



**An Authentic Art Deco Restaurant**

**313-831-3965 - www.unionstreetdetroit.com - Wi-Fi Hotspot**

### Soups

**Cup / Bowl**

**Seafood Chowder \$4.00 / 5.00**

Hearty New England style, with bay scallops, shrimp, clams, and fresh hickory smoked salmon.

**Black Bean Soup ☺ \$2.85 / 3.85**

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

**Black Angus Chili \$4.00 / 5.00**

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.

Ask your server about the soup of the day

Sour cream, scallions and cheddar cheese Add .25 ea.

All soups are served with crackers.

Breadbaskets are available. Add \$1.00

### Appetizers

**Union Street Calamari \$10.75**

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.

**Black Tiger Shrimp Scampi \$10.75**

Five large Black Tiger shrimp sautéed in spicy wine-garlic sauce with fresh spinach served over Creole rice pilaf.

[Click to order online](#)

**Spinach & Artichoke Dip ☺ \$8.75**

Artichoke hearts, spinach, garlic, tangy Asiago cheese and a little mayonnaise, blended into a wonderful dip, served hot with toasted sourdough French bread.

**Creole Crab Cakes \$10.95**

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

**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 cheese's, served with sourdough toast points.

**Lobster & Cilantro Thin Crust Pizza (NEW) \$13.95**

Lobster claw and tail meat, cracked black pepper atop a thin crust shell, brushed with Mornay sauce and gourmet four-cheese blend, finished with fresh chopped cilantro- ample for sharing at your table or as a light entree.

**Roasted Garlic & Portabella Mushrooms ☺ \$9.95**

Roasted garlic bulbs, French Goat cheese rolled in toasted almonds, wine braised portabella mushrooms, fire roasted red bell peppers, with sweet balsamic reduction, sourdough bread on the side.

**Baked Brie ☺ \$9.75**

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

**Baby Back St Louis Style Spare Ribs \$9.95**

One half slab of slow cooked spare ribs Glazed with our lemon-tequila barbecue sauce.

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**☺ = Vegetarian Friendly**

**\*Dragon Eggs \$10.25**

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

**Wings \$8.75**

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

**Rasta Wings (Ya, Mon!) \$9.75**

One dozen of Detroit's best and hottest wings (**THESE WINGS ARE HOT, GOT IT?!**) 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**

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

**French Fries \$3.25**

Yep, a LARGE DETROIT sized portion!

**Salads**

**Garden Salad \$3.95**

Mixed romaine & iceberg lettuce with cucumber, tomato, red onion, mushroom, carrots and fresh croutons.

**Caesar Salad \$5.95**

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

With hot char-grilled chicken breast **Add**

**\$4.00**

With Char Grilled Salmon Filet **Add**

**\$4.95**

**Entrée Salads**

PLEASE NOTE: MOST OF OUR SALADS CAN BE MADE VEGETARIAN.

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

Salad Additions: Char-Grilled Chicken Breast: 2.00, Four Black Tiger Shrimp: 4.00, Pistachio Baked Salmon: 5.00

**Martha's Vineyard Salad (NEW) \$9.95**

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

**Chicken Salad \$11.95**

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

**Anti Pasta Salad \$11.95**

Mixed greens, marinated redskin potatoes, green beans, Roma tomatoes, black olives, sliced red onion, Provolone cheese, Black Forest ham and char grilled chicken breast and shredded Parmesan cheese. Served with House-Made Italian dressing.

**Chicken Breast OR Duck**

**Breast Kung Pao \$11.95**

Julienne cut vegetable medley tossed with a warm, spicy dressing of Chinese chili-garlic sauce and honey-mustard vinaigrette and toasted peanuts or pistachio with duck over chopped mixed greens, topped with Mandarin oranges.

**Union Street Taco Salad \$10.95**

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.

**Insalata Con Gorgonzola \$10.95**

Mixed greens tossed with Gorgonzola cheese, garlic, toasted pine nuts, sun-dried tomatoes, red onions & seedless red grapes in our House Specialty Caesar dressing.



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**\*Balsamic Steak Salad**  
**\$12.95**

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

**Union**  
**Street Side Dishes**

**Union Street Baked Beans**  
**\$3.25**

Slowly simmered, full flavored with molasses, sweet red bell peppers, thickly sliced Virginia bacon, onions, and special seasonings.

**Macaroni & Cheese** ☺ **\$3.25**

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

**JW's French Crème Potatoes**  
☺ **\$3.25**

Diced potatoes, baked with select seasonings, crème, butter and garlic with a zesty Asiago & Parmesan cheese crust.

**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**

**Sandwiches**

All sandwiches are served with tortilla chips, lettuce, tomato, red onion and pickle slices. Add \$1.00 for home made potato salad or Cole slaw.

**\*The Street Angus Burger**  
**\$8.35**

Eight-ounces of Certified Angus Beef®, char-grilled with your choice of cheese, served on a fresh bun.

**\*The Boss Angus Burger**  
**\$8.85**

A Union Street classic! Eight-ounces of Certified Angus Beef® char-grilled, and topped with caramelized onions, sautéed button mushrooms and slow smoked Virginia bacon with sharp Cheddar cheese, served on a fresh bun.

[Click to order  
online](#)

**\*Tony's Buffalo Burger**  
**\$8.60**

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

**The "Gee-Gee" Gourmet**  
**Grilled Cheese** ☺ (NEW)  
**\$8.95**

English Windsor Red Port Wine & Brandy cheese, Swiss and provolone cheese's grilled in our jalapeno-cheddar bread. Served with a cup of the soup or chili of your choice.

