



Vernales

SPORTS
BAR

APPETIZERS

Executive Chef Keith Lynch and Chef Ben Kaiser

CALAMARI

Dusted and fried, presented with marinara \$15.25

DRUNKEN MUSSELS

Prince Edward Island Mussels tossed in a Labatt lager and garlic butter sauce \$15.95 gf

WHITEFISH DIP

Smoked Lake Superior whitefish with crackers \$13.75 gf

BRUSCHETTA BURRATA

Sliced baguette, vine ripe tomatoes, pesto, balsamic glaze and imported Burrata \$12.85 v

GNOCCHI

Handmade Asiago cheese stuffed gnocchi, caramelized onion and wild mushrooms deglazed with Marsala wine in a Parmesan cream sauce \$15.25

CRAB CAKES

Two house-made lump crab cakes served with spicy aioli \$18.35

SPINACH ARTICHOKE DIP

Spinach, artichoke and Parmesan cream, served with crostini \$11.95 gf|v

BLACKENED TENDERLOIN TIPS

Blackened tenderloin tips, blue cheese mornay and crostini \$16.95

CRISPY BRUSSELS SPROUTS

Brussels sprouts tossed in house-made pesto and balsamic glaze \$11.95 gf|v

BAKED MEATBALLS

House-made meatballs baked with imported Italian meats and cheeses \$13.95

BURRATA BALL

Burrata cheese breaded, fried, and served with marinara and pesto \$12.05 v

CASUAL FARE

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

SHRIMP TACO

Lightly breaded and fried shrimp, shredded lettuce, tomato and spicy aioli in a tortilla \$15.45 gf

LAKE PERCH V SANDWICH

Beer battered lake perch presented with a lemon caper aioli, lettuce and tomato, served with fries \$16.45

FRENCH DIP SANDWICH

Thinly sliced ribeye and Swiss, served with au jus and fries \$13.35

CHICKEN TENDERS

Breaded chicken tenders and fries \$11.25

WING & RIB BASKET

Choice of traditional or boneless wings served with BBQ ribs and fries \$26.95

BABY BACK RIBS & FRIES

Slow-roasted finished with our house BBQ
Full slab \$28.95 | Half slab \$18.95 gf

MARGHERITA FLATBREAD

Olive oil, garlic, basil, tomato, mozzarella, pesto and a balsamic drizzle \$15.95 gf|v

WILD MUSHROOM FLATBREAD

Olive oil, fresh wild mushrooms, spinach, shallots, goat cheese, mozzarella and a balsamic drizzle \$15.95 gf|v

CHICKEN WINGS

Choose boneless or traditional.

Pick your flavor: mild, medium, hot, BBQ, garlic, spicy honey garlic
(10) \$12.95 (20) \$23.35 (30) \$33.75

CREATE YOUR OWN 8" PERSONAL PIZZA

Our house-made dough topped with pizza sauce, special cheese blend and your choice of two toppings \$13.55 gf|v

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

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

CLASSIC *

Char-grilled and seasoned \$11.95 gf

SPICY TEXAN *

Jalapeños, caramelized onions, bacon, cheddar and BBQ mayo \$14.85 gf

DIMARCO'S PATTY MELT *

American, Swiss, caramelized onions and our house patty melt sauce on grilled wheatberry \$14.85 gf

BLACK AND BRIE BURGER *

Blackened and topped with bacon and Brie cheese \$15.55 gf

OMG *

Green olive mayo and Swiss cheese \$13.95 gf

BLACK BEAN

Grilled black bean patty with sautéed onions, mushrooms and spicy aioli \$13.85 gf|v

TURKEY BURGER

Fresh ground turkey burger, grilled and topped with a Brie spread, lettuce and tomato \$14.25 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 undercooked 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

PRIME, ANGUS, AND AMERICAN WAGYU

TENDERLOIN MEDALLIONS *

Two 4 ounce Angus tenderloin medallions \$35.95

NY STRIP *

12 ounce Angus hand cut strip loin \$37.85

FILET MIGNON *

6 ounce center cut Angus tenderloin \$45.05

SKIRT STEAK *

8 ounce sliced American Wagyu \$34.75



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 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

