

Starters

Buttermilk Onion Rings

served with chipotle ketchup...\$5.95

Italian Antipasto

roasted red peppers, roasted garlic, fresh mozzarella and prosciutto, served with crostinis...\$9.95

Shrimp Cocktail

with Gazpacho cocktail sauce...\$8.95

Calamari

hand breaded with basil aioli and marinara...\$9.95

Balsamic Marinated Portabella Mushroom

with fresh mozzarella and red pepper relish...\$7.95

Soups & Salads

Chicken Noodle Soup...\$3.50

Soup Du Jour...\$3.50

Romaine Wedge Salad

with cherry tomatoes, shaved red onion, carrots, cucumber and choice of dressing...\$7.95
add grilled chicken, salmon, or shrimp for \$3.00

Classic Caesar Salad...\$8.95

add grilled chicken, salmon, or shrimp for \$3.00

Seared Tuna and Spinach Salad

snow peas, shaved red onion, and soy ginger vinaigrette...\$11.95

Cobb Salad

ham, chicken, cherry tomatoes, cheddar and blue cheeses, boiled egg, bacon and choice of dressing...\$9.95

Blackened Salmon Salad

with romaine lettuce, cherry tomatoes, smoked almonds, and parmesan peppercorn dressing...\$11.95

Dressings: Balsamic Vinaigrette, Dorothy Lynch, Honey Mustard, Maytag Blue Cheese, Parmesan Peppercorn, Ranch, and Soy Ginger Vinaigrette

Pastas

All pastas served with a side house salad and choice of dressing

Broccoli Penne

in a garlic cream sauce...\$14.95
add grilled steak, chicken, or shrimp for \$3.00

Farfalle Marinara

with fresh mozzarella and parmesan cheese...\$15.95
add grilled chicken, shrimp, or Graziano Bros. sausage for \$3.00

Chili Lime Chicken

seasoned chicken, sweet corn, and red peppers in an Alfredo sauce...\$16.95

Shrimp and Prosciutto Rigatoni

with tomatoes and parmesan cheese in a garlic cream sauce...\$17.95

Beef Tips and Farfalle

tomato cream sauce with peppers, red onions, and mushrooms...\$16.95

Grilled To Perfection

All of Vern's prime and choice cut steak selections are USDA Angus Master Cut Beef

Prime Cut Beef

8 oz Filet Mignon \$34.95	14 oz New York Strip \$34.95	16oz Cowboy Ribeye \$31.95	12 oz Sirloin \$24.95
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Choice Cut Beef

8 oz Filet Mignon \$27.95	14 oz New York Strip \$27.95	12 oz Ribeye \$23.95
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Pork

14 oz Bone In Iowa Chop \$18.95	Bacon Wrapped Pork Filets \$17.95
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All 'Grilled to Perfection' selections served with a side house salad, choice of dressing, and 2 side accompaniments

Side Accompaniments

Baked potato, garlic mashed potatoes, herbed butter mashed potatoes, roasted fingerling potatoes, risotto, Chef's fresh vegetables, sautéed spinach, steamed broccoli, or hollandaise topped grilled asparagus

Toppers...\$2.00 each

Wild Mushroom Cream Sauce, Demi Glace, Maytag Blue Cheese Fonduta,
Honey Barbeque, Chipotle Gravy, Bernaise, Sautéed Mushrooms, Carmelized Onions

Entrees

All entrees served with a side house salad and choice of dressing

Red Snapper

pan roasted with artichoke hearts, shallots, and capers served with steamed broccoli...\$18.95
Atop a bed of linguine

Yellowfin Tuna

sesame crusted with soy reduction, wasabi aioli, pickled ginger, with grilled asparagus and roasted fingerling potatoes...\$20.95

Atlantic Salmon

grilled with sautéed spinach and herbed butter sauce and herbed butter mashed potatoes...\$19.95

Shrimp

sautéed in garlic, shallot, lemon, with chef's fresh vegetables and risotto...\$17.95

Mahi Mahi

parmesan crusted with grilled asparagus and garlic mashed potatoes...\$19.95

Statler Chicken Breast

pan seared front quarter with béarnaise sauce, steamed broccoli, and roasted fingerling potatoes...\$18.95

Chipotle Chicken

grilled boneless breast with herbed chipotle gravy, and red pepper relish, and herbed butter mashed potatoes...\$16.95

Walnut Crusted Chicken

pan seared, finished with a maple glaze, steamed broccoli, and herbed butter mashed potatoes...\$15.95

Pork Tenderloin Medallions

wild mushroom cream sauce, truffle oil, chef's fresh vegetables, and garlic mashed potatoes...\$17.95

Bone In Iowa Chop

14 oz cider glazed, served with warm apples, chef's fresh vegetables, and roasted fingerling potatoes...\$19.95

Bacon Wrapped Pork

two filets brushed with a honey barbeque sauce, chef's fresh vegetables, and herbed butter mashed potatoes...\$18.95

Beef Tenderloin Medallions

two choice cut medallions in a bleu cheese fonduta...\$28.95
Hollandaise topped grilled asparagus and garlic mashed potatoes

Steak DeBurgo

two choice cut medallions with a signature sauce, chef's fresh vegetables...\$28.95
Choice of a baked, garlic mashed, or herbed butter mashed potatoes

Lemon Pepper Sirloin

12 oz prime cut served in a demi glace with steamed broccoli...\$25.95
Choice of a baked, garlic mashed, or herbed butter mashed potatoes

Marinated Teriyaki Sirloin

12 oz prime cut, with hollandaise topped grilled asparagus...\$24.95
Choice of a baked, garlic mashed, or herbed butter mashed potatoes

An 18% gratuity will be added to parties of eight or more