

UNION

AN AMERICAN BISTRO

303.688.8159 / unionamericanbistro.com

Join us for Restaurant Week

& Our 14 Year Anniversary! February 22nd - March 3rd.

\$30 Per Person Plus Tax & Gratuity

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

- ⦿ CAJUN CAULIFLOWER.
- ⦿ AVOCADO TOAST Housemade Ciabatta
Topped with Avocado puree, Cotija cheese, Aleppo & Honey Sriracha.
- ⦿ CRUNCHY BROCCOLI WITH SRIRACHA CREAM.
- ⦿ BBQ SALMON TACOS With Housemade slaw on Corn tortillas.
- ⦿ CRISPY CALAMARI Served with remoulade & gremolata.

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

- ⦿ THE CHOP Our signature double bone pork chop, with our Famous mashed potatoes, Apple chutney & cider mustard glaze.
- ⦿ LASAGNA BOLOGNESE With housemade pasta, Spicy marinara & Balsamic syrup.
- ⦿ GRILLED SALMON Served with butternut squash risotto, Citrus brown butter & spiced pecans.
- ⦿ ROASTED DUCK With GF gnocchi in a red pepper orange basil sauce.
- ⦿ CAJUN NOODLES Spaghetti tossed with Andouille sausage & shrimp, onion, Red bell pepper & Celery in a Cajun cream sauce.
- ⦿ SIRLOIN Grilled & served with Mac & Cheese, crispy potatoes, Roasted cauliflower & Housemade steak sauce.

⦿ BEEF IT UP FOR \$5 MORE

⦿ BEEF TENDERLOIN Grilled tor order & served on our Famous mashed potatoes. Grilled asparagus & a red wine reduction.

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

Coconut Cream Pie / Flourless Chocolate Torte with Raspberry sauce
Carrot Cake Cupcake with pecan caramel & cream Cheese icing
Lemon Cheesecake with Blackberry Syrup / PB Bite