

THE GRILL

AT UNION BLUFF HOTEL

CHILLED

Jumbo Shrimp Cocktail* 18
preserved lemon aioli and cocktail sauce

New England Oysters 3.50 each
½ dozen 19 | full dozen 36

STARTERS & SALADS

New England Clam Chowder 10

Crispy Brussels 15
hot honey, craisins,
candied pecans, goat cheese

Caesar Salad 14
romaine, garlic croutons, parmesan

Summer Salad 17
mixed greens, strawberries, blueberries,
onion, candied pecans, goat cheese,
honey white balsamic vinaigrette

Mussels 20

tomato, bacon, blue cheese, garlic, shallots,
parsley, chardonnay butter sauce

Sauteed Greek Style Calamari 18
cherry peppers, grape tomatoes, garlic, red onion,
lemon, oregano, parsley, olives, red pepper flakes

Lobster Ravioli 28
vodka sauce, balsamic tomatoes,
whipped ricotta, evoo

— Salad Enhancements —

Grilled Chicken 9
*Salmon 13
*Lobster MKT
*Beef Tips 12

SANDWICHES

Grill Burger 20
8oz beef burger, brioche bun, bacon, swiss,
lettuce, tomato, onion, served with fries

Lobster Roll MKT
served with fries

FROM THE SEA

Tuscan Salmon 34
pancetta, shallots, tomatoes, spinach,
crushed red pepper, parmesan cheese,
cream sauce, linguini

Shrimp Scampi 32
garlic, shallot, lemon, chardonnay,
whole butter, linguini

Haddock Florentine 32
spinach, tomato, cream sauce, seasoned
crumbs, whipped potatoes

FROM THE LAND

Pan Seared Filet 48
filet mignon, asparagus, goat cheese balsamic,
mashed potatoes, seasonal vegetables

Blueberry Bourbon BBQ Chicken 32
roasted potatoes, sauteed spinach

Rack of Lamb 45
dijon glaze, marble potatoes, wilted spinach

Seared N.Y. Strip 42
yukon gold mashed potatoes, seasonal vegetables,
served with marrow butter

Consuming raw or undercooked foods may increase the risk of food-borne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods. Please advise your server of any dietary restrictions or concerns prior to ordering.
20% gratuity will be added to parties of six or more | Parties of six or more may obly split checks two ways