



UNION GRILLE
RESTAURANT

Starters

Shrimp, Bacon & Potato Ravioli

Homemade Pasta served with Wilted Spinach and Shaved Parmigiano-Reggiano
10

Local Braised Short Ribs

Over Horseradish Whipped Potatoes and an Star Anise-Espresso Sauce
8

Crawfish Etouffe

Southern stewed Crawfish Served in a puff pastry cup and topped with scallions
8

Mushroom Wontons

Stuffed with Portobello Mushroom and Amaltheia Chèvre served in a Mushroom Jus and Shaved Pecorino Romano
7.50

Soup or Salad

Entrees served with Union Green Salad tossed with your choice of House Dressings
or you may order one of the accompaniments for the following price

Caesar

Romaine Hearts tossed with Caesar Dressing, Cracked Black Pepper, Shaved Parmesan, and Fresh made Croutons
6

Winter Salad

Spinach and Braised Fennel tossed in a Balsamic and Bacon Dressing topped with Asiago Cheese
7

Soup du Jour

Cup 2 Bowl 4

Main Course

Thyme Marinated Pork Tenderloin

Served over Asiago Whipped Potatoes and Wilted Greens with a Sweet Pink Pepper Sauce
25

Chef's Wine Recommendation: Roogle Shiraz, Australia

Grilled Buffalo

Over Cranberry-Lyonnaisse Potatoes finished with a Green Peppercorn Demi
27

Chef's Wine Recommendation: La Posta Cocina Blend, Argentina

Seafood Medley

Black Tiger Prawn Risotto topped with Baby Bok Choy and Fresh Seafood tossed in a Roasted Garlic Lemon Glaze
24

Chef's Wine Recommendation: Fleur du Cap, South Africa

Grilled Beef Ribeye

Over Roasted Garlic Lentil Mashed Potatoes and topped with a Balsamic Butter Steak Sauce
30

Chef's Wine Recommendation: 4 Bears Cabernet Sauvignon, California

Local Roasted Chicken

Spice infused and Served over Pumpkin Whipped Potatoes and Drizzled with Rosemary Pan Sauce
19

Chef's Wine Recommendation: Estancia Merlot, California

Grilled Lamb

With a Creamy Barley Risotto and Sautéed Red Peppers with a Honey Lavender Sauce
26

Chef's Wine Recommendation: Baby Roogle Red, Australia

Market Fresh Fish

Over Pink Pepper Pasta tossed with Baby Clams in a Yellow Curry Broth topped with a Coriander Foam
26

Chef's Wine Recommendation: Riff Pinot Grigio, Argentina

From The Soil To The Sea

Inquire with your server for the nightly special pairing of fresh Seafood and Chef's choice of fare
Market Price

Vegetarian Meals Prepared Upon Request

Chefs Tasting Menus are available upon request

On groups of 8 or more we are unable to do separate checks and a 15% gratuity will be added.

Executive Chef ~ Nick Mehmke

Sous Chef – Martin Loving