



Vernales



STARTERS

FISH DIP

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

MEATBALLS

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

Add: Additional meatball \$ 5

CIABATTA & PESTO

small \$ 4 | large \$ 6 gf | v

CRISPY BRUSSELS SPROUTS

House-made pesto, balsamic glaze, parmesan \$ 16.25 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

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

SEAFOOD CORN CHOWDER

cup \$ 5 | crock \$ 8

SPINACH DIP

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

CASUAL

All burgers & sandwiches served with fries

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

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 \$ 19 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

FRENCH DIP

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

SPAGHETTI & MEATBALLS

Fresh pomodoro, house meatballs \$ 26.50

PENNE ALFREDO

Garlic parmesan cream \$ 29

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

SHRIMP TACOS

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

CHICKEN PARMESAN

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

GREENS

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

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

CAPRESE

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

SIGNATURES

-No substitutions please-

CAJUN PASTA

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

CHICKEN MADAGASCAR

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

CHICKEN PAILLARD

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

PESTO SHRIMP

Pesto cream sauce, tortellini \$ 43

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

LAND - LAKE - SEA

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

FILET

Two 4oz filets \$ 54

FLANK

8oz Prime marinated, sliced \$ 39

RIBEYE

14oz Angus rib steak \$ 50

- AMERICAN WAGYU -

MANHATTAN

8oz hand carved strip \$ 59

DRY AGED TOMAHAWK

30oz bone-in ribeye \$ 155

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

30 oz tomahawk ribeye & two 8 oz lobster tails MKT



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 \$ 3

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

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

SIDE SALADS

CAESAR

Hearts of romaine, house caesar dressing, Parmesan cheese
\$ 5

ARUGULA

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* 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.



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