AWARD WINNING AMERICAN WAGYU DRY AGED CHOPS

DRY AGED KANSAS CITY *

16 ounce Himalayan salt dry aged bone-in strip \$66.15

DRY AGED TOMAHAWK *

30 ounce Himalayan salt dry aged bone-in ribeye \$99.95

SURF AND TURF FOR TWO *

30 ounce tomahawk ribeye with two 8 ounce lobster tails Market Price

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 Cake Oscar \$10.0

SPECIALTY ENTREES

Side salad: Garden or Caesar \$4.0

Specialty side salad: Strawberry, Chopped Wedge or Caprese \$9.0

SALMON *

Fresh cut salmon broiled and topped with pesto cream sauce \$28.95 gf

LOBSTER TAIL

8 ounce tail served with drawn butter and lemon \$39.25 gf

VERNALES FAMOUS LOADED PENNE

This is a must have! Penne with our Sunday sauce, just like Grandma used to make \$23.85

ALASKAN KING CRAB

125 pound jumbo crab legs served with drawn butter and lemon \$74.55 gf

TORTELLINI ALA VODKA

Wagyu beef and Italian sausage in a vodka tomato cream sauce \$24.25

PENNE ALFREDO

Penne tossed in a garlic Parmesan cream sauce \$19.55 v

Add: Chicken \$4.0 | Steak \$10.0 | Shrimp & Lobster \$10.0

SPAGHETTI WITH MEATBALLS

Old world marinara over spaghetti noodles topped with our house meatballs \$19.55

LAKE PERCH

Lightly dusted, sautéed and served with lemon caper aioli \$28.85

CHICKEN & BRIE

Blackened chicken topped with fresh Brie served over Italian vegetable rice \$22.85 gf

WHITEFISH & CHIPS

Lake Superior Whitefish beer battered and served with tartar sauce \$18.85

SNAPPER OSCAR

Parmesan encrusted Snapper finished with crab and hollandaise sauce \$36.05 Broiled \$30.05 gf

ANGRY ARRABIATA

4 ounce lobster tail, shrimp, mussels and crab tossed in a spicy tomato sauce \$34.85

TOFU VEGETABLE BOWL

Tofu, artichoke hearts, asparagus, edamame, onions and peas tossed in an apple soy milk sauce served over Brussels sprouts \$23.95 gf|v *No substitutions please*

ENTRÉE SIDES

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

Baked Potato \$3.0 gf | v

Truffle Fries \$6.0 v

Garlic Shrimp \$9.0 gf

Loaded Whipped Potato \$4.0 gf

Italian Vegetable Rice \$5.0 gf | v

Asparagus \$6.0 gf

Sweet Potato Fries \$6.0 v

Loaded Baked Potato \$5.0 gf

(NO SUBSTITUTIONS)

SERVED WITH HOUSE-MADE BAGUETTE AND PESTO

ENTRÉE SALADS

ADD: CHICKEN \$5.0 | SALMON or TENDERLOIN TIPS \$10.0 | SHRIMP \$8.0

CAESAR

Crisp romaine with Parmesan cheese and house-made Caesar dressing \$11.35 gf|v

Add: Anchovies \$1.0

STRAWBERRY SALAD (Seasonal)

Mixed greens, fresh strawberries, goat cheese and candied pecans served with raspberry vinaigrette \$15.15 gf|v

GARDEN

Fresh mixed greens with tomatoes, cucumbers, carrots and Parmesan cheese with choice of dressing \$9.45 gf|v

CHOPPED WEDGE

Iceberg topped with red onions, tomato, blue cheese crumbles, crispy pancetta and blue cheese dressing \$13.95 gf|v

CAPRESE

Fresh vine ripe and heirloom tomatoes, Burrata cheese, fresh pesto, balsamic glaze and crostini \$14.25 gf|v

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

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