



Vernales

Harbor Springs Restaurant Week

February 24th - March 5th
3 courses | \$45 per guest

First

STRAWBERRY BRUSCHETTA

sliced crostini, strawberry compote, goat cheese, fresh mint & honey

CRAB CAKE

handmade Maryland style crab cake presented with spicy aioli

SHRIMP COCKTAIL

served with classic cocktail sauce & fresh cut lemon

Second

CHERRY & APRICOT SALAD

fresh mixed greens with dried cherries & apricots, fresh mozzarella & red onion, dressed with

raspberry vinaigrette

MEATBALL MINESTRONE

roasted peppers, onions & meatballs in tomato broth

Main

SEAFOOD MARINARA

shrimp, mussels, scallops and spaghetti tossed in our house tomato sauce

ROSEMARY LAMB

New Zealand lamb chops presented with a rosemary jus

HALIBUT PARMESAN

Parmesan encrusted halibut fillet accompanied by a lemon caper butter sauce



Reservations recommended

Online ordering available

231-242-4777

Vernales.com