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PLEASE NOTE OUR OPTIONS HAVE CHANGED AS OF 02.28.2011

## Soups

**Seafood Chowder** Cup / Bowl  
4.25 / 5.50

Hearthy New England style, with bay scallops, shrimp, clams, and fresh hickory smoked salmon potatoes, onions, carrots & celery.

**Black Bean Soup** ☺ 2.95 / 4.25

A vegan friendly soup that's enjoyed by all! Simmered for hours, full flavored & robust, served with jalapeno sour cream.

**Black Angus Chili** 4.25 / 5.50

Black Angus steak tips simmered with red Mexican chili beans, assorted herbs & spices, delicious and full-bodied, rated a number three on the Five Alarm chili scale.

**Soup of the Day** Market Price

Please ask your server.

**Sour cream, scallions and cheddar cheese** Add .25 each  
**Breadbaskets are available.** Add \$1.00

## Appetizers

**Union Street Calamari** \$11.25

Tender squid steak, julienne cut, milk marinated, dusted with seasoned flour, flash fried and finished with a lemon-wine beurre blanc sauce, fresh basil, capers, red onion and Roma tomatoes.

**\*Dragon Eggs** \$10.95

Chicken breast stuffed with Gorgonzola cheese, battered and tossed in Rasta Hot sauce, served atop a Caesar salad with mandarin oranges – **NOTE THIS SAUCE IS HOT!**

**Pizza Margherita** \$7.25

A thin crust brushed with roasted garlic olive oil, gourmet four cheese blend, cracked pepper, tomatoes with chiffonade cut fresh basil.

**Spinach & Artichoke Dip** ☺ \$9.25

Artichoke hearts, spinach, sautéed onions, garlic, shallots, white wine, crème and our gourmet cheese blend - served hot with fresh tortilla chips.

**Creole Crab Cakes** \$11.25

Two of the tastiest crab cakes in Detroit served with seared spinach & roasted pepper and garlic Coulis sauce.

**Baked Brie** ☺ \$10.50

A petite wheel of imported Danish Brie rolled in crushed almonds convection baked, served with English Carr's crackers and fresh fruit.

**Jumbo Lump Crab au Gratin** \$13.95

Large pieces of Jumbo Lump Crab meat, served in a light wine béchamel sauce, topped with a blend of Spanish Manchego, Swiss, mozzarella & Asiago cheeses, served with toasted sourdough toast points.

**Lobster & Cilantro Thin Crust Pizza**  
\$13.95

Lobster claw and tail meat, cracked black pepper atop a thin crust, brushed with Momey sauce and gourmet four-cheese blend, finished with fresh chopped cilantro.

**Wings** \$8.95

One dozen of Detroit's finest wings served with our enhanced barbecue sauce and ranch dressing on the side.

**Rasta Wings (Ya, Mon!)** \$9.95  
**THESE WINGS ARE HOT, GOT IT?!**

One dozen of Detroit's best and hottest wings served with house made bleu cheese dressing on the side.

**Large Sampler** \$8.75

Beer-battered mushrooms, onion rings and zucchini served with house made ranch dressing for dipping.

**Nachos** \$9.75

Tortilla chips made in Southwest Detroit, your choice of seasoned beef, vegetarian black bean or ground smoked chicken topped with cheddar and Mozzarella cheeses, Pico de gallo, sour cream and home made guacamole.

**French Fries** \$3.50

Yep, a LARGE DETROIT SIZED portion!

## Street Side Dishes

**Macaroni & Cheese** ☺ \$3.95

Southern style with a twist! Cavatappi pasta, aged cheddar cheese, English Port-Brandy cheddar cheese, convection baked and served fresh.

**Mom's Potato Salad** ☺ \$2.25

Wine vinegar & red onion marinated diced potatoes, scallions, diced hard boiled egg, celery, mustard and seasoning.

**Garlic Whipped Redskin Potatoes** ☺ \$2.85

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☺ = Vegetarian Friendly

## Entrée Salads

Home Made Dressings: Balsamic vinaigrette, Raspberry vinaigrette, Honey Mustard vinaigrette, Italian, Ranch, Bleu Cheese and Thousand - Island.

### Salad Additions:

Char-Grilled Chicken Breast	2.95
Four Black Tiger Shrimp	6.00
Pistachio Baked Salmon	6.00
Ahi Tuna Steak	8.50

### Martha's Vineyard Salad ☺ \$10.50

Light organic mixed greens tossed in our homemade Raspberry vinaigrette, fresh croutons, toasted almonds, crumbled gorgonzola cheese, sun-dried cherries and paper-thin red onion.

