



SOUP | SALAD

BROCCOLI-SMOKED CHEDDAR SOUP 12

Smoked Cheddar | Chive Oil

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

RILLETTE 17

Smoked Salmon | Smoked Walleye | Housemade Crackers | Leek Ash | Baby Peppers

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 | Local Corn Grits

BISON STROGANOFF 39

Mafaldine | Caramelized Wild Mushrooms & Peas | Bison Sirloin

CORNISH GAME HEN 35

Wild Mushroom Risotto | Rosemary Demi

DIJON-CRUSTED PACIFIC SALMON 39

Panko-Crusted | Citrus Glaze | Cilantro-Lime Rice | Chive Oil

MAPLE LEAF FARMS DUCK BREAST 45

Melted Leeks & Napa Cabbage | 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 10

Pickled Red Onion | Scallion

SIGNATURE MASHED POTATOES 10

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

Groups of 6 or more are subject to our large group policy of one check and a 20% gratuity.