



# Vernales

# SPORTS BAR

## STARTERS

### RAVIOLI

Fried burrata stuffed ravioli, parmesan, house sauce 16.50

### MEATBALLS

Parmesan, olive oil, herbs, ala vodka 18

### TABLE FRITES

Curry mustard, BBQ, Truffle aioli 13.50

### CALAMARI

Cornmeal dusted calamari, pepperoncini, vodka pomodoro 19.50

### SPINACH DIP

Roasted red pepper, artichoke, spinach, cheese, toasted flatbread 17

### BRUSCHETTA

Burrata, heirloom tomato, pesto, balsamic, ciabatta 17

### ARANCINI

Fried provolone and mozzarella risotto, pomodoro 16.50

### SHRIMP COCKTAIL

Jumbo shrimp, classic cocktail sauce, lemon 16

## FLATBREAD PIZZA & WINGS

### PERSONAL FLATBREAD PIZZAS

#### CLASSIC

Pepperoni, mozzarella, parmesan, vodka pomodoro 19

#### MUSHROOM

Farm cheese, spinach, shallot confit, balsamic reduction 21

#### MARGHERITA

Mozzarella, basil, vodka pomodoro, balsamic reduction 21

### CHICKEN WINGS

#### TRADITIONAL

8 fresh bone-in wings, secret brine, celery 18.50

#### BONELESS

8-crispy fried, celery 18.50

STYLE | BBQ, Buffalo, Dry Rub, Spicy Honey Garlic SAUCE | Blue Cheese or Ranch

## BURGERS

Half pound Vernales custom blend grilled burger, chips, pickle

Substitute: French Fries or Yukon Frites 3 | Hand Dipped Onion Petals 4

### CHEF BURGER

Lettuce, tomato, onion 17.75

Toppers:

American, Swiss, Pickled Jalapeno 2

Bacon, Blue Cheese, Mushrooms, Onions 3

### OLIVE BURGER

Olive mayo, Swiss cheese, lettuce, tomato, onion 19.25

### RODEO BURGER

Crispy onion, pickled jalapeno, American cheese, Vernales BBQ sauce 19.75

### PATTY MELT

Swiss cheese, caramelized onion, comeback sauce, bistro sourdough 19.75

## CASUAL FARE

Side Salad: Garden or Caesar 7 | Wedge or Strawberry 11

Substitute: French Fries or Yukon Frites 3 | Hand Dipped Onion Petals 4

### TENDER SAMMY

Fresh chicken, fried or grilled, shredded lettuce, tomato, comeback sauce, potato bun 18

### FRENCH DIP

Shaved ribeye, swiss, rosemary jus, hero roll 16.50

Add: Mushrooms & Onions 3

### THE GOAT

Hummus, farm cheese, crispy chickpeas, cucumber, peppadews, microgreens, vinaigrette, seedy bun 17

### PERCH SANDWICH

Beer battered perch, remoulade, celery herb salad, hero roll 22.50

### WINGS AND RIBS

Traditional or Boneless

Choose a style, choose a sauce

Paired with 1/2 rack BBQ glazed St. Louis pork ribs, french fries 38

### CHICKEN TENDERS

Fried hand dipped tenders, french fries, tender sauce 16.50

### GOUDA CHICKEN MAC

Crispy cornmeal dusted chicken, cavatappi pasta, smoked gouda cheese sauce 27

\*sandwiches served with kettle chips and pickle

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. If needed 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. \*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.

# FROM THE KITCHEN

## PAN SEARED SALMON

Salmon fillet, Yukon whipped potato, market vegetable, lemon dill crema 41

## PESTO RIGATONI

Artichoke hearts, toasted pistachio, Vernales pesto cream 34 | Add Chicken 9

## ANGEL HAIR & MEATBALLS

Hand made meatballs, parmesan, house sauce 38

## KING CRAB

1.25 pounds jumbo Alaskan king crab, Yukon whipped potato, market vegetable, drawn butter, lemon mkt

Side Salad: Garden or Caesar 7 | Wedge or Strawberry 11

## LAKE PERCH

Lightly dusted and pan fried, cabbage slaw, steak fries, remoulade 42

## ROAST CHICKEN

Airline chicken breast, chicken thigh, Yukon whipped potato, market vegetable, chicken jus 39

## TORTELLINI ALA VODKA

Italian sausage, red onion pepperonata, vodka pomodoro 35

## SCAMPI CAVATAPPI

Sauteed shrimp, cherry tomato, roast garlic, parsley, lemon butter pan sauce 44

# CHOPHOUSE CLASSICS

Side Salad: Garden or Caesar 7 | Wedge or Strawberry 11

## RIBEYE

14 ounce hand cut Black Angus 54

## BISTRO

8 ounce tender cut steak 41

## RACK OF RIBS

Vernales BBQ glazed St. Louis slow cooked ribs Full 44 | Half 32

## FILET

7 ounce center cut tenderloin 58

## PORK SHANK

Three 4 ounce braised pork shanks 48

## TOMAHAWK

32 ounce certified Angus bone-in ribeye mkt

Steaks served with Vernales steak sauce or béarnaise

\*All chops served with Yukon whipped potato & market vegetable



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\*



## STEAK ENHANCEMENTS

blue cheese - 3.50 | mushrooms & onions - 4.50 | garlic herb butter - 3.50

# TABLE SIDES

## ASPARAGUS

Grilled fresh asparagus 7

## GLAZED CARROTS

Bourbon glazed carrots 6

## YUKON FRITES

Crispy fried Yukon gold potatoes 7

## LOBSTER TAIL

Seasoned, baked, drawn butter, lemon 14

## GOUDA MAC

Cavatappi, smoked gouda cheese sauce 13

## LOADED BAKED POTATO

Baked russet potato, bacon, sharp cheddar, scallion, sour cream 8

## RISOTTO

Creamy parmesan risotto 7

## ONION PETALS

Fried beer battered onion petals 8

# HEARTH AND HARVEST

Entrée Salad Additions: Grilled or Crispy Chicken 9  
Salmon 14 | Steak 18

## BREAD SERVICE

Artisan ciabatta, pesto, garlic butter 9

## SOUP DU JOUR

Ask your server about today's feature cup 7 | bowl 13

## GARDEN SALAD

Fresh greens, tomato, cucumber, green pepper, cheddar, croutons side 7 | entree 16

Choose: creamy house balsamic, ranch, Italian vinaigrette, blue cheese, white balsamic vinaigrette

## WEDGE

Crisp Iceberg, marinated tomato, red onion, bacon, croutons, buttermilk blue cheese side 11 | entree 18

## TRADITIONAL CAESAR

Romaine, parmesan, croutons, Caesar dressing side 7 | entree 16

## STRAWBERRY SALAD

Fresh greens, goat cheese, strawberries, candied pecans, white balsamic vinaigrette side 11 | entree 19