



## SOUP | SALAD

### FRENCH ONION SOUP 12

Ciabatta Crostini | Scallion | Gruyere

### CAESAR HALF 9 | FULL 14 | add CHICKEN BREAST 9 | SHRIMP 12

Artisan Romaine Lettuce | Boquerone | Bonito Al Forno Breadcrumbs | Caesar Dressing | Parmesan | Fried Egg Aioli

### UNION HARVEST SALAD HALF 9 | FULL 14

Bitter Greens | Butter Lettuce | Dried Cranberries | Gorgonzola | Shaved Apples | Candied Pecans | Spiced Cider Vinaigrette

## SMALL PLATES

### CRAB CAKES 25

Pacific Lump Crab | Sweet Corn Puree | Gorgonzola Pannacotta | Red Pepper Sauce

### CARPACCIO 20

Elk Loin | Cabernet Gelee | Parmesan | Smoked Salt | Fresh Cracked Pepper | Chili Aioli

### LAMB SLIDERS 18

Fresh Ground Lamb | Masala Aioli | House-made Slider Bun | Pommes Gaufrettes | Tzatziki Sauce

### RICOTTA CROSTINIS 17

Warm Ricotta | Grilled Ciabatta | Truffled Local Honey | Fried Capers

### PIMENTO FRITTERS 16

Smoked Cheddar | Goat Cheese | 5-Pepper Strawberry Jam

## CERTIFIED ANGUS BEEF

Served with Signature Mashed Potatoes & choice of sauce  
Upgrade to Parmesan Truffle Fries for \$3

8 OZ COFFEE-CRUSTED HANGER 45 | 8 OZ TENDERLOIN 55 | 12 OZ SMOKED RIBEYE 60

### SAUCES

#### SEASONAL COMPOUND BUTTER

CHIMICHURRI | SHALLOT DIJON CREAM SAUCE | HORSEY SAUCE  
additional sauce \$4 each

### ACCOUTREMENTS

SHRIMP 12 | CRAB CAKE 10 | CARAMELIZED RED ONION 4

## MAINS

### GRILLED PORK CHOP 45

Cold Smoke Brine | Bacon Apple Jam | Smoked Mac & Cheese

### BISON STROGANOFF 39

Mafaldine | Caramelized Wild Mushrooms & Peas | Bison Sirloin

### HAZELNUT-CRUSTED HALIBUT 39

Cilantro-Lime Rice | Citrus Glaze | Chive Oil

### MAPLE LEAF FARMS DUCK BREAST 45

Local Squash Puree | Broccolini | Raspberry-Maple Glaze | Pistachios

### UNION BURGER 18

Choice of Cheddar or Swiss

House Grind Filet | Brandied Onion Jam | Smoked Bacon | Aioli

## SIDES

### CITRUS-HONEY GLAZED CARROTS 8

Pickled Red Onion | Scallion

### SIGNATURE MASHED POTATOES 7

Goat Cheese | Chives

### TRUFFLE FRIES 7

Parmesan | Truffle | Union Aioli

### SAUTEED SEASONAL VEGETABLES 8

### LOCAL BEETS 8

Ginger | Sherry Vinegar | Goat Cheese | Pistachios

**Executive Chef Keith Chinn**

Checks of \$400+ or Groups of 6+ are subject to house policy of one check and a 20% gratuity.