



SMALL PLATES

Chef's Seasonal Soup

farm inspired seasonal ingredients
cup 5

Roasted Beet Salad

pistachios / blood oranges / blue cheese /
mixed greens / honey vinaigrette
9

Roasted Carrot Hummus

sunflower seeds / olive oil / sumac/
grilled kamut pita
7

Cold Smoked Trout

hominy / roasted butternut squash / white beans /
sage/ maple
12

Shrimp Bruschetta

mint / chili / sumac / honey / grilled red wheat bread
14

CASUAL PLATES

Grilled Flatbread

lamb chorizo / white bean puree / fried brussels sprouts /
lemon
15

Grilled Whole Trout

fennel / grapefruit / radish / mixed greens
20

Elk Bolognese

creamy elk ragout / kamut tagliatelle / parmesan
18

Grand Union Burger

8 oz burger / bacon / cheddar cheese / special sauce /
potato roll / French fries
14

Steak Frites

flat iron steak / caramelized onions / blue cheese butter /
French fries
22

PLATES

includes complimentary house salad and warm baguette



Pan Roasted Halibut

grapefruit / celery root / beluga lentils / parsley / beurre blanc
28



Grilled Rabbit

bacon / roasted brussels sprouts / fingerling potatoes / creamy mustard sauce
31



Roasted Duck Breast

sweet potato hash / bacon / kale / crème fraiche / cranberry gastrique
29



Braised Bison Short Ribs

oyster mushrooms / roasted cauliflower / farro risotto / cauliflower cream
32



Grilled Beef Tenderloin

baby carrots / caramelized onions / purple barley / onion soubise / horseradish
gremolata
36

*The Union Grille Restaurant believes in sourcing as much of its menu from local and regional Montana farms, ranches and artisan producers.
We are dedicated in serving sustainably minded innovative cuisine that is accessible to everyone.*

*Thank you for being our special guests.
Executive **Chef Joshua Boyd***