FROM THE KITCHEN
Soups
UL signature snapper 9
French onion soup
crostini, melted Gruyere 9
Salads
Meredith GF
oranges, candied walnuts, chopped bacon, blue cheese 12
Classic Caesar
baby romaine, homemade croutons, shaved Parmesan 11
Add to any salad: chicken 7, shrimp 10, salmon 9, steak 11, or crab cake 17
From the Bar
Shrimp cocktail GF
lemon, cocktail sauce 15
Cheese steak spring roll
spicy ketchup, hand-cut fries 12
Chicken finger platter
French fries, ketchup 12
Entrées
UL crab cake
roasted fingerling potatoes,
jumbo asparagus, Old Bay rémoulade 36
14 oz. Prime NY strip
creamed spinach, steak fries, UL steak sauce 59
Meredith burger
bacon, mushrooms, cheddar 15
Pan roasted salmon
Chef’s choice, seasonal preparation 28
Desserts
Traditional Union League rice pudding
vanilla bean chantilly, with or without rum raisins 12
Three scoops of Ava
chocolate, vanilla, peanut butter 12

FROM THE CELLAR
Sparkling Wine and Champagne
Prosecco, Bele Casel, Extra Dry
Veneto, IT, NV 15/60
Champagne, Veuve Clicquot Yellow Label, Champagne, FR, NV 25/115
Rosé Wine
Grenache-Syrah Blend, Bieler Père & Fils Provence, FR, 2019 11/55
White Wine
Sauvignon Blanc, Auntsfield, Southern Valley, Marlborough, NZ, 2020 15/60
Chardonnay, Sonoma Cutrer Sonoma Coast, CA, 2018 17/85
Chardonnay, Cakebread Napa Valley, CA, 2017 20/95
Pinot Grigio, Caposaldo Delle Venezie IGT, IT, 2018 10/40
Red Wine
Pinot Noir, Holloran, Dundee Hills, OR, 2014 20/90
Merlot, Peirano Estate, Six Clones Lodi, CA, 2016 10/40
Red Zinfandel, Peirano Immortal Zin Central Valley, Lodi, CA, 2016 5/35
Malbec, Juan Benegas Mendoza, AR, 2019 15/60
Cabernet Sauvignon, Simi Sonoma, CA, 2018 17/70
Cabernet Sauvignon, Duckhorn Napa Valley, CA, 2018 26/120
Bordeaux Blend, Château Sipian Médoc, FR, 2016 18/75
Nebbiolo, Ettore Germano Serralunga D’alba, IT, 2019 14/70

GF Gluten Free
Consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of food borne illness.
Please notify your server if you have any allergies.