

LUNCH

SOUPS

LOBSTER BISQUE 5.25

FRENCH ONION au GRATIN 5.25

CHILLED FRUIT SOUP (Seasonal) 3.50

NEW ENGLAND CLAM CHOWDER 3.50

WILD MUSHROOM BISQUE 4.75

GAZPACHO 4.75

with Garlic Croutons and Sour Cream.

VEGETARIAN MINESTRONE 3.50

VICHYSOISE 4.75

SOUP du JOUR 3.50

SALADS

TRADITIONAL CAESAR SALAD 3.50

*Romaine, Parmesan, Housemade Garlic Croutons
with Traditional Caesar Dressing.*

VERMONT SALAD 5.25

*Smoked Cheddar, Apple Compote, Baby Greens
with Cider Vinaigrette.*

WALDORF SALAD 4.50

*Apples, Celery, Caramelized Walnuts,
mixed with Creamy Honey Dressing.*

ARTICHOKE & ROASTED PEPPERS 4.50

Baby Greens with Oregano Vinaigrette.

UNION CLUB TOSSED SALAD 3.50

*Mixed Greens, Grape Tomatoes, Cucumber, Carrot and
Housemade Garlic Croutons with Choice of Dressing.*

SPINACH with FRESH BERRIES 5.25

*Raspberries, Strawberries and Blueberries
with Pear Vinaigrette.*

TOASTED WALNUT & DRIED CHERRY 4.75

*Baby Greens with Raspberry Vinaigrette
and Gorgonzola Cheese.*

TOMATO & FRESH MOZZARELLA 4.50

*with Basil, Cracked Black Pepper, Balsamic Reduction
and Extra Virgin Olive Oil.*

- DRESSINGS -

Buttermilk Ranch Danish Bleu Cheese Raspberry Vinaigrette Herb Balsamic Vinaigrette

Honey French Dressing Thousand Island Dressing Creamy Herb Vinaigrette (House)

Low-Fat Tomato Basil Vinaigrette Low-Fat Pear Vinaigrette

Stone Ground Honey Mustard

LUNCH

LUNCH ENTREES

*All Lunch Entrees Include Starch, Vegetable, Rolls, Butter and Coffee or Tea.
(Salad Entrees exclude Starch and Vegetable.)*

SALAD ENTREES

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| CALIFORNIA FRUIT MEDLEY 15.00
<i>with Cottage Cheese or Fruited Yogurt.</i> | CHICKEN or SHRIMP CAESAR SALAD 17.25
<i>with Traditional Caesar Dressing.</i> |
| GRILLED ATLANTIC SALMON 15.75
<i>with Couscous and Baby Greens.</i> | CALIFORNIA FRUIT MEDLEY 16.75
<i>with Chicken Salad or Tuna Salad.</i> |
| ALBACORE TUNA 13.25
<i>with Herb Vinaigrette.</i> | GRILLED CHICKEN 15.75
<i>with Dried Cherries, Toasted Walnuts and Gorgonzola Cheese.</i> |
| CRISP CHICKEN & PEACH SALAD 15.75
<i>with Sugared Pecans and Stone Ground Honey Mustard Dressing.</i> | ASIAN CHICKEN SALAD 16.75
<i>Napa Cabbage, Chow Mein Noodles and Toasted Sesame Vinaigrette.</i> |

HOT ENTREES

Chicken Dishes

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| CHICKEN FLORENTINE 16.00
<i>with Rice Pilaf, Julienne Vegetables and Mornay Sauce.</i> | CHICKEN PICCATA 16.00
<i>with Lemon Caper Sauce, Rice Pilaf and Fresh Vegetable.</i> |
| CHICKEN MARSALA 16.00
<i>with Wild Mushroom Marsala Sauce.</i> | CHICKEN POT PIE 12.50
<i>with Flaky Crust.</i> |
| CHICKEN CORDON BLEU 16.00
<i>with Mornay Sauce, Rice Pilaf and Fresh Vegetable.</i> | CHICKEN PASTA 16.00
<i>Chicken Breast, Garlic, Basil, Parmesan Cheese, Broccoli, Cici Beans and Linguine.</i> |

Fish & Seafood

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| GRILLED ATLANTIC SALMON 17.00
<i>Herb Rice Pilaf, Julienne Vegetables and Lemon Herb Vinaigrette.</i> | SHRIMP & SCALLOP PASTA 19.50
<i>with Choice of Alfredo or Marinara Sauce.</i> |
| BROILED LEMON SOLE 17.00
<i>with Lemon Caper, Red Pepper Sauce.</i> | PAN SEARED YELLOWFIN TUNA 19.50
<i>with Pineapple Mango Salsa.</i> |
| MARYLAND LUMP CRABCAKES 17.75
<i>with Chili-Lime Aioli.</i> | HONEY PAN FRIED WALLEYE 16.50
<i>with Lemon-Dill Tartar Sauce.</i> |
| BROILED LAKE SUPERIOR WHITEFISH 16.50
<i>with Citrus Butter.</i> | LEMON HERB CRUSTED BAKED ORANGE ROUGHY 15.25
<i>with Garlic Herb Creme.</i> |

(continued on back)

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*All Lunch Entrees Include Starch, Vegetable, Rolls, Butter and Coffee or Tea.
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HOT ENTREES (cont.)

Beef & Veal

BRAISED BRISKET of BEEF 13.00

Natural Pan Gravy, Whipped Potatoes and Fresh Vegetable.

MARINATED SIRLOIN LONDON BROIL 15.25

Wild Mushroom, Whipped Potatoes and Fresh Vegetable.

BEEF TENDERLOIN TIPS BURGUNDY 14.75

with Rice or Noodles.

VEAL MARSALA or PICCATA 16.00

with Rice Pilaf.

BRAISED BEEF SHORT RIBS 17.75

with Jardiniere Sauce.

HERB CRUSTED ROAST BEEF TENDERLOIN 21.00

with Béarnaise Sauce.

Pork

ROSEMARY GARLIC ROAST PORK LOIN 14.25

with Apple Crusted Compote and Sauce Normandy.

ROASTED PORK TENDERLOIN 14.75

with Apricot Balsamic Reduction.

Vegetarian

FRESH VEGETABLE TORTELLINI 12.00

with Marinara Sauce.

FRESH VEGETABLE PASTA PRIMAVERA 12.00

with Light Herb Cream Sauce.

STEAMED VEGETABLE PLATE 10.75

with Pasta or Rice.

EGGPLANT PARMIGIANA 12.00

with Herb Linguine.

To: Scott Spencer

From: **CLEVELAND MENU PRINTING**

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No. of Pages: _____

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For: Union Club

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