



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 | House Made Croutons | Blue Cheese Vinaigrette

BURRATA 15

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

SMALL PLATES & SHAREABLES

TUNA TARTARE 24

Ahi Tuna | Avocado Panna Cotta | Miso Crème Fraîche | Tobiko Caviar | Unagi Sauce | House Made Chips

BISON SHORT RIB RAVIOLI APPETIZER 18 | ENTREE 54

Kamut Dough | Sugo | King Trumpet Mushrooms | Dijon Foam

WHIPPED FETA 16

Feta | Grilled House Made Baguette | Spiced Peach Jam | Fried Capers

FRIED BRUSSELS SPROUTS 12

Bacon Hot Honey | Toasted Marcona Almonds

FLATBREAD 17

House Made Kamut Crust | Citrus-Herbed Labneh | Artichoke Hearts | Sundried Tomatoes | Pickled Onions | Parmesan

CHARCUTERIE HALF 19 | FULL 38

Assorted Local and Regional 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 | SHALLOT DIJON CREAM SAUCE | HORSERADISH SAUCE

ACCOUTREMENTS

SHRIMP 10 | CRAB CAKE 15 | SAUTÉED WILD MUSHROOMS

MAINS

PASTA PRIMAVERA 32

Mafaldine | Grilled Vegetables | House Made Pesto

SHRIMP & CRAB CAKES 50

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

CORNMEAL CRUSTED WALLEYE 39

Local Blue Cornmeal | Parmesan Risotto | Citrus - Miso Glaze

HERB GRILLED PORK CHOP 45

Citrus-Herb Marinade | Peach Chutney | Signature Mashed Potatoes

RED BIRD CHICKEN BREAST 35

Schwarma Spice | Apricot-Ginger Glaze | Saffron Rice

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

GRILLED LOCAL ASPARAGUS 9

Olive Oil | Grated Parmesan

BRUSSELS SPROUTS 8

Olive Oil | Fresh Herbs | Parmesan

Executive Chef Keith Chinn

Checks of \$400+ or Groups of 6+ are subject to house policy of one check and a 20% gratuity.
Although this menu is up to date, it is subject to change.
Kindly note: We are a phone-call free space. Thank you.