

# Union Hotel Menu

## Appetizers | Soup

Burrata & Prosciutto ~ Fresh burrata with prosciutto, wild arugula, and baked French bread with light olive oil & balsamic drizzle

Tomato Bruschetta ~ Fresh tomatoes, basil, and garlic on top of toasted sourdough

Jumbo Shrimp Cocktail ~ Eight tender jumbo shrimp, horseradish, and homemade cocktail sauce

Petite Pizzas ~ Three divine little pizzas in the colors of the Italian flag! Green - Pesto sauce tomatoes and basil, White - Creamy garlic sauce, caramelized onions, roasted garlic, Red - Pizza sauce with pepperoni

Three Cheese Arancini ~ Seven Italian risotto balls with Fontina, Parmesan, and mozzarella cheeses, sun dried tomato, fresh herbs, and lemon served with a sun-dried tomato aioli

The Best Buffalo Wings ~ Chicken wings battered and cooked to perfection, served with ranch or bleu cheese. Boneless wings also available. Sauce: Buffalo Hot, BBQ, Hot & BBQ, Hot & Sweet, Honey Mustard, Carolina Reaper Hot, or Garlic Parmesan Five piece | Ten piece

Roasted Garlic and Brie ~ A wedge of warm Brie and a head of freshly roasted garlic served with slices of lightly toasted sourdough bread

Clam Steamers & Garlic Bread ~ One pound of fresh manila clams sauteed with fresh garlic, herbs, butter, white wine, lemon, and fresh parsley with crisp garlic bread

Wild Salmon Cakes ~ Fresh panko crusted wild salmon cakes on a nest of greens with lemon basil aioli

Sliders ~ Three angus beef sliders served with tomato, pickle and onion with a dollop of secret sauce

Minestrone Soup ~ Hearty and homemade, filled with fresh seasonal vegetables in a rich broth

Soup & Salad ~ Our hearty house Minestrone soup with fresh vegetables, with a salad of mixed greens, shredded carrots, fresh tomatoes, marinated kidney beans and red onions

Add to any salad: Chicken breast | Flank steak | Burger patty | Salmon (when available)

## Entrées

New York Steak ~ 14 oz. New York cut grilled to your specifications, served with garlic mashed potatoes and garden fresh vegetables Add Peppercorn sauce

Salmon ~ Pan roasted Salmon in a lemon, caper and butter sauce, served with garlic mashed potatoes and fresh vegetables

Beef Stew with Creamy Polenta ~ Hearty homemade beef stew with carrots and potatoes in a savory red wine and beef broth served over creamy fontina cheese polenta. Daniel's favorite!

Chicken Parmesan ~ Boneless, skinless chicken breast breaded and baked with Italian seasonings, cheese and marinara sauce served over fettuccini Alfredo

Mark's Rotisserie Chicken (Friday & Saturday Only) ~ One-half free-range chicken infused with lemon and rubbed with fresh garlic, Italian spices and garden herbs, with garlic mashed potatoes and garden fresh vegetables

Chicken Mushroom Marsala ~ Pan roasted chicken breast sautéed with garlic, mushrooms, butter, and Marsala wine. Served with garlic mashed potatoes and garden fresh vegetables

Sonoma Pasta ~ Cheese and pear Focchi served with a creamy balsamic reduction

Ravioli ~ Our famous homemade ravioli filled with fresh Swiss chard, onions, beef, pork, Parmesan cheese and Sourdough breadcrumbs in our rich tomato meat sauce

Spaghetti & Meatballs ~ Homemade meatballs served with Bolognese sauce over spaghetti

Lasagna ~ Traditional Italian sausage baked lasagna with a rich Bolognese sauce

Chicken Florentine ~ Grilled and sliced chicken breast, Fresh baby spinach and red bell pepper tossed with penne pasta in a light garlic cream sauce

Shrimp Pasta ~ Shrimp, mushrooms, green onions, and garlic sautéed in a white wine cream sauce, served over linguini

Entrée Sides | Garden salad | Caesar salad | Soup | Sautéed mushrooms

Garden fresh vegetables | French fries | Garlic bread | Garlic mashed potatoes | Meatballs

## Salads

Spinach Salad ~ Tender baby spinach leaves tossed with roasted pears and red onion, candied walnuts, bleu cheese crumbles and Dijon balsamic vinaigrette

Steak Salad ~ 7 oz sliced sirloin steak on top of a bed of spring mix with shredded carrots, cucumber, avocado, bleu cheese crumbles, and tomato wedges with a sherry vinaigrette dressing

Beet Salad ~ Roasted red and gold beets, toasted almonds, red onions, and feta cheese with mixed greens tossed in our house vinaigrette dressing

Caprese Salad ~ Tomato slices topped with fresh mozzarella cheese and drizzled with olive oil, Balsamic and basil

Caesar Salad ~ Crisp romaine tossed in our very own Caesar dressing and topped with homemade croutons and Parmesan cheese

## Pizza | 12 inch

### Cheese

Mozzarella and Provolone Cheeses

### Sonoma - Roasted Pear

Cheese, roasted pear, red onion, goat cheese, balsamic reduction, and creamy garlic sauce

### Pizza Abbondante - Combination

Cheese, mushrooms, olives, bell peppers, pepperoni, linguica, sausage, onions

### Giardino - Garden

Cheese, mushrooms, olives, tomatoes, green onions, bell peppers

### Garlic Gold

Cheese, sausage, sautéed mushrooms, caramelized onions, and creamy garlic sauce

### Buon Gusto - Chicken & Creamy Garlic Sauce

Cheese, seasoned chicken, sun-dried tomatoes, sautéed mushrooms, and creamy garlic sauce

### Margherita - Original Italian

Cheese with Basil and Fresh Tomatoes

## Burgers | Sandwiches | Wraps ~

All items served with French fries or a cup of our homemade minestrone soup.

Substitute a side garden salad or side Caesar salad for an additional charge

The Original Cheeseburger ~ Angus beef, cheddar, jack or bleu cheese, onions, lettuce, and tomato served on a brioche bun

The Sonoma Burger ~ Angus beef, fresh mozzarella, caramelized onions, and a balsamic reduction served on a brioche bun

Chicken Jack Panini ~ Chicken breast with jack cheese, caramelized onions, roasted garlic aioli, and fresh tomato

Southwest Chicken Wrap ~ Chicken breast with mozzarella and jack cheese, Ortega chilis, black beans and chipotle aioli on a tortilla      Add bacon      Add avocado

Chicken Caesar Wrap ~ Our classic Caesar salad with marinated and grilled boneless chicken breast wrapped in a tortilla

## Wines by the Glass

St. Francis Chardonnay

Imagery Chardonnay

Trecini Sauvignon Blanc

Benziger Sauvignon Blanc

Trecini Rose

Zonin Prosecco

Alexander Valley Vineyards Cabernet

Seghesio Zinfandel

Imagery Pinot Noir

House Chardonnay & Cabernet

Korbel Brut Champagne 187 ml

One Check Per Table Please | \$15 Corkage 750 ml | Cake Service - \$1 per person

An optional 20% gratuity may be added for parties of 6 or more | Split Plate Service \$5

Sales Tax will be added to the price of all food and beverage items served | No outside food or beverages