

# V happy new year 2022

## 4-COURSE DINNER

\$69 per person

Reservations available at

2:00pm, 4:45pm, 5:15pm,  
6:50pm, 7:20pm, 9:00pm,  
and 9:30pm

**2:00pm reservations receive a  
complimentary bottle of champagne.**

Reservations Recommended

231-242-4777

Online Ordering Available

[www.vernales.com](http://www.vernales.com)

3018 M-119

Harbor Springs, MI 49740

## STARTER

choice of:

Tenderloin Tips

Blackened tenderloin tips with blue cheese mornay and bread

Burrata Bruschetta

Sliced baguette, vine ripe tomato, pesto and fresh imported Burrata cheese

Whitefish Dip

Smoked Lake Superior Whitefish served with crackers

## SALAD

served with house bread and pesto

choice of:

Garden

Fresh mixed greens with tomato, cucumber, carrot and  
Parmesan cheese with our creamy balsamic dressing

Caesar

Crisp romaine, Parmesan cheese and house-made Caesar dressing

## ENTRÉE

served with appropriate fresh vegetable and starch

choice of:

Prime Rib

12 oz, slow roasted and served with au jus

Salmon Dijon

7 oz salmon filet topped with a dijon cream sauce

Surf and Turf

Two tenderloin medallions, lump crab oscar style

Chicken Scallopini

Seared chicken topped with a wild mushroom sauce

Stuffed Portobello Mushroom

Filled with spinach, risotto and topped with a goat cheese truffle sauce

## DESSERT

choice of:

Raspberry Cheesecake

New York cheesecake topped with raspberry coulis

Chocolate Gelato

A chocolate lover's dream

Cannolis

Sweet ricotta cheese filling in a crispy pastry shell

## Upgrade to a CHEF'S SPECIALTY ENTRÉE

*\*includes starter, salad and dessert\**

King Crab Legs

\$135 per person

Served with drawn butter and lemon

Dry Aged Kansas City Strip

\$129 per person

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

Surf & Turf

\$89 per person

12 oz Black Angus Prime Rib with jumbo garlic shrimp