



It's been more than 10 years since longtime friends Joe & Keith came together to open Vernales.

What was once an iconic restaurant in the area for decades that closed in the 90's, was revived with a concept that people questioned. Dividing the old large restaurant into three separate dining areas with a Chop House, Wine Cellar and Sports Bar? Sounds crazy, right?

However, with the diverse menu and operational structure they both brought to the table, something very special was born.

Vernales was blessed only a year and a half after opening when M-live did a search for the #1 Steak House in Michigan. M-live visited 25 steak houses across the state, and in the end, Vernales was fortunate to come out on top. An honor that will never be forgotten.

The following year, Vernales Events & Catering was created and quickly escalated, filling a highly sought after need of elevated catering cuisine with a high level of over the top and abundant service professionals. Vernales Catering has been honored to be a part of so many weddings, rehearsal dinners, galas, conventions, and more. In a short time, the catering team was able to establish exclusive relationships with the Bay Harbor Village Suite's Hotel and the Great Lakes Center for the Arts while performing their services across all of Northern Michigan, from Traverse City to St. Ignace.

Three years after this, Salvatore's Market & Oven was opened in Downtown Bay Harbor. Serving burgers, wings, pizza, grinders, fresh salads and sandwiches along with a small market offering beer, wine, meats, cheese, some grocery items, snacks and other conveniences, it has over the last five years, become a fixture to the downtown.

As Vernales marks this meaningful anniversary, we first want to thank the dedicated staff currently with us and to each and every team member that has worked with us over the years. We also want to thank all of you, our regulars, local customers, and every guest that has entered our doors. Our sincere heartfelt gratitude is meant for each and every one of you.
We can't thank you enough!!!

Here's to more than a decade filled with cherished memories and the anticipation of many more to come!

Thank you for being a part of our journey, and for making Vernales the place where there's "something for everyone".

STARTERS

Fish Dip

Smoked Michigan whitefish, jalapeños, hot sauce, lemon, crackers \$ 18.25 gf

Crispy Brussels Sprouts

House-made pesto, balsamic glaze, parmesan \$ 16.25 gf | v

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

Meatballs

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

Add: Additional meatball \$ 5

Ciabatta & Pesto

small \$ 4 | large \$ 6 gf

Seafood Corn Chowder

cup \$ 5 | crock \$ 8

Spinach Dip

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

Calamari

Dusted, fried, lemon, pomodoro sauce \$ 18.25

Burrata Bruschetta

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

Chicken Parmesan

Breaded chicken breast, house made marinara, parmesan, provolone, mozz, spaghetti \$ 33

Wild Mushroom Flatbread

Mushrooms, spinach, shallot, goat cheese, mozz & balsamic \$ 20 gf

Margherita Flatbread

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

Spaghetti & Meatballs

Fresh pomodoro, house meatballs \$ 26.50

Penne Alfredo

Garlic parmesan cream \$ 29

Add: Chicken \$ 7 | Steak \$ 17 | Shrimp \$ 11

- Burgers -

8oz dry aged American Wagyu & all natural prime custom blend

Brioche with lettuce & tomato

Gluten free bun \$ 2.50

All burgers served with fries

Classic

Char-grilled & seasoned \$ 17.50 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

Enhance Your Burger

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

Add toppings: Bacon \$ 3.50 - Sautéed Onion, Mushroom, or Jalapeño \$ 1.50

Upgrade to Sweet Potato Fries, Truffle Fries or Onion Rings \$ 4ea

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

*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 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 alternate products. Request vegetarian with your server.

*we are not responsible for your satisfaction with items you have altered or changed in any way or steaks ordered medium well or above.

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 foodborne illness.

*Groups of 8 or more may have 20% service charge added

CASUAL

SIGNATURES

- No substitutions, please -
All chicken served with wild rice

Cajun Pasta

Onion, roasted red & yellow peppers, spicy tomato cream sauce, penne \$ 38
Add: Chicken \$ 7 | Shrimp \$ 11

Pesto Shrimp

Pesto cream sauce, tortellini \$ 43

Chicken Paillard

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

Chicken Madagascar

Seared chicken, artichokes, wild mushrooms, garlic cream, spaghetti \$ 38

Tortellini Ala Vodka

Italian sausage, vodka tomato cream sauce \$ 39

Seafood Arrabiata

Shrimp, calamari, crab, spicy tomato sauce, spaghetti \$ 45

Eggplant Napoleon

Fried, vine ripe tomato, fresh burrata, pesto, balsamic, arugula, asparagus \$ 37

Served as a side or an entrée, gf
Proteins only to be added to entrée salads
Chicken \$ 7 | Steak \$ 17 | Shrimp \$ 11

Caesar

Hearts of romaine, house caesar dressing, Parmesan cheese
entrée \$ 15.75 | side \$ 5

Arugula

Lemon, olive oil, shaved parmesan, cracked pepper, balsamic, toasted pine nuts
entrée \$ 17.50 | side \$ 8

Caprese

Whole milk burrata, tomato, balsamic, fresh pesto
entrée \$ 18 | side \$ 8

Farmed

Greens, carrot, cucumber, vine ripe tomato, Parmesan cheese
-ranch - Italian house - blue cheese - raz vin-
entrée \$ 14.75 | side \$ 5

Wedge

Applewood bacon, heirloom tomato, aged blue cheese, red onion, blue cheese dressing
entrée \$ 17.50 | side \$ 8

GREENS

LAND - LAKE - SEA

Filet

Two 4oz filets \$ 54

Flank

8oz Prime marinated, sliced \$ 39

Ribeye

14oz Angus rib steak \$ 50

- AMERICAN WAGYU & DRY AGED CHOPS -

Manhattan



8oz hand carved strip \$ 59

Tomahawk

30oz bone-in ribeye \$ 155

Add a lobster tail OR crab leg to any steak MKT

All steaks presented with whipped potato & fried leek garnish

	<p>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°</p> <p><small>*All chops can be prepared gluten-free; request with your server*</small></p>	
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Halibut

Blackened, pineapple relish \$ 45 gf

Shrimp

Dusted, fried, cocktail sauce \$ 36

Perch

Dusted, sautéed, lemon caper aioli \$ 41

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

30oz tomahawk ribeye & two 8oz lobster tails MKT

All seafood dishes served with wild rice

All of our chops / seafood can be prepared gf or are already gluten-free

ENTRÉE SIDES

Accompaniments \$ 3

- Wild Mushrooms gf | v
- Caramelized Onions gf | v
- Mushroom & Onions gf | v
- Blue Cheese Crumbles gf

Signature Sides

- Loaded Baked Potato \$ 9 gf
- Garlic Shrimp \$ 15 gf
- Baked Mac & Cheese \$ 10
- Baked Crab Mac \$ 18

Starch & Veggies \$ 4

- Baked Potato gf | v
- Creamy Polenta gf | v
- Steamed Broccoli gf | v
- Green Beans & Carrots gf | v

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