

# THE UNION BAR

170 Union Ave, East Rutherford, NJ

## STARTERS

### BANG ISLAND MUSSELS 24

cold water Atlantic mussels, fresh fennel & herbs  
garlic white wine broth

### ULTIMATE NACHOS 19

Texas beef chili, homemade cheese sauce, salsa  
verde Pico de gallo, cilantro lime crema sauce

### CHARCUTERIE 26

Chef's selection of imported meats, cheeses,  
dried fruits, olives and almonds

### WARM SPINACH & ARTICHOKE DIP 20

parmesan, gruyere & mozzarella cheese, sauteed  
spinach and artichokes, crunchy tortilla chips

### SWEET & SPICY WINGS 19

fresno chili honey garlic glaze-herbed ranch

### MONTAUK CRISPY CALAMARI 24

Domestic calamari, rice flour coating, chunky tartar  
spicy chili aioli

### GARLIC SHRIMP 18

gulf shrimp, calabrian chili butter, crostini

### FOCACCIA 24

mozzarella, crispy pepperoni, hot honey,  
pomodoro, whipped ricotta

### STEAK QUESADILLA 22

black angus steak, roasted poblano sweet pepper  
& monterey cheese, avocado cream

### TAVERN FRIES & GRAVY 15

quebec style fries, warm cheese, homemade  
beef gravy

### HUMMUS & PITA 17

smooth chick pea & lemon puree, persian cucumber  
& tomato salsa, warm pita

## SOUPS & SALADS

### FRENCH ONION SOUP 9

### CALIFORNIA KALE CAESAR SALAD 16

emerald kale & gem lettuce hearts, fresh avocado,  
reggiano & pecorino cheese, brioche crumble,  
housemade creamy caesar dressing

Add chicken 7

### CHINESE CHICKEN SALAD 23

organic mixed greens, nappa cabbage, radicchio,  
roasted chicken, avocado, carrots, pumpkin seeds,  
creamy honey lime vinaigrette

### UNION WEDGE SALAD 17

organic gem lettuce, danish blue cheese,  
applewood bacon, cocktail tomatoes, avocado,  
blue cheese dressing

## UNION SPECIALTIES

### BUTTERMILK FRIED CHICKEN 19

crispy b&e chicken breast, bibb lettuce, beefsteak tomato,  
lemon garlic aioli, sweet & spicy pepper relish

### FRENCH DIP 22

thinly sliced ribeye, gruyere cheese, sauteed onions,  
housemade beef jus, horseradish cream, local sourdough

### FISH & CHIPS 28

fresh atlantic cod, beer batter, house made tartar,  
fried potatoes

### STEAKHOUSE BURGER 20

custom beef blend patty, american cheese, caramelized  
onions, butter lettuce, tomato, burger sauce, locally baked  
milk bun

Add bacon 3

### BALSAMIC SKIRT STEAK 42

black angus skirt steak, gold potatoes, grilled radicchio,  
shaved parmesan, aged balsamic & extra virgin

### HONEY GARLIC CHICKEN THIGHS 28

glazed boneless chicken, loaded vegetable fried rice

### STICKY RIBS 34

heritage st.louis pork ribs, house made bbq glaze, fresh  
corn bread, cabbage slaw

### CAVATELLI W/PLUM TOMATO 20

fresh cavatelli, san marzano pomodoro, calabro ricotta,  
grated pecorino

### MEATLOAF 24

grass-fed angus beef, sauteed celery & onions, brown  
sugar glaze, potato puree, beef gravy

## FEATURES

### CHERRY PEPPER PORK CHOP 35

bone in heritage pork chop, calabrian peppers & olives

### CHICKEN MILANESE 27

organic arugula, b&e chicken breast, avocado,  
cherry tomato, shallots, shaved reggiano, balsamic  
vinaigrette

### FAROE ISLAND SALMON 32

pan seared atlantic salmon, warm lentils, french beans

### SHRIMP SCAMPI PASTA 26

wild caught gulf shrimp, spaghetti alla  
chitarrapomodorini, arugula, white wine, calabrian  
chilies

### STEAK FRITES 55

prime ny strip, roasted garlic butter, french fried  
potatoes

## SIDES

Buttered French Beans 8, Potato Puree 8,  
Vegetable Fried Rice 8, Warm Corn Bread 8, Fries 8

A 3.5% credit card fee will be applied to all credit card transactions.

We take pride in preparing our food fresh every day, using the highest quality ingredients.

If you have any food allergies or dietary restrictions, inform your server, as not all ingredients are listed on the menu.

A 20% gratuity is kindly applied to parties of six or more.