

360-462-8376 • www.vernsrestaurant.com

DINNER

Starters

Spicy Calamari \$10

Garlic Lemon Aioli

Crab & Shrimp Cakes \$14

Pan Seared, Salad, Lemon Vinaigrette & Basil Mayonnaise

Coconut Tiger Prawns \$14

Spicy Orange Marmalade, Three Large Prawns, Asian Slaw

Fely's Lumpia \$11

Philippine-style Spring Rolls, Spicy Sweet & Sour Sauce

Local Manila Clams \$12

Basil, Garlic, Butter, Clam Broth, Garlic Bread

Dad's Chinese BBQ Pork \$10

Sesame Seeds Pork Tenderloin, Hot Mustard

Hot Crab & Artichoke Dip \$11

Ciabatta Crostini, Fruit

Pacific Rim Platter \$18

Chinese BBQ Pork, 2 Coconut Prawns, Spring Roll, & Fely's Lumpia

Desserts

Banana Bread Pudding \$6

White Chocolate, Vanilla Anglaise

Crème Brulee \$6

Fresh Fruit

Death by Chocolate \$6

Raspberry Filling

Casey's Special Cheesecake \$6

See Server

Fine Olympic Mt. Ice Cream \$6

See Server for Choices

Peanut Butter Pie \$6

Peanut Cream Cheese Filling, Chocolate Ganache

Dining Menu



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Chef's Soups

Soup de jour Cup \$4 Bowl \$6

Award Winning Clam Chowder

Cup \$5 Bowl \$7

Chef Treacy's Wild Mushroom Soup

Cup \$5 Bowl \$7

Sourdough Chowder Bowl \$10

Vern's Endless Soup & Salad Bar \$15

Daily Soups, Salad Bar, Array of Fresh Toppings, House Dressings. **Chowder or Mushroom Add \$2**

Salads

The Classic Cobb Salad \$15

Diced Chicken, Gorgonzola, Olives, Cucumber, Tomato, Bacon, Egg, Sprouts, Avocado, Northwest Berry Vinaigrette

Heart of Romaine Caesar \$12

House Caesar Dressing, Parmesan Cheese, Garlic Croutons, Sprouts, Grape Tomatoes, Lemon

Add Chicken \$14 Add Shrimp \$16

Dungeness Crab & Shrimp Louis \$17

Tomato, Olives, Egg, Cucumber, Sprouts, Lemon, Vern's Louis Dressing

Dinner Entrées

All Main Entrees are served with choice of Soup or Salad. Substitute Award Winning Chowder, Wild Mushroom Soup, or Caesar salad add \$2

Vern's Tri-Tender Steaks \$29

Shrimp w/Hollandaise, Crab w/ Béarnaise, Mushroom Demi Glaze, Garlic Mashed Potatoes, Vegetable Medley

Filet \$31

Seasonal Wild Mushrooms, Demi Glaze, Truffle Butter, Garlic Mashed Potatoes, Broccoli, Hollandaise

Grilled Ribeye Steak \$27

Marbled 10 oz. Caramelized Red Onions, Gorgonzola, Balsamic Reduction, Garlic Mashed Potatoes, Broccoli, Hollandaise

Veal Scaloppini Marsala \$25

Creamy Marsala Sauce, Wild Mushroom Risotto, Sautéed Spinach and Bacon

Steak Oscar \$28

Center Cut Sirloin, Dungeness Crab, Sauce Béarnaise, Garlic Mashed Potatoes, Asparagus, Hollandaise

Rack of Lamb \$28

Roasted Medium Rare, Mint Demi Glaze, Garlic Mashed Potatoes, Sautéed Spinach and Bacon

Pan Fried Center Cut Pork Chop \$19

Apple Sage Stuffing, Apple Cider Reduction, Vegetable Medley

Herb Lemon Roasted Chicken \$19

Pan Seared, then Roasted, Garlic, Mashed Potatoes, Vegetable Medley

Seafood Sauté \$26

Prawns, Clams, Scallops, Salmon, Dungeness Crab, Brown Rice Pilaf, Vegetable Medley

Fried Local Pacific Oysters \$20

Small, Lemon Herb Butter Sauce, Garlic Mashed Potatoes, Vegetable Medley

Coconut Tiger Prawns \$27

Spicy Orange Marmalade, Brown Rice Pilaf, Vegetable Medley

Peter Puget Captain's Plate \$25

Coconut Prawns, Fried Oysters, Battered Halibut, Clam Strips, Chips, Cole Slaw

Award Winning Pan Seared Scallop \$27

Lemon Herb Sauce, Truffled Mushroom Risotto, Broccoli, Hollandaise

Wild Mushroom Ravioli \$20

Sautéed Assorted Mushrooms, Creamy Gorgonzola Sauce, Garlic Bread

Please discuss with your server any special dietary needs or food allergies!

***Consumption of raw or under cooked meats, poultry, seafood, Shellfish, or eggs may increase your risk of food born illness. Required by WAC 246-215*