### Caesar Salad \$7.50

Crisp Romaine lettuce tossed with our House Specialty Caesar dressing, parmesan cheese and house-made croutons.

### Chicken Salad \$12.50

Diced chicken breast marinated in a fresh Honey-Yogurt - Pineapple dressing with minced red onion & celery, with toasted almonds, fresh fruit and Boston brown bread with cream cheese.

### Union Street Taco Salad \$11.50

Choice of chilled seasoned ground beef or smoked ground chicken tossed with Cheddar cheese, red onions, tomatoes, chopped greens, crushed tortilla chips, tossed in ranch dressing finished with a crown of fresh crispy tortillas.

### \*Baked Pistachio Salmon Salad \$12.95

Pistachio crusted Atlantic salmon served on a bed of light organic mixed greens, tomatoes, asparagus and fresh Mozzarella cheese, served with a side of Honey Mustard dressing.

### \*Balsamic Steak Salad \$13.25

Char-grilled diced ultra lean Black Angus beef served over spinach with a warm vinaigrette of mixed sweet bell peppers, red onions, Gorgonzola cheese, cracked black pepper, garlic, balsamic vinegar and olive oil.

### \*Black Sesame Seared Ahi Tuna \$14.95

Ahi tuna seared to Medium Rare- enusted with black sesame seeds with organic light mixed greens tossed in ginger-honey-mustard vinaigrette, Belgian endive, alfalfa sprouts, crisp wontons, with wasabi, soy and ginger infused flying fish roe.

## Sandwiches

All sandwiches are served with tortilla chips, lettuce, tomato, red onion and pickle slices.

### Sandwich Additions:

American, Cheddar, Swiss, Provolone, Pepper Jack or Bleu Cheese Chunk	.50
Side of French Fries	1.75
Cole Slaw or Potato Salad	1.00

### \*The Street Angus Burger \$8.50

Eight-ounces of Angus Beef, char-grilled, served on a fresh bun.

### \*The Boss Angus Burger \$9.50

Eight-ounces of Angus Beef char-grilled, and topped with caramelized onions, sautéed button mushrooms and slow smoked Virginia bacon with sharp Cheddar cheese, served on a bun.

### \*Tony's Buffalo Burger \$10.50

A half pound char-grilled buffalo burger served on a fresh bun (lower in cholesterol, fat and calories with more protein than beef).

### The "Gee-Gee" ☺ \$9.50

Gourmet Grilled Cheese made with English Windsor Red Port Wine & Brandy cheese, Swiss and provolone cheeses grilled on jalapeno-cheddar bread. **Served with a cup of soup.**

### Portabella Mushroom Sandwich ☺ \$8.95

Red wine & aged balsamic braised Portabella mushrooms, roasted garlic doves, roasted red bell peppers and Provolone cheese served on a fresh grilled multi-grain bun.

### The Monterey Melt ☺ \$8.95

Guacamole, red onions, Swiss and Cheddar cheeses, tomatoes, baked and served open-faced on our specialty baked Jalapeño Cheddar bread with sprouts & ranch on the side.

### \*Manchego Bistro Steak Sandwich \$11.50

An eight-ounce cut of Black Angus steak served on toasted fresh Focaccia bread, Caesar mayonnaise, marinated Roma tomatoes, organic mixed greens and imported Spanish Manchego cheese.

### The Crabwich \$11.25

One Crab Cake, grilled with sliced tomatoes & Manchego cheese served atop a sandwich sized char-grilled English muffin with sweet roasted red bell pepper sauce on the side.

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**Three Story Club \$8.95**

Smoked turkey, Bavarian ham, hickory smoked bacon, lettuce, tomatoes and mayo on your choice of toasted wheat, white, rye, or pumpemickel bread.

**Corned Beef Sandwich \$8.95**

House cooked corned beef with Swiss cheese, lettuce, tomatoes and Thousand-Island dressing on grilled rye bread.

**\*Portabella Chicken Sandwich \$9.75**

Char-grilled chicken breast, sautéed Portabella mushrooms, sautéed onions and Pepper Jack cheese on a fresh bun with creole mustard mayo on the side

**\*BBQ Salmon Sandwich \$9.50**

Fresh salmon, char-grilled and glazed with our Lemon-Tequila barbeque sauce on a grilled Focaccia bun.

