### APPETIZERS

- **The Original Sampler** $7.95
  - Potato skins, chicken fingers, and nachos, served with honey mustard, salsa, and sour cream

- **Buffalo Wings** $5.95
  - One pound of extra large roster wings smothered in Buffalo sauce (mild or spicy) or barbecue sauce

- **Chicken Fingers** $5.95
  - Fresh chicken tenders, breaded, fried and served with honey mustard sauce

- **Buffalo Fingers** $6.25
  - "Chicken fingers" tossed in our own Buffalo sauce, served with bleu cheese, carrots and celery

- **Fried Calamari** $6.95
  - Three-quarters of a pound, lightly breaded then fried with jalapeno pepper slices and topped with mozzarella, served with our own marinara sauce

- **Potato Skins**
  - Potato halves filled with Monterey Jack and cheddar with chives $5.95
  - with bacon $6.50

- **Union Street Nachos** $5.95
  - Blue and white tortilla chips layered with Monterey Jack and cheddar cheeses topped with jalapenos, sour cream, guacamole, and salsa

- **Nachos Grande** $6.95
  - "Union Street Nachos" topped with homemade chili, black olives, and diced tomatoes

- **Nine-Layer Dip** $5.95
  - Refried beans, salsa, Monterey Jack and cheddar cheeses, diced tomatoes, lettuce, jalapenos, sour cream, and taco sauce served with blue and white tortilla chips

- **Chicken Quesadilla** $5.95
  - Grilled chicken breast baked in a flour tortilla with Monterey Jack and cheddar cheeses served with salsa and sour cream

- **Hummus & Pita Platter** $5.95
  - Roasted red pepper hummus, with garlic-infused pita chips and fresh garden vegetables

- **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

- **Thai Stix** $6.95
  - A combination of beef and chicken satay served with a Thai chili peanut sauce

- **Baja Popcorn Shrimp** $7.95
  - Tender gulf shrimp rubbed with Baja spices, breaded then deep fried, served with a creole dip

- **Shrimp Spring Rolls** $6.95
  - Seasonal veggies, shrimp, and goat cheese, hand-rolled in a wonton wrapper, served with an orange-ginger plum sauce

- **Portobello Brushetta** $5.95
  - Char-grilled, marinated Portobello mushroom, melted smoked mozzarella cheese on grilled focaccia

### SOUPS & SALADS

- **Homemade**
  - cup $2.95
  - New England bowl $3.95
  - Clam Chowder

- **Fresh Soup of the Day**
  - cup $2.45
  - bowl $3.45

- **Homemade Dressings**
  - [Amber Ale Dressing (House Specialty)]
  - [Bleu Cheese]
  - [Parmesan Peppercorn]
  - [Honey Mustard]
  - [Italian]
  - [Lime Cilantro Vinaigrette]
  - [Fat-Free Raspberry Vinaigrette]

- **Bowl of Chili** $3.95
  - Ground beef, kidney beans, green pepper, tomatoes, diced fire-roasted jalapenos, and melted cheese, served with grilled corn bread

- **Char-Grilled Portobello Mushroom Salad** $7.95
  - Grilled Portobello, shaved fennel, roasted red peppers, shredded parmesan cheese, and toasted garlic croutons, on a bed of mixed greens, drizzled with roasted shallot vinaigrette

- **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

- **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

- **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

- **House Salad**
  - Mixed field greens lg $3.50
  - and garden vegetables with toasted garlic croutons

- **House Salad**
  - sm $2.50
  - w/Grilled Chicken lg $6.95

- **Caesar Salad**
  - Crisp romaine lg $4.95
  - lettuce, shredded parmesan cheese, and garlic croutons, tossed with our own Caesar dressing

- **Grilled Chicken** sm $6.50
  - lg $7.95
Specialty dishes are served with our own fresh bread, vegetables, 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 Dijon Scampi
- Lamb Shish Kabob

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
- Shrimp Dijon Scampi

They can also be accompanied by the following:

