



Authentic Art Deco Restaurant
313-831-3965 – www.unionstreetdetroit.com - Wi-Fi Hotspot

Soups

	Cup/Bowl
Seafood Chowder	\$4.00 / 5.00
Hearty New England style, with bay scallops, shrimp, clams, fresh smoked salmon, potatoes, onions, carrots & celery.	
Black Bean Soup	\$2.85 / 3.85
A veggie friendly soup that's enjoyed by all! Simmered for hours, full flavored & robust, served with jalapeno sour cream.	
Black Angus Chili	\$4.00 / 5.00
Black Angus steak tips simmered with red Mexican chili beans, assorted herbs & spices, delicious and full-bodied, rated a number three on the Five Alarm chili scale.	
Ask your server about the soup of the day	
Sour cream, scallions and cheddar cheese	Add .25 ea.
All soups are served with crackers.	
Breadbaskets are available.	Add \$1.25

Appetizers

Union Street Calamari	\$10.75
Tender squid steak, julienne cut, milk marinated, dusted with seasoned flour, flash fried and finished with a lemon-wine beurre blanc sauce, fresh basil, capers, red onion and Roma tomatoes.	
Black Tiger Shrimp Scampi	\$10.75
Five large Black Tiger shrimp sautéed in spicy wine-garlic sauce with fresh spinach served over Creole rice pilaf.	
Spinach & Artichoke Dip	\$8.75
Artichoke hearts, spinach, garlic, tangy Asiago cheese and a little mayonnaise, blended into a wonderful dip, served hot with toasted sourdough French bread.	
Creole Crab Cakes	\$10.95
Two of the tastiest crab cakes in Detroit served with roasted pepper and garlic Coulis sauce.	
Jumbo Lump Crab au Gratin (NEW)	\$13.95
Large pieces of shelled sweet crab meat, served in a light wine crème béchamel sauce, topped with a blend of Spanish Manchego, Swiss Emmentaler & Italian Asiago cheese's, served with sourdough toast points.	
Roasted Garlic & Portabella Mushroom	\$9.95
Two roasted garlic bulbs, French Goat cheese rolled in toasted almonds, wine braised portabella mushrooms, fire roasted red bell peppers, with sweet balsamic vinegar reduction and sourdough bread on the side.	
Baked Brie	\$9.75
A petite wheel of imported Danish Brie rolled in crushed almonds and convection baked. Served with English Carr's crackers and fresh fruit.	

Baby Back St Louis Style Spare Ribs	\$9.95
One half slab of slow cooked spare ribs Glazed with our enhanced barbecue sauce.	
*Dragon Eggs	\$10.25
Chicken breast stuffed with Gorgonzola cheese, battered and tossed in Rasta Hot sauce, served atop a small Caesar salad with mandarin oranges—not for the squeamish!	
Wings	\$8.75
One pound (a dozen) of Detroit's finest wings served with our enhanced barbecue sauce and ranch dressing on the side.	
Rasta Wings (Ya, Mon!)	\$9.75
One dozen of Detroit's best and hottest wings (THESE WINGS ARE HOT, GOT IT?!) served with house made bleu cheese dressing on the side.	
Large Sampler	\$8.75
Beer-battered mushrooms, onion rings and zucchini served with house made ranch dressing for dipping.	
Nachos	\$9.75
Fresh tortilla chips made in Southwest Detroit, your choice of seasoned beef, buffalo, vegetarian black bean or ground smoked chicken topped with cheddar and Mozzarella cheeses, Pico de gallo, sour cream and home made guacamole.	
French Fries	\$3.25
Yep, a BIG bowl of fries!	
Salads	
Garden Salad	\$3.95
Mixed romaine & iceberg lettuce with cucumber, tomato, red onion, mushroom, carrots and fresh croutons.	
Caesar Salad	\$5.95
Crisp Romaine lettuce tossed with our House Specialty Caesar dressing and house-made croutons.	
With hot char-grilled chicken breast	Add \$4.00
With Char Grilled Salmon Filet	Add \$4.95

