



UNION GRILLE  
RESTAURANT

**Starters**

***Scallop Tempura Roll***

Spring Greens wrapped and served with Soy Bean Puree and Wasabi Glaze  
10

***Duck Confit Dumplings***

Paired with a Plum and House Made Kim Chi Salad with a Sweet Soy Sauce  
8

***Grilled Lamb Pops***

Chimi Churi Marinated and served with Whipped Potatoes  
9

***Mushroom Wontons***

Stuffed with Portobello Mushroom and Amaltheia Chèvre served in a Mushroom Jus and Shaved Pecorino Romano  
7.50

**Soup or Salad**

Entrees served with Union Green Salad tossed with your choice of House Dressings  
or you may order one of the accompaniments for the following price

***Caesar***

Romaine Hearts tossed with Caesar Dressing, Cracked Black Pepper, Shaved Parmesan, and Fresh made Croutons  
6

***Spring Salad***

Candy Striped Beets, Asparagus, Grape Tomatoes, and Arugula tossed in a Extra Virgin Olive Oil and Goat Cheese Dressing  
sprinkled with an Espresso Dust  
7

***Soup du Jour***

Cup 2                  Bowl 4

**Main Course**

***Ouzo Marinated Pork Tenderloin***

Served over Fig Whipped Potatoes with a Balsamic Fennel Relish  
25

***Chef's Wine Recommendation: Rosenblum Syrah***

***Grilled Buffalo***

Over Fried Potato Cake finished with a Dried Cherry-Red Wine Demi  
31

***Chef's Wine Recommendation: La Posta Cocina Blend, Argentina***

***Seafood Medley***

Served over Local Spelt Flour Pasta tossed with Summer Vegetables & Artichokes in a Tuscan Tomato Broth  
24

***Chef's Wine Recommendation: Crios Rose' of Malbec***

***Grilled Beef Ribeye***

Over Roasted Garlic Lentil Mashed Potatoes and topped with a Balsamic Butter Steak Sauce  
30

***Chef's Wine Recommendation: 4 Bears Cabernet Sauvignon, California***

***Huckleberry Roasted Chicken Breast***

Locally raised and over Whipped Potatoes dressed with a Huckleberry Pan Gravy  
19

***Chef's Wine Recommendation: Kings Ridge Pinot Noir***

***Pan Roasted local Duck Breast***

With Shitake Mushroom Sticky Rice and Snap Peas drizzled with a Pineapple-Sesame Sambal  
26

***Chef's Wine Recommendation: Root 1 Carmenere***

***Market Fresh Fish***

Over Cous Cous and topped with a Arugula and Strawberry Salad tossed in a Pink Pepper-Basil Vinaigrette  
26

***Chef's Wine Recommendation: Fleur Du Cap Sauvignon Blanc***

***From The Soil To The Sea***

Inquire with your server for the nightly special pairing of fresh Seafood and Chef's choice of fare  
Market Price

Vegetarian Meals Prepared Upon Request

***Chefs Tasting Menus are available upon request***

On groups of 8 or more we are unable to do separate checks and a 15% gratuity will be added.

**Executive Chef ~ Nick Mehmke**

**Sous Chef – Martin Loving**