



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

BURGERS

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

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

HANDHELDS

All sandwiches served with fries
Upgrade to Sweet Potato Fries, Truffle Fries or Onion Rings for \$ 4ea

SHRIMP TACO

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

FRENCH DIP

Shaved ribeye steak, Swiss cheese, rosemary jus \$ 16.50

CHICKEN SALAD

House-made Michigan cherry chicken salad, lettuce, tomato \$ 14.25 gf

SHRIMP BASKET

Buttermilk shrimp dusted & fried, cocktail sauce, lemon \$ 16.75

PERCH V SANDWICH

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

HOT HONEY CHICKEN

Fried buttermilk chicken, mac & cheese, hot honey \$ 17

HALIBUT TACO

Seasoned, fried, pico, shredded lettuce, spicy aioli \$ 18.50 gf

CHICKEN PARMESAN SANDWICH

Crispy chicken, pomodoro, mozzarella, parmesan \$ 17

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

* 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.