



SOUP & SALAD

FRENCH ONION SOUP 12  
Classic Preparation | Gruyere | Crostini

CAESAR HALF 9 | FULL 14 | ADD CHICKEN BREAST 9 | SHRIMP 10  
Artisan Romaine Lettuce | Boquerone | Al Forno Breadcrumbs | Caesar Dressing | Parmesan | Fried Egg Aioli

FALL HARVEST SALAD 14  
Winter Lettuces | Compressed Pear | Toasted Pecans | Gorgonzola | Dried Cranberries | Spiced Cider Vinaigrette

ROASTED BEET SALAD 15  
Local Golden and Chiogga Beets | Herbed Chevre | Citrus Shaved Fennel | Mandarin Orange | Tarragon Oil

SMALL PLATES & SHAREABLES

TUNA TARTARE 24  
Ahi Tuna | Avocado Panna Cotta | Sriracha Caviar | Unagi Sauce | Huckleberry Gold Chips

BISON SHORT RIB RAVIOLI APPETIZER 18 | ENTREE 54  
Kamut Dough | Sugo | Wild Mushrooms | Dijon Foam

WHIPPED FETA 16  
Grilled House Made Baguette | Spiced Peach Jam | Fried Capers

FRIED BRUSSELS SPROUTS 12  
Bacon Hot Honey | Toasted Marcona Almonds

MARGHERITA FLATBREAD 17  
House Made Kamut Crust | House-made Sauce | Mozzarella | Roma Tomatoes | Garlic Oil | Fresh Basil

CHARCUTERIE HALF 19 | FULL 38  
Assorted Meats and Cheeses | House Made Crackers | House Made Jam | Pickled Veggies

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 | BLUE CHEESE CREMA | HORSERADISH SAUCE

ACCOUTREMENTS

SHRIMP 10 | SAUTÉED WILD MUSHROOMS 5

MAINS

BISON STROGANOFF 42  
Mafaldine | Bison Sirloin | Wild Mushroom Cream Sauce

PECAN-CRUSTED TROUT 35  
Idaho Trout | Honeycrisp-Huckleberry Gold Hash | Bacon-Apple Gel

BRINED PORK CHOP 45  
Cold Smoke Brine | Honeycrisp Apple Chutney | Roasted Amarosa Fingerling Potatoes

SPICY DUCK BREAST 39  
House Made Spice | Local Butternut Squash Puree | Huckleberry Gastrique

UNION BURGER 18  
Choice of Cheddar or Smoked Gouda  
House Grind Filet | Brandied Onion Jam | Smoked Bacon | Union Aioli

SIDES

SIGNATURE MASHED POTATOES 7  
Goat Cheese | Local Chives

TRUFFLE FRIES 7  
Parmesan | Truffle Oil | Union Aioli

LOCAL BEETS 8  
Roasted | Lemon | Local Honey

GRILLED ASPARAGUS 8  
Garlic-Oil | Shredded Parmesan

LOCAL CARROTS 9  
Orange | Rosemary | Extra Virgin Olive Oil

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.