



### Starters

#### *Oysters in the Raw*

Served on the Half Shell and Kissed with a Tomato Basil Jelly  
12

#### *Mozzarella and Basil Pot Stickers*

With a Pink Pepper Shrimp  
9

#### *Mushroom Wontons*

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

#### *Braised Duck Raviolis*

Topped with a Mexican Chocolate Sauce and a Watercress Salad  
10

### 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

#### *A Heart Felt Salad*

Baby Arugula tossed with Fresh Strawberries & Kasseri Cheese drizzled with a Balsamic Reduction paired with a Bruchetta  
8

#### *Soup du Jour*

Cup 2      Bowl 4

### Main Course

#### *Huckleberry Roasted Chicken Breast*

With Whipped Potatoes and Salt Roasted Carrots in a Huckleberry Pan Sauce  
19

*Chef's Wine Recommendation: Chateau Bianca Pinot Noir, California*

#### *Seafood Medley*

Served over Fresh Basil Pasta tossed with Summer Vegetables & Artichokes in a Tuscan Tomato Broth  
24

*Chef's Wine Recommendation: Crios, Rose' of Malbec, Argentina*

#### *Jerk Spiced Duck Breast*

With Wild Mushroom Risotto finished with a Roasted Garlic-Almond Sauce  
26

*Chef's Wine Recommendation: La Posta Malbec, Argentina*

#### *Fresh Whole Maine Lobster*

Saffron Butter Poached and served over Cannellini Bean and Fennel Cassoulet with a Parm-Phyllo Crisp  
45

*Chef's Wine Recommendation: Jackson Estates Sauvignon Blanc, New Zealand*

#### *Grilled Buffalo*

With Creamy Polenta and a Chocolate Porter Steak Sauce  
32

*Wine Recommendation: Helix Reininger, Washington*

#### *Grilled Montana Beef*

Over Roasted Apple-Potato Stack and finished with a Foie Gras Sauce  
31

*Chef's Wine Recommendation: Chateau Souverain Cabernet Sauvignon, California*

#### *Valentine's Trio for Two*

Blue Prawns on a Risotto Cake topped with Cucumber-Basil Salad,  
Roasted Pheasant over cracked Kamut and Cashew Pilaf drizzled with Orange Brandy Glaze,  
and Braised Buffalo over Whipped Potatoes with a Peppery Arugula Salad  
50

*Chef's Wine Recommendation: Roederer Estate Brut, California*

Vegetarian Meals Prepared 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**