



UNION GRILLE RESTAURANT

SMALL PLATES

Calamari 2 Ways

warm Thai calamari salad and crisp battered calamari with curried garlic sauce
10

Wontons

mushroom and goat cheese with a mushroom reduction and pecorino romano
8

Mussels

steamed in a lemongrass ginger broth
15

Shrimp Scampi

wild gulf shrimp poached in a vermouth garlic butter sauce with grilled toast points
13

Flatbread

olive oil, herbs and seasonal toppings
9

Soup

home made, changes daily
6

CASUAL PLATES

The Grand Burger

third pound local griddle burger with fries or salad
12

Smoked Beef Sandwich

topped with yarlesburg cheese, onion rings and a horseradish cream sauce
10

Turkish Lamb Kabob

served on a pita topped with taziki, feta, onion, lettuce and a spicy tomato sauce
12

Hand Made Vegetarian Pasta

tossed with jacob cattle beans, kale, parsnips, and winter squash topped with walnut gremolata and house made lemon ricotta
16

add chicken

6

add shrimp

8

PLATES

Includes Complimentary House Salad



Beef Ribeye

smashed roasted red potatoes, caramelized cauliflower and a steak verde sauce
30



Lamb Rack

pan roasted served with polenta and parsnips with a cranberry star anise chutney
35



Oven Roasted Chicken

whipped potatoes and sautéed kale with a chokecherry pan glaze
22



Hazelnut Crusted Halibut

black beluga lentils and a lavender-caper brown butter sauce topped with a winter slaw
27



Soil to Sea

inquire with your server for the nightly special pairing of fresh seafood and chef's choice of fare market price