

SMALL PLATES

Fried Brussels

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

Coconut Chili Shrimp

pico de gallo / fresh lime juice
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

Chef's Summer Sushi Roll

fresh inspired ingredients / wasabi / soy
market price

Caesar Salad

romaine hearts / shaved parmesan / oven dried tomatoes /
croutons / house dressing
9
grilled chicken 5 gilled flat iron 7 grilled prawns 7

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

Sautéed prawns



zucchini noodles / corn succotash / local basil pesto
26

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

Pan Seared Pork Loin



braised red cabbage / herb spätzle / candied apple / mustard pan sauce
21

Achiote-Lime Rubbed Lamb



grilled 1/2 rack of lamb / herb polenta / fried brussels / oven dried tomato /
blackberry-rosemary jus
36

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