



THE UNION LEAGUE OF PHILADELPHIA



Dinner Menu

APPETIZERS

Please select ONE option

- Grilled Shrimp, Scampi Orzo, Salsa Verde
- Smoked Trout with Fingerling Potato and Haricot Vert Salad, Horseradish Aioli
- East Coast Oysters on the Half Shell, Pineapple Mignonette
- House Smoked Salmon, Horseradish Apple Slaw
- Za'atar Roasted Eggplant and Baba Ghanoush Tart
Grilled Haloumi Cheese, Parsley Salad
- Chilled Shellfish Crab, Shrimp and Smoked Mussels
Citrus Mustard Aioli, Old Bay Crackers
- Roasted Chicken Soup, Vegetable Minestra, Cornmeal Dumplings
Kale and Potato Soup, Italian Sausage
- Crepe Lasagna, Ricotta, Tomato Basil Marinara
- Scotch Egg, IPA Remoulade, Shaved Fennel and Watercress
- Cavatelli "Cacio Pepe" Seasonal Vegetable Garnish
SPRING: Asparagus & Lemon / SUMMER: Grilled Corn and Tomato
FALL: Roasted Mushrooms and Herbs / WINTER: Torn Kale and Pumpkin

SALADS

Please select ONE option

- Mixed Greens
Shaved Radishes, Cucumbers, Carrots, House Vinaigrette
- Baby Romaine Caesar Salad, Parmesan Cheese, Croutons, Caesar Dressing
- Spinach Salad, Quinoa, Black Beans
Lemon Vinaigrette
- Romaine Wedge, Marinated Mozzarella, Roasted Peppers, Olives
Pickled Shallot Rings, Thyme Roasted Tomato Vinaigrette
- Mixed Greens, Cranberries, Walnuts, Goat Cheese, Balsamic Vinaigrette
- Chicken Mousseline with Truffles
Pickled Vegetables
- Baby Kale and Shaved Fennel, Radish, Orange Segments, Pine Nuts
Basil Pesto Vinaigrette
- Sofrito Style Basmati Rice Salad
Queso Fresco, Frisee, Chipotle Vinaigrette

All prices are subject to a 20% Service Charge and 8% Sales Tax



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ENTRÉES

Grilled Salmon

Jeweled Basmati, Charred Zucchini, Tomato Ginger Chutney

Chicken Milanese

Roasted Fingerling Potatoes, Cipollini and Arugula, Grilled Tomato Puttanesca

Hoisin Pork Chop

Gingered Sweet Potato, Shitake and Cabbage

Maple Glazed Salmon

Wild Rice, Baby Carrot, Smoked Cherry Sauce

Roasted New York Strip Steak

White Cheddar and Macaroni Gratin, Spinach, Horseradish Beef Jus

Grilled Swordfish

Ratatouille Cous Cous, Herb Shrimp Jus

Slow Cooked Veal Osso Bucco

Saffron Risotto, Broccolini, Gremolata Veal Jus

Slow Cooked Beef Short Rib

Roasted Mushroom and Scallion Potato Puree, Glazed Carrots, Burgundy Beef Jus

Striped Bass

Fennel Puree, Roasted Pepper and Kalamata Compote, Olive Oil Crouton

Roasted Chicken Breast

Corn Pancake, Haricot Vert, "Pot Pie" Sauce

Grilled Filet Mignon

Buttermilk and Yukon Gold Potato Mousseline, Frizzled Shallots, Natural Beef Reduction

LAND AND SEA

Beef Tenderloin and Crab Cake

Roasted Fennel Cous Cous, Haricot Vert, Charred Pepper Beef Jus

Beef Filet and Butter Roasted Lobster

Roasted Shallot Potato Puree, Broccolini, Brandy Beef Jus

French Cut Chicken Breast and Marinated Shrimp

Corn Pancake, Braised Greens, Creole Chicken Jus

Short Rib of Beef and Grilled Salmon

Roasted Mushroom and Scallion Potato Puree, Glazed Carrots, Burgundy Beef Jus

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DESSERT

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Banana Cream Cheesecake
Vanilla Wafer, Bourbon Caramel

Raspberry Cocoa Tart
Chambord Baked Mousse, White Chocolate Ganache

Earl Grey Crème Brulee
Poached Apricot, Whipped Devonshire, Rosemary Shortbread

Mocha Brownie
Chocolate Coffee Crumble, Irish Cream Coulis

Orange Creamsicle Torte
Vanilla Cardamom Yogurt Mousse, Sicilian Pistachios

SEASONAL DESSERTS

WINTER

January - March

Mango Passion Fruit Mousseline
Coconut Dacquoise, Thai Basil

Apple Fig Tart
Walnut Crumble, Whipped Crème Fraiche

SPRING

April - June

Strawberry Rhubarb Profiterole
White Chocolate Namelaka, Lemoncello Coulis

Ginger Cheese Flan
Pickled Blueberry Compote, Crispy Wafer Cookie

SUMMER

July - September

Jersey Style Crumb Cake
Stone Fruit Compote, Cream Cheese Ice Cream
Whiskey Butter Sauce

Mint Chocolate Chip Semifreddo
Cocoa Streusel, Hot Fudge

FALL

October - December

Pumpkin Chip Bread Pudding
Spiced Chocolate Sauce, Butter Pecan Ice Cream

Honey & Fig Torte
Hazelnut Dacquoise, Balsamic Reduction

Freshly Brewed Ellis® Coffee, Decaffeinated Coffee and Assorted Mighty Leaf® Teas

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