



SOUP & SALAD

SOUP DU JOUR 12

CAESAR HALF 9 | FULL 14 | add CHICKEN BREAST 9 | SHRIMP 10

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

WEDGE SALAD 14

Pancetta Lardons | Pickled Onion | Tomatoes | Maytag Blue Cheese | Housemade Croutons | Blue Cheese Vinaigrette

SMALL PLATES & SHAREABLES

SHRIMP & CRAB CAKES 25

Pacific Lump Crab | Shrimp | Caper Remoulade | Gorgonzola Pannacotta | Red Pepper Sauce

FRIED BRUSSELS SPROUTS 12

Bacon Hot Honey | Toasted Marconi Almonds

WINGS 12

Calabrian Chili Honey Mustard

CHARCUTERIE 38

Assorted Local and Regional Meats and Cheeses | Housemade Crackers | Housemade Jam | Pickled Veggies

FLATBREAD 17

Housemade Kamut Crust | Citrus-Herbed Labne | Artichoke Hearts | Sundried Tomatoes | Pickled Onions | Parmesan

WHIPPED FETA 16

Feta | Grilled Housemade Baguette | Spiced Peach Jam | Fried Capers

BURRATA 15

Candied Grape Tomatoes | Housemade Pesto | Balsamic Glaze | Parmesan Crisp

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

additional sauce \$4 each

SEASONAL COWBOY BUTTER

CHIMICHURRI | SHALLOT DIJON CREAM SAUCE | HORSEY SAUCE

ACCOUTREMENTS

SHRIMP 10 | CRAB CAKE 12 | CARAMELIZED RED ONION 4

MAINS

GRILLED PORK CHOP 45

Citrus Herb Marinade | Peach Chutney | House Mashed Potatoes

SHORT RIB RAVIOLI 45

Kamut Dough | Sugo | King Trumpets | Dijon Foam

CORNMEAL CRUSTED WALLEYE 39

Local Blue Cornmeal | Parmesan Risotto | Citrus - Miso Glaze

MAPLE LEAF FARMS DUCK BREAST 45

Local Squash Puree | Purple Asparagus
Raspberry-Maple Glaze | Pistachios

UNION BURGER 18

Choice of Cheddar or Swiss

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

SIDES

SIGNATURE MASHED POTATOES 7

Goat Cheese | Chives

TRUFFLE FRIES 7

Parmesan | Truffle | Union Aioli

CITRUS-HONEY GLAZED CARROTS 8

Pickled Red Onion | Scallion

SAUTEED SEASONAL VEGETABLES 8

GRILLED LOCAL ASPARAGUS 9

Olive Oil | Grated Parmesan

BRUSSELS SPROUTS 8

Bacon | Onion | Balsamic

BROCCOLINI 7

Gochujang Glaze

Executive Chef Keith Chinn

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

Kindly note: We are a phone-call free space. Thank you.