Entrée Salads

Home Made Dressings: Balsamic vinaigrette, Raspberry vinaigrette, Honey Mustard vinaigrette, Italian, Ranch, Bleu Cheese and Thousand - Island.	
Chicken Salad	\$10.95
Diced chicken breast marinated in a fresh Honey-Yogurt-Pineapple dressing with minced red onion & celery, topped with toasted almonds, fresh fruit and Boston brown bread with cream cheese.	
Anti Pasta Salad	\$10.95
Mixed greens, marinated redskin potatoes and green beans, Roma tomatoes, black olives, sliced red onion, Provolone cheese, Black Forest ham and char grilled chicken breast with shredded Parmesan cheese on top. Served with House-Made Italian dressing or your choice of vinaigrette.	

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Chicken Kung Pao \$10.95

Char-grilled sliced chicken breast, julienne cut vegetable medley tossed with a warm, spicy dressing of Chinese chili-garlic sauce and honey-mustard vinaigrette and toasted peanuts over chopped mixed greens, topped with Mandarin oranges.

Union Street Taco Salad \$9.95

Choice of chilled seasoned ground beef or smoked ground chicken tossed with Cheddar cheese, red onions, tomatoes, chopped greens, crushed tortilla chips, tossed in ranch dressing finished with a crown of fresh crispy tortillas.

***Baked Pistachio Salmon Salad \$11.95**

Pistachio crusted Atlantic salmon served on a bed of light organic mixed greens, tomatoes, asparagus and fresh Mozzarella cheese, served with a side of Honey-Mustard dressing.

Insalata Con Gorgonzola \$9.95

Mixed greens tossed with Gorgonzola cheese, garlic, toasted pine nuts, sun-dried tomatoes, red onions & seedless red grapes in our House Specialty Caesar dressing.

***Balsamic Steak Salad \$11.95**

Char-grilled diced beef tenderloin served over petite organic spinach finished with a warm vinaigrette of mixed sweet bell peppers, red onions, Gorgonzola cheese, cracked black pepper, garlic, aged balsamic vinegar and olive oil.

Union Street Side Dishes

Union Street Baked Beans \$3.25

Slowly simmered, full flavored with molasses, sweet red bell peppers, thickly sliced Virginia bacon, onions, and special seasonings.

Macaroni & Cheese \$3.25

Southern style with a twist! Cavatappi pasta, aged cheddar cheese, English Port-Brandy cheddar cheese, convection baked and served fresh.

JW's French Crème Potatoes \$3.25

Diced potatoes, baked with select seasonings, crème, butter and garlic with a zesty Asiago & Parmesan cheese crust.

Gee-Gee's Mom's Potato Salad \$2.25

Wine vinegar & red onion marinated diced potatoes, scallions, diced hard boiled egg, celery, mustard and seasoning.

Bleu Cheese Cole Slaw \$2.25

Shredded fresh cabbage mixed with our house made bleu cheese dressing.

Garlic Whipped Redskin Potatoes \$2.85

Sandwiches

All sandwiches are served with tortilla chips, lettuce, tomato, red onion and a kosher dill spear. Add \$1.00 for home made potato salad or bleu cheese Cole slaw.

***The Street Angus Burger \$8.35**

Eight-ounces of Certified Angus Beef®, char-grilled with your choice of cheese, served on a fresh bun.

***The Boss Angus Burger \$8.85**

A Union Street classic! Eight-ounces of Certified Angus Beef® char-grilled, and topped with caramelized onions, sautéed button mushrooms and slow smoked Virginia bacon with sharp Cheddar cheese, served on a fresh bun.

***Tony's Buffalo Burger \$8.60**

A half-pound char-grilled buffalo burger, served with your choice of cheese, served on a fresh bun (lower in cholesterol, fat and calories with more protein than beef).

