

# Union Hotel Menu

## Appetizers | Soup

Burrata & Prosciutto ~ Fresh burrata with prosciutto, wild arugula, and 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

Ceviche ~ Perfect blend of bay shrimp, lemon, lime, tomatoes, and serrano peppers served w/tortilla chips

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

The Best Buffalo Wings ~ Chicken wings 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

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

## 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 garden 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!

Braised Beef Short Ribs ~ Braised beef short ribs in a cabernet reduction sauce served with garlic mashed potatoes and garden fresh vegetables

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

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 Salad Adds: Chicken breast | Sirloin steak | Burger patty | Salmon

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

Sonoma Salad with Chicken ~ Sonoma mixed greens, pears, dried cranberries, blue cheese crumbles, candied walnuts, grilled chicken & honey mustard dressing

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

## Pizza | 10 inch Choose a Specialty Pizza or Build Your Own

### 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 -

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

Substitute a side garden salad for \$2 more or Caesar salad \$3 more

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

## Wines by the Glass

St. Francis Chardonnay

Imagery Chardonnay

Trecini Sauvignon Blanc

Benziger Sauvignon Blanc

Trecini Rose

La Gioiosa 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