINNING AMERICAN WAGYU DRY AGED CHOPS

DRY AGED KANSAS CITY *

16 ounce Himalayan salt dry aged bone-in strip \$66.1

DRY AGED TOMAHAWK *

30 ounce Himalayan salt dry aged bone-in ribeye \$99.9

STEAK ENHANCEMENTS

Sautéed mushroom \$3.0

Blue cheese crumbles \$3.0

Sautéed mushroom and onion \$4.0

Caramelized onion \$2.0

Béarnaise \$3.0

Crab and Lobster Oscar \$10.0

*All chops can be prepared gf or are already gluten-free. Request gluten-free with your server.

ALL STEAKS ARE SERVED WITH FRESH VEGETABLES, POTATO DU JOUR, HOUSE-MADE BAGUETTE AND PESTO

FISH & SEAFOOD

Side salad: Garden or Caesar \$4.0 | Specialty side salad: Chopped Wedge, Caprese or Strawberry \$9.0

SALMON *

Pesto encrusted topped with a lemon herb compound butter \$28.9 gf | Broiled \$26.8 gf

LAKE PERCH

Lightly dusted, sautéed and served with lemon caper aioli \$28.8

WHITEFISH

Parmesan encrusted topped with a lobster and crab bisque \$32.3 gf | Broiled \$27.5 gf

LOBSTER TAIL

8 ounce tail served with drawn butter and lemon \$39.2 gf

ALASKAN KING CRAB

125 pound jumbo crab legs served with drawn butter and lemon \$74.5 gf

SURF AND TURF FOR TWO *

30 ounce tomahawk ribeye with two 8 ounce lobster tails \$145.0 gf

SERVED WITH ITALIAN VEGETABLE RICE, HOUSE-MADE BAGUETTE AND PESTO

ENTRÉE SIDES

Can and will be served in addition to a regular menu item (no exceptions)

Crab Cake \$10.0

Baked Potato \$3.0 gf | v

Truffle Fries \$6.0 v

Garlic Shrimp \$9.0 gf

Asparagus \$6.0 gf | v

Italian Vegetable Rice \$5.0 gf | v

ITALIAN SPECIALTIES

(NO SUBSTITUTIONS)

Side salad: Garden or Caesar \$4.0 | Specialty side salad: Chopped Wedge, Caprese or Strawberry \$9.0

TORTELLINI ALA VODKA

Wagyu beef and Italian sausage in a vodka tomato cream sauce \$24.2

ANGRY ARRIBIATA

Shrimp, mussels, crab and lobster tossed with spaghetti in a spicy tomato sauce \$31.9

VERNALES FAMOUS LOADED PENNE

This is a must have! Penne with our Sunday sauce, just like Grandma used to make \$23.8

SEAFOOD MAC

Penne pasta baked with lobster and crab in a four cheese cream sauce with fresh bread crumbs and truffle oil \$33.7

SERVED WITH HOUSE-MADE BAGUETTE AND PESTO

PENNE ALFREDO

Penne tossed in a garlic Parmesan cream sauce \$19.5 v

Add Chicken \$4.0 | Steak \$10.0 | Shrimp \$8.0 | Lobster \$10.0

SPAGHETTI WITH MEATBALLS

Old world marinara over spaghetti noodles topped with our house meatballs \$19.5

VERNALES LASAGNA

Fresh pasta noodles, marinara, basil and a four cheese blend served with vegetable du jour \$19.8 v | Add Meat Sauce \$3.0

ENTRÉE SALADS

ADD: CHICKEN \$4.0 | SALMON \$9.0 | TENDERLOIN TIPS \$10.0 | SHRIMP \$8.0

CAESAR

Crisp romaine with Parmesan cheese and house-made Caesar dressing \$11.3 gf|v
Add: Anchovies \$1.0

GARDEN

Fresh mixed greens with tomatoes, cucumbers, carrots and Parmesan cheese with choice of dressing \$9.4 gf|v

CHOPPED WEDGE

Iceberg topped with red onions, tomato, blue cheese crumbles, crispy pancetta and blue cheese dressing \$13.9 gf|v

CAPRESE

Fresh vine ripe and heirloom tomatoes, Burrata cheese, fresh pesto, balsamic glaze and crostini \$14.2 gf|v

STRAWBERRY

Mixed greens, fresh strawberries, candied pecans and goat cheese with a raspberry vinaigrette \$16.2 gf|v

* gluten-free buns \$3.0 | gluten-free crust \$4.0

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