



LUNCH
MENU

STARTERS

RAVIOLI

Fried burrata stuffed ravioli, parmesan, house sauce 17.50

MEATBALLS

Parmesan, olive oil, herbs, ala vodka 19

TABLE FRITES

Curry mustard, BBQ, Truffle aioli 14.50

CALAMARI

Cornmeal dusted calamari, pepperoncini, vodka pomodoro 21

SPINACH DIP

Roasted red pepper, artichoke, spinach, cheese, toasted flatbread 18

BRUSCHETTA

Burrata, heirloom tomato, pesto, balsamic, ciabatta 18

ARANCINI

Fried provolone and mozzarella risotto, pomodoro 17.50

SHRIMP COCKTAIL

Jumbo shrimp, classic cocktail sauce, lemon 17

FLATBREAD PIZZA & WINGS

PERSONAL FLATBREAD PIZZAS

CLASSIC

Pepperoni, mozzarella, parmesan, vodka pomodoro 20

MUSHROOM

Farm cheese, spinach, shallot confit, balsamic reduction 22

MARGHERITA

Mozzarella, basil, vodka pomodoro, balsamic reduction 22

CHICKEN WINGS

TRADITIONAL

8 fresh bone-in wings, secret brine, celery 19

BONELESS

8-crispy fried, celery 19

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 18

Toppers:

American, Swiss, Pickled Jalapeno 2

Bacon, Blue Cheese, Mushrooms, Onions 3

OLIVE BURGER

Olive mayo, Swiss cheese, lettuce, tomato, onion 19.50

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

SANDWICHES

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 19

FRENCH DIP

Shaved ribeye, swiss, rosemary jus, hero roll 17.50
Add: Mushrooms & Onions 3

THE GOAT

Hummus, farm cheese, crispy chickpeas, cucumber, peppadews, microgreens, vinaigrette, seedy bun 18

CRISPY PERCH

Beer battered perch, remoulade, celery herb salad, hero roll 23.50

CHICKEN SALAD

Chicken, cherries, celery, onion, pecans, fresh herbs, mayo, sourdough 16.50

GRILLED CHICKEN CAESAR

Chicken, romaine, parmesan, caesar dressing, hero roll 18

*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.



LUNCH MENU

HEARTH & HARVEST

BREAD SERVICE

Artisan ciabatta, pesto, garlic butter 10

SOUP DU JOUR

Ask your server about today’s feature cup 8 | bowl 14

GARDEN SALAD

Fresh greens, tomato, cucumber,
green pepper, cheddar, croutons
side 8 | entree 17

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

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

WEDGE

Crisp Iceberg, marinated tomato, red onion, bacon,
croutons, buttermilk blue cheese
side 12 | entree 19

TRADITIONAL CAESAR

Romaine, parmesan, croutons, Caesar dressing
side 8 | entree 17

STRAWBERRY SALAD

Fresh greens, goat cheese, strawberries, candied
pecans, white balsamic vinaigrette
side 12 | entree 20

HOUSE SPECIALTIES

PAN SEARED SALMON

Salmon fillet, Yukon frites,
market vegetable, lemon dill crema 43

PESTO RIGATONI

Artichoke hearts, toasted pistachio,
Vernales pesto cream 36 | Add Chicken 9

ANGEL HAIR & MEATBALLS

Hand made meatballs, parmesan, house sauce 38

KING CRAB

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

RACK OF RIBS

Vernales BBQ glazed St. Louis slow cooked ribs
Full 46 | Half 34

TOMAHAWK

32 ounce certified Angus bone-in ribeye mkt

Side Salad: Garden or Caesar 8 | Wedge or Strawberry 12

SCAMPI CAVATAPPI

Sauteed shrimp, cherry tomato, roast garlic, parsley,
lemon butter pan sauce 46

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 39

CHICKEN TENDERS

Fried hand dipped tenders, french fries,
tender sauce 17.50

GOUDA CHICKEN MAC

Crispy cornmeal dusted chicken, cavatappi pasta,
smoked gouda cheese sauce 28

BISTRO

8 ounce tender cut steak 43

RIBEYE

14 ounce hand cut Black Angus 56

Steaks served with Vernales steak sauce or béarnaise
*All chops served with Yukon frites & 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 8

LOBSTER TAIL

Seasoned, baked, drawn butter, lemon 15

GOUDA MAC

Cavatappi, smoked gouda cheese sauce 14

RISOTTO

Creamy parmesan risotto 8

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