



Union Street Restaurant & Bar

APPETIZERS

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| The Original Sampler \$7.95 Potato skins, chicken fingers, and nachos, served with honey mustard, salsa, and sour cream | Union Street Nachos \$5.95 Blue and white tortilla chips layered with Monterey Jack and cheddar cheeses topped with jalapeños, sour cream, guacamole, and salsa | New Wave Sampler \$7.95 Thai stix, spring rolls, and popcorn shrimp, served with a Thai chili peanut sauce, orange-ginger plum sauce, and a creole dip |
| Buffalo Wings \$5.95 One pound of extra large roaster wings smothered in Buffalo sauce (mild or spicy) or barbecue sauce | Nachos Grande \$6.95 "Union Street Nachos" topped with homemade chili, black olives, and diced tomatoes | Thai Stix \$6.95 A combination of beef and chicken satay, served with a Thai chili peanut sauce |
| Chicken Fingers \$5.95 Fresh chicken tenders, breaded, fried and served with honey mustard sauce | Nine-Layer Dip \$5.95 Refried beans, salsa, Monterey Jack and cheddar cheeses, diced tomatoes, lettuce, jalapeños, sour cream, and taco sauce served with blue and white tortilla chips | Baja Popcorn Shrimp \$7.95 Tender gulf shrimp rubbed with Baja spices, breaded then deep fried, served with a creole dip |
| Buffalo Fingers \$6.25 "Chicken fingers" tossed in our own Buffalo sauce, served with bleu cheese, carrots and celery | Chicken Quesadilla \$5.95 Grilled chicken breast baked in a flour tortilla with Monterey Jack and cheddar cheeses served with salsa and sour cream | Shrimp Spring Rolls \$6.95 Seasonal veggies, shrimp, and goat cheese, hand-rolled in a wonton wrapper, served with an orange-ginger plum sauce |
| Fried Calamari \$6.95 Three-quarters of a pound, lightly breaded then fried with jalapeño pepper slices and topped with mozzarella, served with our own marinara sauce | Hummus & Pita Platter \$5.95 Roasted red pepper hummus, with garlic-infused pita chips and fresh garden vegetables | Portabello Bruschetta \$5.95 Char-grilled, marinated Portabello mushroom, melted smoked mozzarella cheese on grilled focaccia |
| Potato Skins Potato halves filled with Monterey Jack and cheddar with chives \$5.95 with bacon \$6.50 | | |

SOUPS & SALADS

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| Homemade New England Clam Chowder cup \$2.95 bowl \$3.95 | Char-Grilled Portabello Mushroom Salad \$7.95 Grilled Portabello, shaved fennel, roasted red peppers, shredded parmesan cheese, and toasted garlic croutons, on a bed of mixed greens, drizzled with roasted shallot vinaigrette | Shrimp Tostada Salad \$7.50 Salad of shrimp, baby corn, cherry tomatoes, and mixed field greens, tossed in a lime cilantro vinaigrette and garnished with white and blue corn tortillas |
| Fresh Soup of the Day cup \$2.45 bowl \$3.45 | Raspberry Chicken Salad \$7.95 Grilled chicken breast and walnuts tossed in fat-free vinaigrette dressing, topped with onions, cucumbers, tomatoes, and carrots, all on a bed of mixed greens | House Salad sm \$2.50 lg \$3.50 Mixed field greens and garden vegetables with toasted garlic croutons |
| Homemade Dressings | Thai Chicken Salad \$7.95 Crunchy lo mein noodles, baby corn, and snow peas, in a chili Thai sauce on a bed of field greens | House Salad w/Grilled Chicken sm \$5.95 lg \$6.95 |
| Amber Ale Dressing (House Specialty) Bleu Cheese Parmesan Peppercorn Honey Mustard Italian Lime Cilantro Vinaigrette Fat-Free Raspberry Vinaigrette | | Caesar Salad sm \$3.50 lg \$4.95 Crisp romaine lettuce, shredded parmesan cheese, and garlic croutons, tossed with our own Caesar dressing |
| Bowl of Chili \$3.95 Ground beef, kidney beans, green pepper, tomatoes, diced fire-roasted jalapeños, and melted cheese, served with grilled corn bread | | Grilled Chicken Caesar Salad sm \$6.50 lg \$7.95 |

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Specialty dishes are served with our own fresh bread, vegetable du jour, and your choice of rice, french fries, or chef's potato. They can also be accompanied by the following:

House Salad
Caesar Salad

Hawaiian Stir Fry \$
Shrimp, chicken, broccoli, tomatoes, snap peas, and julienned vegetables sautéed in a coconut-pineapple sauce tossed with rice

