



Menu

Vernales Restaurant
Harbor Springs Restaurant Week
October 16th - October 25th
3 courses | \$35 per guest

Starter

BLACKENED TENDERLOIN TIPS

blackened tenderloin tips, blue cheese mornay and crostini

WHITEFISH DIP

smoked lake superior whitefish served with crackers

BURRATA BRUSCHETTA

sliced baquette, vine ripe tomatoes, pesto, balsamic glaze
and imported burrata

SHRIMP COCKTAIL

jumbo shrimp served with cocktail sauce and lemon

Salad

GARDEN

fresh mixed greens with tomatoes, cucumbers, carrots,
parmesan cheese and choice of dressing

CAESAR

crisp romaine with parmesan cheese and house-made
caesar dressing

WEDGE

iceberg topped with red onions, blue cheese crumbles,
tomato, crispy pancetta and blue cheese dressing

Entree

DRY AGED RIBYE

10oz prime dry aged ribeye

RED SNAPPER

parmesan encrusted gulf snapper topped with a
dijon cream sauce

LAMB CHOPS

grilled lamb lollipops finished with rosemary au jus

LOBSTER RAVIOLI

cheese ravioli baked and topped with lobster,
parmesan cheese and truffle oil

CAPRESE PASTA

penne noodles tossed with onions, peppers, fresh pesto and
buffalo mozzarella

Reservations Recommended
Online Ordering Available
www.vernales.com
231-242-4777