

## SMALL PLATES

### Fried Brussels

applewood bacon / oven dried tomato / white cheddar /  
smoked paprika aioli  
9

### Grilled Tiger Prawns

lime-thyme polenta / asparagus / mirin sauce / tomato oil  
12

### Fried Calamari & Pepperoncini's

house pickled ginger / wasabi aioli  
11

### Mussels

green curry / coconut milk / cilantro / garlic rubbed bread  
Half pound 7      Full pound 12

### Steak Bruschetta

grilled flat iron / garden tomato / fresh basil /  
parmesan / lemon-oil  
12

## CASUAL PLATES

### Grand Union Burger

applewood candied bacon / caramelized onions /  
white cheddar / potato bun / herb aioli  
14

### House Flatbread

chef's inspiration of the week  
13

### Steak Frites

grilled flat iron / crispy fingerlings / wilted baby kale /  
truffle oil / parmesan / chimichurri sauce  
22

### Fish Tacos

white corn tortilla / tilapia / Napa cabbage / pico de gallo /  
lime / cilantro-jalapeño aioli  
2 for 12    3 for 16

### Chicken Farro and Kale

baked dark meat chicken / toasted farro / baby kale /  
lemon-herb oil / parmesan / tamari spiced pumpkin seed /  
grapes  
16

## GARDEN

### Summer Beet Salad

baby kale / citrus roasted beets / chevre / grapefruit  
toasted pistachio / apple vinaigrette  
9

### Chef's Soup Creation

farm inspired seasonal ingredients  
Taste 2    cup 4    bowl 6

## PLATES

includes complimentary house salad



### Shrimp Gnocchi

prawns / ricotta gnocchi / basil / pearl onions / edamame / white cheddar  
24



### Wild Alaskan Sockeye Salmon

oven dried tomato / wilted spinach / crispy capers / beluga lentils /  
roasted pepper sauce  
24



### Grilled Beef Tenderloin

garlic whipped Yukon potatoes / local asparagus / crispy shallots /  
blackberry-rosemary demi  
35



### Pan Seared Duck Breast

parsnip puree / red wine poached rhubarb / wilted kale / chipotle orange sauce  
26



### Braised Pork

farro / oyster mushroom / bacon / baby kale / sarsaparilla-ginger sauce  
20



### Grilled 1/2 rack of Lamb

rosemary crusted / herb polenta / brussels / oven dried tomatoes /  
blackberry-rosemary demi  
34

*The Union Grille Restaurant believes in sourcing as much of its menu from local and regional Montana farms, ranches and artisan producers.*

*We are dedicated in serving sustainably minded innovative cuisine that is accessible to everyone.*

*Consumer advisory warning: "The consumption of raw or uncooked red meats, eggs or other food may increase your risk of food borne illness, especially if you have certain medical conditions"*

*Thank you for being our special guests.*

*Executive Chef Jason Clay*