
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.