

Union City Grille

Delaware Dines Out

September 26- October 2, 2011

Starters

UCG Crab Bisque

Our signature velvety Crab Bisque

Bruschetta D.G

Sliced, grilled Ciabatta *made by our friends at Black Lab* topped with fresh seasonal ingredients

Mozzarella Batonettes

House made mozzarella, panko coated, flash fried and served with our pomodoro

Union City Caesar Salad

Main

Zuppa di Mussels

Prince Edward Island Mussels steamed in a garlicky pomodoro broth and served over our house made linguini

5 oz. Filet Mignon

Beef tenderloin with house rub, savory mashed potato and seasonal vegetable

Polenta seared Atlantic Salmon

Root vegetable ragout, basmati, aged balsamic buerre blanc

Boneless Braised Short Rib

With Kennett mushrooms, braising juices, Gorgonzola, hand cut Fettucine

Dessert

Rum Raisin Rice pudding Brulee

Chocolate Truffle Bombe

Chocolate mousse covered in semi sweet chocolate ganache

Vanilla Gelato

3 Courses for \$28

No substitutions, please, and because of the buy 1 get 1 gift card deals NO gift cards for this menu.

Owner Chef Matthew Curtis