

# Dinner Menu

4 PM - 8 PM

## Starters

### Truffle Fries | \$6

Shoe string fries with white truffle oil, fresh herbs, parmesan, and roasted garlic aioli.

### Steak House Candied Bacon | \$12

Thick hand cut slab bacon, grilled with brown sugar and fresh cracked black pepper.

### Bistro Chips | \$9

Fresh fried chips with diced tomatoes, gorgonzola, scallion, and balsamic reduction.

### Wings | Half \$7 | Full \$14

Traditional oven roasted and fried or boneless. Choice of sauce: Cajun dry rub, sweet Thai chili, BBQ, habanero, buffalo, garlic parmesan, or plain. Served with celery and carrots.

### Crispy Shrimp | \$12

Rice wrapped shrimp with sweet chili sauce.

### Stuffed Hot Peppers | \$12

Fired roasted Hungarian hot peppers, hot Italian sausage, mozzarella and provolone, & marinara sauce.

## Salads

### Harvest Cobb | Half \$12 | Full \$16

Grilled chicken, roasted butternut squash, cranberry, pancetta, honey crisp apple, feta cheese, and hardboiled egg. All over mixed greens.

### Apple Walnut Kale | Half \$8 | Full \$10

Maple cinnamon glazed walnuts, honey crisp apples, crumbled goat cheese, red beets, and chopped kale. Tossed in apple cider maple vinaigrette.

### Wedge | Half \$9 | Full \$12

Baby iceberg, pancetta, gorgonzola, cherry tomatoes, and scallions.

### Caesar | Half \$9 | Full \$12

Baby iceberg, shaved parmesan, anchovy, and capers.

## Entrées

### **Pork Tenderloin Medallions | \$21**

Grilled tenderloin of pork served with braised rainbow swiss chard, onion, and bacon lardons. Topped with Jack Daniels spiked roasted apples and finished with balsamic reduction.

### **Filet Mignon | \$45**

Pan seared and finished with Maître D' Hotel butter, whipped potatoes and grilled asparagus.

### **Steak and Frites | \$26**

Marinated and grilled flat iron steak, bourbon glazed mushrooms, and truffle fries.

### **Shrimp Scampi | \$24**

Grilled jumbo shrimp, fettucine pasta tossed in white wine, garlic, and lemon basil compound butter.

### **Duo Chicken | \$22**

Marinated and grilled all natural chicken breasts tossed in white wine, mushroom, and leeks cream sauce.

## Sides

### **Smoked Gouda Mac and Cheese | \$6**

### **Garlic Whipped Potatoes | \$4**

### **Glazed Carrots | \$6**

### **Grilled Asparagus with Maître D' Hotel Butter | \$6**

### **Beer Battered Onion Rings | \$4**

## Desserts

### **Holiday Skillet Cookie | \$9**

House-made sugar cookie topped with Christmas ale ice cream.

### **Salted Butterscotch Crème Brûlée | \$9**

Butterscotch infused custard brûléed with sugar and finished with flaky sea salt.

UNION COUNTRY CLUB