

Vernales Restaurant Week Menu

First Course

Garden Salad

Fresh mixed greens with tomato, cucumber, carrot, Parmesan cheese and creamy balsamic dressing

Caesar Salad

Crisp romaine tossed with Parmesan cheese and house made Caesar dressing

Whitefish Dip

Smoked Lake Superior whitefish accompanied by toasted crackers

Heirloom Bruschetta

Sliced crostini, heirloom tomato, pesto and fresh imported Burrata

Main Course – served with potato and vegetable

Red Snapper

Parmesan encrusted snapper, served with a shrimp and tomato brandy sauce

Blackened Tenderloin

Two tenderloin kabobs grilled and served over a blue cheese mornay

Ravioli

Four cheese ravioli tossed with a pesto cream

Dessert Course

Dessert du Jour

Ask your server about our desserts of the day....!