Vernales℠

LUNCH MENU

STARTERS

DUCK CONFIT NACHOS
Slow cooked duck, brie créme, pico de gallo, house tortilla chips, fresh herbs 19

ROAST BONE MARROW
Red onion jam, pickled mustard seed, parsley, grilled bread 22

MEATBALLS
Beef & pork, parmesan, fresh herbs, pomodoro 19

CALAMARI
Cornmeal dusted calamari, pepperoncini, vodka pomodoro 21

BEER STEAMED MUSSELS
Mussels, Belgian beer, garlic, butter, fresh herbs, grilled bread 17

WALLEYE DOUBLE
Double fried Michigan walleye, jasmine rice, scallion, cilantro, peanuts, Korean chili sauce 18

BRUSCHETTA
Burrata, heirloom tomato, pesto, balsamic, ciabatta 18

JONAH CRAB CLAWS
Cocktail sauce, key lime mustard 24

FLATBREAD PIZZA & WINGS

PERSONAL FLATBREAD PIZZAS

CLASSIC
Pepperoni, mozzarella, parmesan, vodka pomodoro 20

MUSHROOM
Farm cheese, spinach, shallot confit, balsamic reduction 22

TUSCAN
Sundried tomatoes, artichoke hearts, pepper drops, mozzarella, parmesan, vodka pomodoro, pesto 22

CHICKEN WINGS

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

BONELESS
6 fresh hand dipped buttermilk fried tenders, comeback sauce, 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 3 | Hand Dipped Onion Petals 4

CHEF BURGER
Lettuce, tomato, onion 18
Toppers:
American, Swiss, Pickled Jalapeño, Fried Egg 2
Bacon, Blue Cheese, Mushroom, Caramelized Onion 3

OLIVE BURGER
Olive mayo, Swiss cheese 19.50

RODEO BURGER
Crispy onion, pickled jalapeño, 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

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

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

REUBEN
Shredded corned beef, saurkraut, swiss, thousand island dressing, marble rye 18

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

***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.

Vernales℠

LUNCH MENU

HEARTH & HARVEST

Entrée Salad Additions: Grilled or Crispy Chicken 9
Salmon 14 | Shrimp 15 | Steak 18

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

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

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

NORTH COUNTRY SALAD
Great Lakes garden greens, dates, green grapes,
pickled red onion, frosted pistachio, aged cheddar,
white balsamic vinaigrette
side 12 | entree 20

HOUSE SPECIALTIES

Side Salad: Garden or Caesar 8 | Wedge or North Country 12

CIOPPINO
Shrimp, mussels, scallops, fresh fish, grilled bread,
fennel, lemon, tomato brodo 39

BUTTERNUT SQUASH LASAGNA
Fresh pasta, pesto ricotta, bechamel, squash puree,
mozzarella, parmesan 39

ANGEL HAIR & MEATBALLS
Beef & pork meatballs, angel hair pasta,
parmesan, pomodoro 38

MACKINAC
8 ounce Hand cut Strip, Prime Dry Aged Angus 69

TOMAHAWK
32 ounce Bone-In Ribeye, Dry Aged Wagyu MKT

RIBEYE
14 ounce Hand cut, Prime Angus 64

SHORT RIB STROGANOFF
Braised short ribs, pappardelle, caramelized onion,
crispy garlic, sour cream, braising reduction 40

GRILLED SALMON
Braised collard greens, parmesan polenta,
white bbq sauce 43

GOUDA CHICKEN MAC
Crispy chicken, cavatappi pasta,
smoked gouda cheese sauce 28

BAVETTA
10 ounce Skirt steak, House Marinated 48

FILET
7 ounce Tenderloin, CAB 60

BISTRO
8 ounce Tender cut, Teres Major 43

Steaks served with Vernales steak sauce or bēarnaise, and whipped potato



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 | lobster tail 15.50

FOR SHARING

GRILLED BEETS
Red and golden beets, kalamata olives,
goat cheese 12

BOURBON GLAZED CARROTS
Michigan maple reduction, carrots,
fresh herbs 9

HERB ROASTED REDSKINS
Redskin potato, roast garlic, rosemary, thyme 9

BROCCOLI CASSEROLE
Broccoli, mushrooms, caramelized onion,
roast garlic, smoked gouda bechamel 16

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