



Vernales



STARTERS

FISH DIP

Smoked Michigan whitefish, jalapeños, hot sauce, lemon, crackers \$ 18.50 gf

MEATBALLS

Pomodoro, whole milk ricotta, crushed red pepper \$ 17

Add: Additional meatball \$ 5

CRISPY BRUSSELS SPROUTS

House-made pesto, balsamic glaze, parmesan \$ 16 gf | v

BURRATA BRUSCHETTA

Sliced baguette, vine ripe tomato, pesto, balsamic glaze, burrata \$ 16.75 gf

SHRIMP N' CRAB

Jumbo shrimp, crabcake, candied pancetta, scallion, lemon aioli \$ 17.75

BREAD SERVICE

Pesto for dipping \$ 4 small | \$ 6 large gf

CALAMARI

Dusted, fried, lemon, pomodoro sauce \$ 18.25

WINGS

Boneless OR traditional - Buttermilk ranch for dipping

Tossing sauces - buffalo, bbq, garlic, spicy honey garlic

Small 9 pieces \$ 18.50 | Large 18 pieces \$ 37

MUSSELS ARRABIATA

East coast mussels, spicy tomato sauce, crostini \$ 19 gf

SPINACH DIP

Spinach, artichokes, parmesan cream \$ 16.75 gf | v

MEAT & CHEESE BOARD

Presented with accoutrements \$ 26 gf

CASUAL

All burgers & sandwiches served with fries

Upgrade to Sweet Potato Fries, Truffle Fries or Onion Rings for \$ 3.50ea

BURGERS

8oz dry aged American Wagyu & all natural prime custom blend, Brioche with lettuce & tomato

Add cheese : American - Cheddar - Provolone - Swiss - Blue \$ 1.50ea

CLASSIC

Char-grilled & seasoned \$ 17.50 gf

TEXAN

Applewood bacon, caramelized onion, aged cheddar,

jalapeños, chipotle bbq \$ 18.75 gf

OMG

Green olive mayo, swiss \$ 18.75 gf

VEGGIE

Black bean patty, sautéed onion, mushroom, spicy aioli \$ 18.50 gf | v

DIMARCO'S PATTY MELT

American, swiss, caramelized onion, house patty melt sauce, sourdough \$ 19 gf

PERSONAL PIZZAS

House dough OR flatbread with two toppings \$ 17.75 gf | v

BYO

Veggies

onion, green pepper, mushroom, green olive, pineapple, tomato, jalapeño

Proteins

ham, pepperoni, fennel sausage, bacon, anchovy

Each additional topping \$ 2ea

WILD MUSHROOM

Mushroom, spinach, shallot, goat cheese,

mozzarella, balsamic \$ 20

MARGHERITA

Garlic, basil, tomato, fresh mozzarella, pesto, balsamic \$ 20.50

PERCH V SANDWICH

Crisp fried, lemon caper remoulade, fresh citrus \$ 22 gf

FRENCH DIP

Shaved rib eye steak, Swiss cheese, rosemary jus \$ 16.50

SPAGHETTI & MEATBALLS

Fresh pomodoro, house meatballs \$ 26

PENNE ALFREDO

Garlic parmesan cream \$ 29

Add: Chicken \$ 6.75 | Steak \$ 16.75 | Shrimp \$ 10.75

SHRIMP TACOS

Cumin dusted, fried, fresh cilantro, pico, shredded lettuce, sriracha aioli \$ 18 gf

GREENS

Served as a side or an entrée, gf

Proteins only to be added to entrée salads

Chicken \$ 6.75 | Salmon \$ 13.75 | Steak \$ 16.75 | Shrimp \$ 10.75

CAESAR

Hearts of romaine, house caesar dressing, Parmesan cheese

entrée \$ 15.50 | side \$ 6.25

ARUGULA

Lemon, olive oil, shaved parmesan, roasted beets, cracked pepper, balsamic, toasted pine nuts

entrée \$ 17.50 | side \$ 6.25

STRAWBERRY

Mixed greens, strawberries, goat cheese, candied pecans, raspberry vinaigrette

entrée \$ 20 | side \$ 11.25

CAPRESE

Whole milk burrata, tomato, balsamic, fresh pesto

entrée \$ 18 | side \$ 11.25

FARMED

Greens, carrot, cucumber, vine ripe tomato, Parmesan cheese

-ranch - Italian house - blue cheese - raz vin-

entrée \$ 14.50 | side \$ 6.25

WEDGE

Applewood bacon, heirloom tomato, aged blue cheese, red onion, blue cheese dressing

