

Menu

Vernales Restaurant
Harbor Springs Restaurant Week
February 25th - March 6th
3 courses | \$35 per guest

Starter

DRUNKEN MUSSELS

prince edward island mussels tossed in beer,
white wine and lemon garlic butter

WHITEFISH DIP

smoked lake superior whitefish
served with crackers

BURRATA BRUSCHETTA

sliced baguette, heirloom tomatoes, pesto,
balsamic glaze and imported burrata

Salad

GARDEN

fresh mixed greens with tomatoes, cucumbers,
carrots, parmesan cheese and
choice of dressing

CAESAR

crisp romaine with parmesan cheese and
house-made caesar dressing

Entree

SEAFOOD ALFREDO

mussels, shrimp and crab tossed in a
garlic parmesan cream sauce

PRIME RIB

12oz slow roasted served with au jus, creamy
horseradish sauce, potato and vegetable du jour

SALMON DIJON

fresh cut salmon broiled and topped with
dijon cream sauce over wild rice

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