Portabella Mushroom Sandwich \$8.35

Red wine & aged balsamic braised Portabella mushrooms, roasted garlic cloves, roasted red bell peppers and Provolone cheese served on a fresh multi-grain bun.

The Monterey Melt \$8.35

Fresh guacamole, red onions, Swiss and Cheddar cheeses and tomatoes, baked and served open-faced on our specialty baked Jalapeño Cheddar bread.

***Manchego Bistro Steak Sandwich \$10.85**

An eight-ounce cut of Black Angus steak served on toasted fresh onion-rosemary Focaccia bread, with Caesar mayonnaise, marinated Roma tomatoes, organic mixed greens and imported Spanish Manchego cheese.

The Crabwich (NEW) \$10.95

A large House Specialty Crab Cake, grilled with sliced tomatoes & Manchego cheese served atop a sandwich sized char-grilled English muffin with sweet roasted red bell pepper sauce.

Three Story Club \$8.60

Smoked turkey, Bavarian ham, hickory smoked bacon, lettuce, tomatoes and mayo on your choice of toasted wheat, white, rye, or pumpemickel bread.

Comed Beef Sandwich \$8.60

Fresh house cooked comed beef, stacked high with Swiss cheese, lettuce, tomatoes and Thousand-Island dressing on grilled rye bread.

***Prime Rib Sandwich (NEW) \$12.95**

A half-pound of slow roasted Black Angus Prime Rib, char-grill finished atop toasted sourdough baguette with garlic whipped redskin potatoes, vegetable of the day & Burgundy sauce. (Sorry, not available served rare).

***Portabella Chicken Sandwich \$8.85**

Char-grilled chicken breast, sautéed Portabella mushrooms, onions and Pepper Jack cheese on a fresh bun.

***BBQ Salmon Sandwich \$8.95**

Fresh salmon, char-grilled and glazed with our Lemon-Tequila barbecue sauce served with sliced red onion on a grilled Focaccia bun.

***BOC (Bee-Oh-See) \$8.35**

Marinated, char-grilled chicken breast with Provolone cheese on a fresh bun with a side of Creole mustard sauce.

Breakfast

***All American Steak & Eggs \$11.95**

Two medallions of Black Angus steak, three eggs cooked to order, served with French Crème Diced Potatoes and your choice of toast.

Entrees and Pastas

At lunch or dinner a garden salad may be added Add \$1.25

At lunch or dinner a Caesar salad may be added Add \$2.50

Lunch / Dinner

***Filet Mignon (NEW) \$19.50 / 21.95**

A six-ounce center cut of tenderloin, cooked to your specifications, served with Creole rice pilaf with wine seared Shiitake mushrooms, sweet bell pepper medley and red onions. (See Sides for choice of additional or substitute side dishes available.)

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***Union Street Ribeye \$19.50 / 21.95**

Fourteen-ounces of marinated heaven, char-grilled to order, served with French Crème Diced Potatoes, and vegetable of the day.

***Baked Crab Stuffed Salmon \$17.50 / 20.95**

Two five ounce fresh Atlantic salmon fillets “sandwiching” a fresh Creole crab cake, convection baked, finished with lemon-Chablis Burre Blanc sauce, served with rice and vegetable of the day. Please allow 20+minutes to cook.

***Lake Michigan Whitefish \$14.50/17.95**

Whitefish, marinated in milk, dusted with seasoned flour flash fried, served with French Crème Diced potatoes and vegetable of the day, accompanied with Bleu Cheese Cole slaw & Miss. Linda’s tartar sauce. (See Sides for choice of additional or substitute side dishes available.)

BBQ Rib Dinner \$14.50 / 17.95

A half slab of char-grilled fall-off-the-bone ribs glazed in our House Made barbecue sauce and served with potato salad and house baked beans. (See Sides for choice of additional or substitute side dishes available.)

***Brandy Butter New York Strip (NEW) \$17.50 / 19.95**

A twelve ounce center cut New York Strip, char-grilled topped with caramelized shallot-Brandy-cracked black pepper with French Crème Diced potato and vegetable of the day.

