

UNION

AN AMERICAN BISTRO

303.688.8159 / unionamericanbistro.com

**Join us for Restaurant Week & Our 13 year anniversary!
February 23rd - March 3rd.**

First Course - Little Plates (your choice of one):

- ◎ SHISHITO PEPPERS With garlic aioli & Grey salt.
- ◎ PRETZELS WITH BEER CHEESE FONDUE.
- ◎ CRUNCHY BROCCOLI WITH SRIRACHA CREAM.
- ◎ BACONY SHAVED BRUSSEL SPROUTS
- ◎ CRISPY CALAMARI Served with remoulade & gremolata.

Second Course – Big Plates (your choice of one):

- ◎ THE CHOP Our signature double bone pork chop,
With Potato casserole, Apple chutney & cider mustard glaze.
- ◎ LASAGNA BOLOGNESE With housemade pasta, Spicy marinara
& Balsamic syrup.
- ◎ GRILLED SALMON Served with cauliflower potato puree,
Charred red pepper broth & lemon garlic butter.
- ◎ LOBSTER RISOTTO Seared Lobster tossed with asparagus in a
Creamy risotto with basil oil & shaved Parmesan.
- ◎ TUSCAN SIRLOIN Spice rubbed & grilled served with Polenta fries,
Roasted mushrooms & arugula on a Tomato butter sauce.
- ◎ BEEF TENDERLOIN Grilled to order & served on our Famous
Mashed Potatoes. With grilled asparagus & a red wine reduction.

Third Course – Sweet Plates (your choice of one):

- ◎ Coconut Cream Pie
- ◎ Chocolate Sour Cream Cupcake
- ◎ Lemon Cheesecake with Blackberry Syrup
- ◎ PB Bite

\$30 Per Person Plus Tax & Gratuity