

DINNER MENU

1911 Bistro at Union Country Club

STARTERS		SALADS	
Giant Soft Pretzel	12	Buffalo Chicken Salad	Half 9/ Full 12
Warm soft Bavarian style pretzel served with beer cheese, honey mustard, and queso.		Iceberg Wedge, crispy chicken, blue cheese crumbles, cherry tomatoes, diced celery, and green onion. Served with buffalo and buttermilk ranch.	
Shrimp Cocktail	12	Cobb	Half 9/ Full 12
Poached shrimp served with our house made cocktail sauce.		Grilled chicken breast, blue cheese crumbles, cheddar, cherry tomatoes, hard boiled egg, applewood smoked bacon, and avocado.	
Wings	Half 7/Dozen 12	Harvest Fall	Half 6/ Full 9
Boneless or Traditional. Tossed in your choice of sauce and served with celery, carrots, and your choice of dressing.		Mixed greens, honey crisp apples, feta, cranberries, walnuts, and roasted squash.	
Vanilla bourbon bacon lollipops	12	Classic Caesar	Half 6/ Full 9
Thick hand cut bacon lollipops with vanilla, maple and bourbon dipping sauce.		Chopped romaine hearts, shaved parmesan cheese, and garlic croutons.	
Spinach Artichoke Dip	9	Teddy	Half 6/ Full 9
Warm spinach and artichoke dip baked with parmesan cheese. Served with pumpnickel bread and fresh fried chips.		Chopped iceberg tossed with our red wine dressing, cheddar cheese, hard boiled egg, and applewood smoked bacon.	
Cleveland Nachos	9	Black & Blue Steak	Half 14/ Full 16
Fresh fried chips, queso cheese, diced tomato, bacon, green onion, and parmesan cheese.		Blackened sirloin grilled to your liking, sweet corn, cherry tomatoes, hardboiled egg, crispy shallots, and blue cheese crumbles. Served over iceberg and finished with balsamic.	
Truffle Fries	6	FLATBREADS	
Battered fries tossed in white truffle oil, fresh rosemary, and parmesan cheese. Served with our roasted garlic Aioli.		Margharita	9
		Marinara, fresh tomatoes, Mozzarella, fresh basil, and balsamic reduction.	
		Pepperoni & Cheese	10
		Marinara, old world style pepperoni, Mozzarella, and fresh basil.	
		Hawaiian	10
		Double smoked ham, diced pineapple, Marinara, and Mozzarella.	

PASTAS		SIGNATURE ENTREES	
Black & Blue Steak & Shrimp Pasta	28	Pork Chop	26
Blackened sirloin, jumbo grilled shrimp, bow tie pasta, 3 cheese alfredo, fire roasted tomatoes, and gorgonzola cheese.		Thick cut bone in pork chop finished with bacon marmalade. Served with whipped Yukon gold potatoes and candied balsamic glazed brussels sprouts.	
Chicken Puttanesca	21	Bourbon Chicken	24
Grilled chicken breast, marinara, linguini, capers, garlic, artichoke hearts, and olives		Pan roasted bone in chicken breast, whipped potatoes, sauteed green beans with walnuts. Bourbon pan sauce	
Butternut Squash Alfredo	18	Honey Glazed Salmon	26
Butternut squash, bacon, mushrooms, and baby spinach. Tossed with bowtie noodles in a creamy garlic and three cheese alfredo.		Grilled Norwegian salmon finished with honey glaze. Served with roasted butternut squash, candied brussels sprouts	
STEAKS		"Not Your Mom's Pot Roast"	28
All steaks are hand cut in house, Angus Reserve, and are high graded choice or prime. All served with a fire roasted vegetable medley, whipped potatoes, and Veal Demi-Glace		Braised short ribs, whipped potatoes, whole roasted cipollini onion and roasted vegetables.	
8oz Hand Cut Filet Mignon	42	Catch of the Day	MKT
12oz NY Strip	35	Ask your server about our fresh seafood special	
14oz Hand Cut Ribeye	38		

DESSERTS

Chocolate Chip Skillet Cookie

House made cookie topped with vanilla bean ice cream, caramel, and chocolate sauce.

9

Apple Crisp

House made and topped with vanilla bean ice cream and Bourbon caramel

8

Southern Pecan Cheesecake with Whiskey Caramel

9