



SOUP | SALAD

CREAM OF ASPARAGUS 12

Local Asparagus | Chives | Sunchoke Chips

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 SALAD HALF 9 | FULL 14

Bitter Greens | Blueberries | Ricotta Salata | Candied Pecans | Spiced Cider Vinaigrette

SMALL PLATES

SHRIMP & CRAB CAKES 25

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

PROSCIUTTO 16

Cabernet Gelee | Parmesan | Smoked Salt | Fresh Cracked Pepper | Fig Jam

ARANCINI 15

Saffron Risotto | Mozzarella | Heirloom Tomato Marinara

RICOTTA CROSTINIS 17

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

CERTIFIED ANGUS BEEF

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

8 OZ BISON NY STRIP STEAK 55 | 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 | House Mashed Potatoes

BISON STROGANOFF 41

Mafaldine | Caramelized Wild Mushrooms & Peas | Venison Tenderloin

CORNMEAL CRUSTED WALLEYE 39

Local Blue Cornmeal | Sundried Tomato Risotto | Citrus Glaze

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

GRILLED ASPARAGUS 8

Olive Oil | Grated Parmesan

BROCCOLINI 7

Lemon | Garlic

Executive Chef Keith Chinn

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