



# Menu

Vernales Restaurant  
Harbor Springs Restaurant Week  
February 26th - March 7th  
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, heirloom tomatoes, pesto, balsamic glaze  
and imported burrata

## 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

## Entree

### SEAFOOD ARRIBIATA

shrimp, mussels and crab tossed in a spicy tomato sauce

### WAGYU SKIRT STEAK

american wagyu skirt steak blackened and topped with bleu  
cheese mornay

### RAVIOLI

three cheese ravioli tossed in a pesto cream sauce with  
vegetables

### SURF N' TURF

two tenderloin medallions with house demi accompanied  
with a 4-ounce lobster tail and drawn butter

Reservations Recommended

Online Ordering Available

[www.vernales.com](http://www.vernales.com)

231-242-4777