entrée \$ 17.50 | side \$ 11.25

SIGNATURES

-No substitutions please-
All chicken served with wild rice

GNOCCHI

Potato gnocchi, wild mushroom cream sauce \$ 38
Add Chicken \$ 6.75

CHICKEN & BRIE

Grilled, blackened, brie, arugula, asparagus \$ 35 gf

CHICKEN PAILLARD

Lightly breaded, lemon, arugula, pecorino romano, balsamic, pine nuts \$ 36 gf

CHICKEN OSSO BUCCO

Frenched chicken leg, San Marzano 'gravy', spaghetti \$ 38

TRUFFLED RAVIOLI

White truffle cream, three cheese ravioli, wild mushroom \$ 43

TORTELLINI ALA VODKA

Italian sausage, vodka tomato cream sauce \$ 34

TUSCAN MUSSELS & SHRIMP

White wine, butter, pesto, heirloom tomato, spaghetti \$ 42.95

EGGPLANT NAPOLEON

Fried, vine ripe tomato, fresh burrata, pesto, balsamic, arugula, asparagus \$ 37.50

LAND - LAKE - SEA

All steaks presented with whipped potato & fried leek garnish
All seafood served with wild rice

FILET

Two 4oz filets \$ 53

FLANK

8oz Prime marinated, sliced \$ 39

RIBEYE

14oz Angus rib steak \$ 50

- AMERICAN WAGYU -

MANHATTAN

8oz hand carved strip \$ 69

DRY AGED TOMAHAWK

30oz bone-in ribeye \$ 154

JAPANESE A5

6oz certified genuine strip loin MKT

SALMON

Broiled, spiced honey jam \$ 42 gf

HALIBUT

Blackened, pineapple relish \$ 39 gf

PERCH

Dusted, sautéed, lemon caper aioli \$ 40

ALASKAN KING CRAB

1.25 lb jumbo legs - melted butter, fresh lemon MKT

LOBSTER TAIL

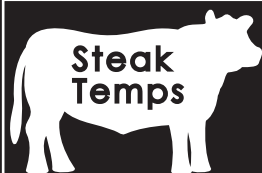
8oz - melted butter, fresh lemon MKT

SURF & TURF FOR TWO

30 oz tomahawk ribeye & two 8 oz lobster tails MKT

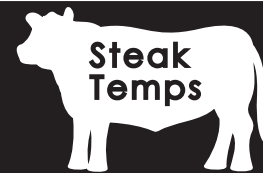
VEAL

Scallopini, lemon, butter, capers \$ 45



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 gluten-free; request with your server



All sides are only to be served in addition to an entrée
Baked potatoes available after 4pm

ACCOMPANIMENTS \$ 5.50

Wild Mushrooms gf | v
Caramelized Onions gf | v
Mushrooms & Onions gf | v
Demi-glace gf
Blue Cheese Crumbles gf
Hollandaise gf
Bearnaise gf

SIGNATURE SIDES

Loaded Baked Potato \$ 9 gf
Truffle Fries \$ 7
Garlic Shrimp \$ 15 gf
Baked Mac & Cheese \$ 9
Baked Crab Mac \$ 17.50
King Crab Oscar \$ 14.50 gf

STARCH & VEGGIES \$ 6.50

Baked Potato gf
Sweet Potato Fries
Onion Rings
Truffle Whipped Potato gf
Steamed Broccoli gf
Asparagus gf
Green Beans & Carrots gf

SIDE SALADS

CAESAR

Hearts of romaine, house caesar dressing, Parmesan cheese
\$ 6.25

ARUGULA

Lemon, olive oil, shaved parmesan, roasted beets, cracked pepper, balsamic, toasted pine nuts
\$ 6.25

STRAWBERRY

Mixed greens, strawberries, goat cheese, candied pecans, raspberry vinaigrette
\$ 11.25

CAPRESE

Whole milk burrata, tomato, balsamic, fresh pesto
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FARMED

Greens, carrot, cucumber, vine ripe tomato, Parmesan cheese
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WEDGE

Applewood bacon, heirloom tomato, aged blue cheese, red onion, blue cheese dressing
\$ 11.25

* gluten-free buns \$ 2.50 | gluten-free crust \$ 4.75

All of the above listed cash discount prices represent item prices if your visit is paid for in cash. Please see your server or on duty manager for details about our current electronic payment regular pricing or for more information on our current dual payment program pricing. Both cash pricing and electronic payment pricing totals will be presented on your check before making payment.

* 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.