

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

231-242-4777