***Steak New Orleans \$15.50 / 18.95**

Medallions of Black Angus steak, seasoned and char-grilled, served atop our Jambalaya sauce with crown cut redskin potatoes.

Union Street Jambalaya \$14.50 / 17.95

Our Detroit influenced creation on this Cajun favorite; chicken breast, spicy Italian sausage, sweet bell peppers, herbs and seasoning simmered in a hearty Cajun-style stew, topped with spicy grilled shrimp atop Creole rice.

Lemon-Tequila BBQ Rotisserie Chicken \$13.50 / 16.95

A half Amish chicken, seasoned and cooked in our planetary rotisserie, oven finished with house-made Lemon-Tequila BBQ sauce, served with House baked beans, macaroni & cheese and homemade southern style peach cobbler.

Chicken & Wild Mushroom \$14.50 / 17.95

Diced chicken breast, exotic mushrooms, corn kernels, green beans, roasted red peppers and scallions in a fresh chicken stock pan sauce atop garlic whipped redskin potatoes.

Lunch / Dinner

\$14.50 / 17.95

Union Street Meatloaf

Freshly ground beef, blended with onions, garlic, sweet bell peppers, herbs and seasoning, folded over Black Forest ham, wrapped in Provolone cheese, served with garlic whipped redskin potatoes and Burgundy brown sauce with vegetable of the day. (See Sides for choice of additional or substitute side dishes available.)

***Fish n’ Chips \$13.50 / 16.95**

Firm, white fleshed North Atlantic Cod considered one of the best fish for frying, dusted in seasoned flour, dipped in a light Tempura batter, served with French fries, house made baked beans, Cole slaw and Miss Linda’s tartar sauce. (See Sides for choice of additional or substitute side dishes available.)

***Salmon Tortellini \$15.50 / 18.95**

Fresh Atlantic salmon filet char-grilled and served atop Tri-colored flavored tortellini, with artichoke hearts, garlic, & mushrooms tossed in a crème mustard caper dill sauce.

The Scooby Doo Pasta (NEW) \$14.50 / 17.95

Roasted diced chicken breast, garlic, sherry wine, cream, spinach, shitake mushrooms and fresh tomatoes tossed with Cavatappi pasta.

Beef Ravioli or Jumbo Cheese Ravioli \$12.50 / 14.95

Your choice of one of the two! Beef: Herbs and Italian cheeses stuffed into large ravioli. Cheese: Stuffed with Ricotta and Parmesan cheeses. Both are finished with tomato-basil-Burgundy and Momay sauces.

***Shrimp & Asparagus Pasta \$15.50 / 18.95**

Black Tiger shrimp, asparagus, mushrooms, roasted red pepper, garlic and scallions sautéed and tossed with Saffron Linguini in a Romano cheese chicken stock sauce.

Lobster with Spinach Fettuccine \$16.50 / 19.95

Maine Lobster claw & tail meat, tossed with spinach fettuccine in tomato-basil crème, finished with French Boursin garlic-herb cheese.

Add hot Char-Grilled Salmon Filet to Fettuccine Add \$4.00

“Old School” Spaghetti & Meat Sauce \$11.50 / 13.95

Ground Black Angus beef, fennel sausage, onions, garlic, roasted garlic, sweet roasted red & yellow bell peppers, herbs, mushrooms, ground tomatoes and Marsala wine, simmered for hours, served over long Italian spaghetti.

17% gratuity will be added to parties of 5 or more.

Dinner prices begin at 4:00 P.M. • Split plate charge \$2.00 • and of course, no separate checks.

Union Street Full Service Event Catering Offering

Appetizers - Breakfast - Lunch - Dinner

Buffet or Table Side - **Box Lunches** - Full Service Bar

Our Locations:

The Michigan Room at Union Street - Scarab Club - The Inn on Ferry Street - Historic Ford T-Plex

Belle Isle Casino - Guardian Building - Detroit Historic Museum - Your Location

Call 313 831 3965

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