

## DINNER

### APPETIZERS

**GRILLED SEA SCALLOPS 9.75**  
*with Pesto Capellini.*

**BAKED OYSTERS ROCKEFELLER 9.75**  
*with Pernod, Spinach and Swiss Gruyere Cheese.*

**CUMBERLAND CRAB CAKES 10.50**  
*with Baby Greens and Remoulade Sauce.*

**CHICKEN POTSTICKERS 9.25**  
*with Sweet Teriyaki Sauce.*

**GULF SHRIMP COCKTAIL 11.50**  
*with Cocktail Sauce and Lemon Garnish.*

**MARYLAND CRAB COCKTAIL 12.75**  
*with Cocktail Sauce.*

**FRESH SEASONAL FRUIT CUP 4.25**

### SOUPS

**LOBSTER BISQUE 5.25**

**GAZPACHO 4.75**  
*with Garlic Croutons and Sour Cream.*

**FRENCH ONION au GRATIN 5.25**

**CHILLED FRUIT SOUP (Seasonal) 3.50**

**VEGETARIAN MINESTRONE 3.50**

**NEW ENGLAND CLAM CHOWDER 3.50**

**VICHYSOISE 4.75**

**WILD MUSHROOM BISQUE 4.75**

**SOUP du JOUR 3.50**

### SALADS

**TRADITIONAL CAESAR SALAD 3.50**  
*Romaine, Parmesan, Housemade Garlic Croutons  
with Traditional Caesar Dressing.*

**UNION CLUB TOSSED SALAD 3.50**  
*Mixed Greens, Grape Tomatoes, Cucumber, Carrot and  
Housemade Garlic Croutons with Choice of Dressing.*

**VERMONT SALAD 5.25**  
*Smoked Cheddar, Apple Compote, Baby Greens  
with Cider Vinaigrette.*

**SPINACH with FRESH BERRIES 5.25**  
*Raspberries, Strawberries and Blueberries  
with Pear Vinaigrette.*

**WALDORF SALAD 4.50**  
*Apples, Celery, Caramelized Walnuts,  
mixed with Creamy Honey Dressing.*

**TOASTED WALNUT & DRIED CHERRY 4.75**  
*Baby Greens with Raspberry Vinaigrette  
and Gorgonzola Cheese.*

**ARTICHOKE & ROASTED PEPPERS 4.50**  
*Baby Greens with Oregano Vinaigrette.*

**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

## DINNER

### DINNER ENTREES

*All Dinner Entrees Include Starch, Vegetable, Rolls, Butter and Coffee or Tea.*

#### CHICKEN

**CHICKEN PICCATA 25.75**  
*with Lemon Caper Sauce.*

**CHICKEN MONTEREY 31.50**  
*with Tarragon, Shrimp, Tomato Cream Sauce.*

**GRILLED CHICKEN FETTUCCINE 25.75**  
*with Sun-Dried Tomato Cream Sauce.*

**CHICKEN PARMIGIANA 25.75**  
*with Herb Linguine and Marinara Sauce.*

**CHICKEN with ASPARAGUS 28.00**  
*with Lobster Cream Sauce.*

**CHICKEN WELLINGTON 28.00**  
*En Croute with Duxelles.*

**CHICKEN FLORENTINE 25.75**  
*with Julienne Vegetables and Mornay Sauce.*

**CHICKEN MARSALA 25.75**  
*with Wild Mushroom Marsala Sauce.*

**BAKED CHICKEN CORDON BLEU 28.00**  
*with Mornay Sauce.*

**FRESH VEGETABLE STUFFED CHICKEN 28.00**  
*with Garlic Herb Crème.*

**PAN SEARED DUCK BREAST 29.25**  
*with Port Wine Cherry Sauce.*

#### BEEF, LAMB & VEAL

**ROAST BEEF TENDERLOIN with GULF SHRIMP 43.00**

**FILET MIGNON (5 ounce) with GULF SHRIMP 43.00**

**FILET MIGNON (5 ounce) with LOBSTER TAIL market price**

**ROAST BEEF TENDERLOIN 39.50**  
*with Demi-Glace.*  
*(Minimum of 10 orders.)*

**TOURNEDOS of BEEF TENDERLOIN 41.75**  
*with Pinot Noir Sauce.*

**ROAST PRIME RIB 37.25**  
*with Au Jus and Horseradish Sauce.*  
*(Minimum of 15 orders.)*

**HERB CRUSTED RACK of LAMB 40.75**  
*with Rosemary Demi-Glace.*

**FILET MIGNON**  
5 ounce **37.25** 8 ounce **44.00**  
*Served with Bordelaise Sauce.*

**VEAL OSCAR 39.50**  
*with King Crabmeat, Asparagus and Hollandaise Sauce.*

**BLACK PEPPERCORN CRUSTED ROAST SIRLOIN 37.25**  
*with Roasted Shallot Sauce.*

**VEAL MARSALA 32.50**  
*with Wild Mushrooms.*

**VEAL PICCATA 32.50**  
*with Lemon Caper Sauce.*

**ROASTED VEAL RIBEYE CHOP 49.75**  
*with Truffle Madeira Sauce.*

*(continued on back)*

## DINNER

### DINNER ENTREES *(cont.)*

*All Dinner Entrees Include Starch, Vegetable, Rolls, Butter and Coffee or Tea.*

#### PORK

**GRILLED PORK TENDERLOIN 28.00**  
*with Apricot Balsamic Glaze.*

**PAN ROASTED PORK RIB CHOP 26.25**  
*with Mushroom Pan Gravy.*

**PORK TENDERLOIN MEDALLIONS 28.00**  
*with Sauce Moutarde.*

#### FISH & SEAFOOD

**BROILED BOSTON SCROD 25.75**  
*with Herb Vinaigrette.*

**BROILED SALMON FILLET 29.25**  
*with Chardonnay Chive Crème.*

**BLACKENED YELLOWFIN TUNA 38.25**  
*Pineapple Mango Salsa.*

**GRILLED ALASKAN HALIBUT 40.75**  
*with Braised Tomato Basil Compote.*

**BROILED LAKE SUPERIOR WHITEFISH 25.75**  
*with Spinach Leek Crème.*

**BROILED LEMON SOLE 36.00**  
*with Lemon Caper Red Pepper Sauce.*

**GRILLED SWORDFISH 29.25**  
*with Lemon Lime Cilantro Butter.*

**SAUTÉED GREAT LAKES WALLEYE 36.00**  
*with Lemon-Dill Tartar Sauce.*

**BAKED FLOUNDER FLORENTINE 25.75**  
*with Hollandaise Sauce.*

**BROILED COLD WATER LOBSTER TAIL market price**  
*8 ounce.*

#### VEGETARIAN

**FRESH VEGETABLE TORTELLINI 16.50**  
*with Marinara Sauce.*

**FRESH VEGETABLE PASTA PRIMAVERA 16.50**  
*with Light Herb Cream Sauce.*

**STEAMED VEGETABLE PLATE 16.50**  
*with Pasta or Rice.*

**GRILLED FRESH VEGETABLE PLATE 16.50**  
*with Balsamic Syrup.*

**EGGPLANT PARMIGIANA 16.50**  
*with Herb Linguine.*