**Portabella Mushroom**  
**Sandwich** ☺ **\$8.35**

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

**The Monterey Melt** ☺ **\$8.35**

Fresh guacamole, red onions, Swiss and Cheddar cheeses and tomatoes, baked and served open-faced on our specialty baked Jalapeño Cheddar bread.

**\*Manchego Bistro Steak**  
**Sandwich** **\$10.85**

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

**The Crabwich** **\$10.95**

A large House Specialty Crab Cake, grilled with sliced tomatoes & Manchego cheese served atop a sandwich sized char-grilled English muffin with sweet roasted red bell pepper sauce.

**Three Story Club** **\$8.60**

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** **\$8.60**

Fresh house cooked corned beef, stacked high with Swiss cheese, lettuce, tomatoes and Thousand-Island dressing on grilled rye bread.

**\*Prime Rib Sandwich**  
**\$12.95**

A half-pound of slow roasted Black Angus Prime Rib, char-grill finished atop toasted sourdough baguette with garlic whipped redskin potatoes, vegetable of the day & Burgundy sauce. (Sorry, not available served rare).

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**\*Portabella Chicken Sandwich \$8.85**

Char-grilled chicken breast, sautéed Portabella mushrooms, onions and Pepper Jack cheese on a fresh bun.

**\*BBQ Salmon Sandwich \$8.95**

Fresh salmon, char-grilled and glazed with our Lemon-Tequila barbecue sauce served with sliced red onion on a grilled Focaccia bun.

**\*BOC (Bee-Oh-See) \$8.35**

Marinated, char-grilled chicken breast with Provolone cheese on a fresh bun with a side of Creole mustard sauce.

**Entrees and Pastas**

At lunch or dinner a garden salad may be added **Add \$1.25**

At lunch or dinner a Caesar salad may be added **Add \$2.50**

**Lunch / Dinner**

**\*Filet Mignon (NEW) \$19.50 / 21.95**

An eight-ounce center cut of tenderloin, cooked to your specifications, served with garlic whipped redskins and vegetable medley. (See Sides for choice of additional or substitute side dishes available.)

**\*House Smoked Beef Brisket (NEW) \$12.95 / 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; rice pilaf, French Hash, garlic whipped redskins, potato salad or baked beans.

**\*Baked Crab Stuffed Salmon \$17.50 / 20.95**

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.

**\*Lake Michigan Whitefish \$14.50/17.95**

Whitefish, marinated in milk, dusted with seasoned flour flash fried, served with French Crème Diced potatoes and vegetable of the day, accompanied with Bleu Cheese Cole slaw & Miss. Linda's tartar sauce. (See Sides for choice of additional or substitute side dishes available.)

**BBQ Rib Dinner \$14.50 / 17.95**

A half slab of char-grilled fall-off-the-bone ribs glazed in our House Made barbecue sauce and served with potato salad and house baked beans. (See Sides for choice of additional or substitute side dishes available.)

**\*New York Strip (NEW) \$17.50 / 19.95**

A fourteen-ounce center cut New York Strip, char-grilled marinated with Montreal steak seasoning served with French Crème potato and vegetable of the day.

**Lunch / Dinner**

**\*Steak New Orleans \$15.50 / 18.95**

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

**Union Street Jambalaya \$14.50 / 17.95**

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, topped with spicy grilled shrimp atop Creole rice.

**Lemon-Tequila BBQ Chicken \$13.50 / 16.95**

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

**Chicken & Wild Mushroom \$14.50 / 17.95**

Diced chicken breast, exotic mushrooms, corn kernels, green beans, roasted red peppers and scallions in a fresh chicken stock pan sauce atop garlic whipped redskin potatoes.

**Union Street Meatloaf \$14.50 / 17.95**

Freshly ground beef, blended with onions, garlic, sweet bell peppers, herbs and seasoning; folded over Black Forest ham, wrapped in Provolone cheese, served with garlic whipped redskin potatoes and Burgundy brown sauce with vegetable of the day.



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**\*Fish n' Chips \$13.50 / 16.95**

Firm, white fleshed Cod considered one of the best fish for frying; dusted in seasoned flour; dipped in a light Tempura batter; served with French fries, house made baked beans, Cole slaw and Miss Linda's tartar sauce. (See Sides for choice of additional or substitute side dishes available.)

**Lunch / Dinner**

**\*Lobster & Shrimp Casino (NEW) \$17.95 / 19.95**

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

**\*Salmon Tortellini \$15.50 / 18.95**

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 \$14.50 / 17.95**

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

**\*Shrimp & Asparagus Pasta \$15.50 / 18.95**

Black Tiger shrimp, asparagus, mushrooms, roasted red pepper; garlic and scallions sautéed and tossed with Saffron Linguini in a Romano cheese chicken stock sauce.

**Lobster with Spinach Fettuccine \$16.50 / 19.95**

Maine Lobster claw & tail meat, tossed with spinach fettuccine in tomato-basil crème, finished with French Boursin garlic-herb cheese.

**Char-Grilled Salmon Filet to Fettuccine Add: \$4.00**

**"Old School" Spaghetti & Meat Sauce \$11.50 / 13.95**

Ground Black Angus beef, Italian sausage, onions, garlic, roasted garlic, sweet roasted red & yellow bell peppers, herbs, mushrooms, ground tomatoes and Marsala wine, simmered for hours, served over vermicelli pasta.

Please refrain from smoking cigars, pipes, and clove cigarettes. • 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  
Buffet                              Box Lunches                      Full Service Bar

**Some of our off premise locations:**

**The Michigan Room at Union Street - Scarab Club**  
**- The Inn on Ferry Street - Historic Ford T-Plex**

**Belle Isle - Guardian Building -**  
**Detroit Historic Museum - Your Location**

**Call: 313 831-3965**

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