Lamb Shish Kabob \$
Marinated lamb tips basted with a fruited curry sauce, skewered and grilled with assorted vegetables, served over rice

Union
This allows for

Pasta dishes are served with our own fresh bread. They can also be accompanied by the following:

House Salad
Caesar Salad

Wild-Roasted Chicken Penne \$
Grilled chicken tossed in a light cream sauce with roasted garlic, wild mushrooms, and sun-dried tomatoes, served over penne

Shrimp Dijon Scampi \$
Sautéed gulf shrimp with artichoke hearts, plum tomatoes, broccoli, and fresh basil, tossed in a lemon Dijon white wine butter sauce served over linguine

Our goal is to provide a comfortable atmosphere

We strive to serve you

Executive Chef

WELCOME TO UNION STREET

Monday

10-Cent WING Night!

(In the bar and ATTIC only - 9 to 11 pm)

The Fall centers around
Monday Night Football

with nightly giveaways and a grand prize "Trip for Two to the Superbowl"

In the Springtime it's
Monday Night Baseball

with nightly prizes and a grand prize "Trip for Two to the Playoff city of your choice"

Wednesday

\$6.95 Prime Rib Dinner

(5 pm until it's gone)

Dubbed "The best deal in town", our Prime Rib is seasoned, basted and slowly oven-roasted to keep it tender and flavorful.

Friday

(lunchtime)

Classic Fish & Chips

Saturday

(lunchtime)

Grilled Meatloaf
Breakfast Specials

Sunday

(11 am - 3 pm)

Live JAZZ Brunch

In addition to our full menu, we also serve a variety of classic breakfast items like Omelettes, Eggs Benedict, Belgian Waffles, etc. accompanied by a basket of our homebaked muffins & breads

THE ATTIC

Rock • Reggae • Blues • Alternative

Upstairs at Union Street Restaurant

"Best Place To Hear Live Music!"

WEEKLY TAB

#1 CHOICE

READER'S CHOICE AWARDS

Please ask for a calendar.

Dine in the Dining Room or Main Bar before a show and take \$2 per person off the cover charge with the receipt from your meal.

We accept for payment MasterCard, VISA, American Express, Discover, Diners Club, and Cash.

An 18% gratuity will be added to the check for parties of 8 or more.

Union Street Restaurant & Bar and the ATTIC Bar

107 Rear Union Street • Newton Centre, MA • 02159

617-964-6684 • Fax 617-969-7184

Visit our WEB site at <http://www.unionst.com>

UNION STREET SPECIALTIES

Specialty dishes are served with our own fresh bread, vegetable du jour, and your choice of rice, french fries, or chef's potato. They can also be accompanied by the following:

House Salad \$1.50
Caesar Salad \$1.95

Hawaiian Stir Fry \$12.95
Shrimp, chicken, broccoli, tomatoes, snap peas, and julienned vegetables sautéed in a coconut-pineapple sauce, tossed with rice

Lamb Shish Kabob \$13.95
Marinated lamb tips basted with a fruited curry sauce, skewered and grilled with assorted vegetables, served over rice

Pan-Seared Duck Breast \$13.95
A hand-carved boneless duck breast, served with a cranberry hoisin sauce, three-grain rice and a Shiitake and spinach stir fry

Filet Mignon \$18.95
A char-grilled 10 oz. cut with our own Stove Pipe Porter Hunter's Sauce

Bluegrass Bourbon Barbecued Pork Chops \$13.95
Two large char-grilled center-cut pork chops, "mopped" with a bourbon barbecue sauce

Marinated Steak Tips \$9.95
Three-quarters of a pound of fresh sirloin tips, basted with BBQ sauce, then grilled to order

Rosemary Chicken \$9.95
Char-grilled semi-boneless half chicken rubbed with fresh rosemary, garlic and cracked black pepper, served with a herbed stock reduction

James Bay Chicken \$13.95
Boneless breast of chicken and chunks of tender lobster meat sautéed in a sherry cream sauce with a dash of cracked black pepper

Wild Mushroom Pie \$10.95
A crispy rice crust, filled with Shiitake, Portabello, and domestic mushrooms in a caramelized onion cream sauce, served with a side of wilted spinach with sun-dried tomatoes

Fresh Fish

Union Street is committed to providing the freshest fish available. This allows for our chefs to create two or more tantalizing fish specials each evening.



Please check our sign board, or ask your food server, for tonight's specials.