**\*Blackened Ahi Tuna Sandwich \$10.95**

A six ounce center cut of Ahi Tuna, blackened, served on an Onion-Rosemary Focaccia roll with a side of lemon, and a side of roasted red pepper & garlic aioli.

**BBQ Rib Dinner \$17.25**

A half slab of char-grilled ribs glazed in our House Made barbeque sauce and served with potato salad and mac & cheese

**\*New York Strip \$21.50**

A twelve-ounce center cut New York Strip, char-grilled marinated with Montreal steak seasoning served with garlic whipped mashed potatoes and vegetable of the day.

**\*Steak New Orleans \$17.95**

3 Medallions of Black Angus steak, seasoned and char-grilled, served atop our Jambalaya sauce with crown cut redskin potatoes.

**Union Street Jambalaya \$15.95**

Our Detroit influenced creation on this Cajun favorite; chicken breast, spicy Italian sausage, sweet bell peppers, herbs and seasoning simmered in a hearty Cajun-style stew with rice, topped with 3 spicy grilled shrimp.

**Lemon-Tequila BBQ Chicken \$15.95**

A half Amish bird, seasoned and convection baked, oven finished with house-made Lemon-Tequila BBQ sauce, served with macaroni & cheese and homemade southern style peach cobbler.

**\*Fish n' Chips \$15.95**

Firm, white fleshed Cod, dusted in seasoned flour, dipped in a light Tempura batter, served with French fries, mac & cheese, cole slaw and Miss Linda's tartar sauce.

**\*Lobster & Shrimp Casino \$21.95**

A half dozen Black Tiger Shrimp sautéed with Lobster Claw & tail meat, garlic, shiitake mushrooms, sliced tomatoes, spinach, white wine, a pinch of crushed red pepper, tossed with vermicelli pasta and roasted pepper casino butter.

**\*Salmon Tortellini \$17.95**

Fresh Atlantic salmon filet char-grilled and served atop Tri-colored flavored tortellini, with artichoke hearts, garlic, & mushrooms tossed in a crème mustard caper dill sauce.

**The Scooby Doo Pasta \$16.95**

Diced chicken breast, garlic, sherry wine, cream, spinach, shiitake mushrooms and fresh tomatoes tossed with Cavatappi pasta.

**\*Crab Stuffed Salmon \$21.95**

Two five-ounce fresh Atlantic salmon fillets "sandwiching" a fresh Creole crab cake, convection baked, finished with lemon-Chablis Burre Blanc sauce, served with rice and vegetable of the day. Please allow 20+ minutes to cook.

**Entrees and Pastas**

A garden salad may be added Add \$1.25  
A Caesar salad may be added Add \$2.50

**Slight ser charge for substitution of any sides with entrees**

**\*Peppered (au Poivre) Filet Mignon \$22.95**

Center cut house trimmed choice filet mignon, rolled in cracked black pepper, char grilled to your temperature selection, served with garlic mashed red skin potatoes, Burgundy brown sauce and vegetable of the day.

**\*House Smoked Beef Brisket \$15.95**

Hickory smoked for 11-hours, trimmed and pulled, served with a Grey Poupon-Roasted Garlic BBQ sauce, with vegetable of the day and your choice of starch.

**\*Lake Michigan Whitefish \$16.95**

Whitefish, marinated in milk, dusted with seasoned flour and flash fried, served with garlic mashed redskin potatoes or rice pilaf and vegetable of the day, accompanied with cole slaw & Miss. Linda's tartar sauce.

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• 17% gratuity will be added to parties of 5 or more.  
Dinner prices begin at 4:00 P.M. • Split plate charge \$2.00 • and of course, no separate checks.

## *Now open for Sunday Brunch!*

**Now Available: Online Ordering**  
**Union Street Full Service Event Catering Offering**  
Appetizers-Breakfast-Lunch-Dinner  
Buffets-Box Lunches-Full Service Bar

Some of our off premise locations:  
The Michigan Room at Union Street - The Inn on Ferry Street - Historic Ford T-Plex  
Belle Isle - Guardian Building - Detroit Historic Museum - Your Location

Call: 313 831-3965  
**[www.unionstreetdetroit.com](http://www.unionstreetdetroit.com) - Wi Fi Hot Spot**

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