PASTA

Pasta dishes are served with our own fresh bread. They can also be accompanied by the following:

House Salad \$1.50
Caesar Salad \$1.95

Wild-Roasted Chicken Penne \$11.95
Grilled chicken tossed in a light cream sauce with roasted garlic, wild mushrooms, and sun-dried tomatoes, served over penne

Shrimp Dijon Scampi \$12.95
Sautéed gulf shrimp with artichoke hearts, plum tomatoes, broccoli, and fresh basil, tossed in a lemon Dijon white wine butter sauce served over linguine

Lemon Pepper Chicken \$11.95
Chicken sautéed with fresh cracked black pepper in a lemon white wine butter sauce, served over farfalle

Pasta Primavera \$9.95
Seasonal vegetables sautéed in virgin olive oil with fresh basil and garlic, served over linguine

Bourbon Street Trio \$14.95
Shrimp, shelled crawfish, andouille sausage, roasted red peppers, tomatoes, and scallions, sautéed in a Cajun cream sauce, served over linguine

Chicken, Broccoli and Tortellini \$11.95
Chicken, broccoli, and tortellini in your choice of Alfredo or marinara sauce

Sirloin Tips Au Poivre \$14.95
Pan-seared sirloin tips sautéed with green peppercorns, mushrooms, asparagus, and tomatoes in a brandy cream sauce, served over cavatelli

Chicken Marsala Saltimbocca \$12.95
Sautéed chicken breast with mushrooms, tomatoes, artichokes, and marsala wine, topped with prosciutto, and smoked mozzarella cheese, served over farfalle

Cavatelli Puttanesca \$9.95
Broccoli, Roma tomatoes, artichoke hearts, capers, and calamata olives, sautéed with garlic and olive oil, tossed with cavatelli

Our goal is to provide an excellent dining experience centered around skillfully-prepared food served in a casual, comfortable atmosphere. While a portion of our menu is dedicated to genuine neighborhood pub foods, the focus of the menu is on more imaginative dishes.

We strive to serve you wonderful food that celebrates the flavors, textures and colors of high-quality ingredients with an emphasis on large portions and good value.

Thank you for dining with us.

Executive Chef: Roland Roy

The Union Street Staff

Sous Chef: Todd Levick

U.A. — A.C. Bar / Grill

BEER

The following descriptions are from lightest to darkest. If you have any questions please ask.

Pilsner

Pilsners: Made with one style of hops, usually bitter, but refreshing. Pairs well with seafood.

Ale

Ales: Top fermented at room temperature. They have a short brewing period and are flavored with a wide variety of spices and hops. Pairs well with pasta.

Pale Ale

Pale Ales: Stronger and more bitter than regular ales. Pairs well with red meat and cheeses.

OREGON
ORIGINAL
FINE ALES



We at Union Street are committed to supplying our guests with the largest variety of beers possible.

Whether you desire something light (pilsner or ale) or something a little heavier (porter or stout), we currently have 20 different drafts to satisfy any thirst. Please ask your server for our current selection.



THE BEST BEER
IN AMERICA

Bottled Beer

Budweiser
Bud Light
Miller Lite
Rolling Rock
Amstel Light
Heineken
Corona
O'Doul's (nonalcoholic)



Lager

Lagers: Bottom fermented and brewed in chilled vats. They have a longer brewing period which results in a smoother taste when compared to ales. Pairs well with a shellfish appetizer.

Porter

Porters: Blackish ales with a strong alcohol content and a crisp finish. Their deep, dark color comes from roasting the barley. Pairs well with seafood.

Stout

Stouts: Are aged porters that have a higher alcohol content and a thicker consistency. They are the richest and most bitter of the micro beers. Pairs well with dessert.



FROZEN DRINKS

Mudslide

Kahlua, Baileys, vodka, and ice cream

Monkey Slide

Our famous Mudslide, with cookies and banana

Frozen Margaritas

- regular
- banana
- melon
- raspberry
- strawberry
- blue



Ultimatize it with ...
José Cuervo for 75¢
Sauza Tres Generaciones for \$1

Piña Colada

The original island favorite, also available in raspberry, melon, or strawberry

Strawberry Daiquiri

A favorite all year long. Also available in raspberry and banana flavors.

CLASSICS

Long Island Iced Tea

Rum, tequila, vodka, gin, Triple Sec, sour mix and Pepsi

The Grand Gold Margarita

José Cuervo Gold Tequila, Grand Marnier, lime juice, and sour mix – let us know if you want salt

Grape Crush

Chambord, vodka, sweet & sour

Bloody Mary

A favorite seven days a week