- House Salad
- Caesar Salad
- Wild-Roasted Penne
- Grilled Chicken tossed in a light cream sauce with roasted garlic, wild mushrooms, and sun-dried tomatoes, served over penne
- Shrimp Dijon Scampi

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"

**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

**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!"

**Executive chef**

Our goal is to provide a comfortable atmosphere. We strive to serve you the best food. Dine in the Dining Room or Main Bar before a show and take 5% 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
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:

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Salad</td>
<td>$1.50</td>
</tr>
<tr>
<td>Caesar Salad</td>
<td>$1.95</td>
</tr>
<tr>
<td>Hawaiian Stir Fry</td>
<td>$12.95</td>
</tr>
<tr>
<td>Shrimp, chicken, broccoli, tomatoes, snap peas, and julienne vegetables sautéed in a coconut-pineapple sauce, tossed with rice.</td>
<td></td>
</tr>
<tr>
<td>Lamb Shish Kabob</td>
<td>$13.95</td>
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<tr>
<td>Marinated lamb tips basted with a fruited curry sauce, skewered and grilled with assorted vegetables, served over rice.</td>
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Pasta dishes are served with our own fresh bread. They can also be accompanied by the following:

<table>
<thead>
<tr>
<th>Pasta</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Salad</td>
<td>$1.50</td>
</tr>
<tr>
<td>Caesar Salad</td>
<td>$1.95</td>
</tr>
<tr>
<td>Wild-Roasted Chicken Penne</td>
<td>$11.95</td>
</tr>
<tr>
<td>Grilled chicken tossed in a light cream sauce with roasted garlic, wild mushrooms, and sun-dried tomatoes, served over penne.</td>
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</tr>
<tr>
<td>Shrimp Dijon Scampi</td>
<td>$12.95</td>
</tr>
<tr>
<td>Sautéed gulf shrimp with artichoke hearts, plum tomatoes, broccoli, and fresh basil, tossed in a lemon Dijon white wine butter sauce served over linguine.</td>
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Pasta Specialties:

<table>
<thead>
<tr>
<th>Pasta</th>
<th>Price</th>
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<tbody>
<tr>
<td>Lemon Pepper Chicken</td>
<td>$11.95</td>
</tr>
<tr>
<td>Chicken sautéed with fresh cracked black pepper in a lemon white wine butter sauce, served over farfalle.</td>
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<tr>
<td>Pasta Primavera</td>
<td>$9.95</td>
</tr>
<tr>
<td>Seasonal vegetables sautéed in virgin olive oil with fresh basil and garlic, served over linguine.</td>
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<tr>
<td>Bourbon Street Trio</td>
<td>$14.95</td>
</tr>
<tr>
<td>Shrimp, shelled crawfish, anduille sausage, roasted red peppers, tomatoes, and scallions, sautéed in Cajun cream sauce, served over linguine.</td>
<td></td>
</tr>
<tr>
<td>Chicken, Broccoli and Tortellini</td>
<td>$11.95</td>
</tr>
<tr>
<td>Chicken, broccoli, and tortellini in your choice of Alfredo or marinara sauce.</td>
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</tbody>
</table>

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.

<table>
<thead>
<tr>
<th>Fish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sirloin Tips Au Poivre</td>
<td>$14.95</td>
</tr>
<tr>
<td>Pan-seared sirloin tips sautéed with green peppercorns, mushrooms, asparagus, and tomatoes in a brandy cream sauce, served over cavatelli.</td>
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<tr>
<td>Chicken Marsala</td>
<td>$12.95</td>
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<tr>
<td>Saltimbocca</td>
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<tr>
<td>Sautéed chicken breast with mushrooms, tomatoes, artichokes, and marsala wine, topped with prosciutto, and smoked mozzarella cheese, served over farfalle.</td>
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</tr>
<tr>
<td>Cavatelli Puttanesca</td>
<td>$9.95</td>
</tr>
<tr>
<td>Broccoli, Roma tomatoes, artichoke hearts, capers, and calamata olives, sautéed with garlic and olive oil, tossed with cavatelli.</td>
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</tr>
</tbody>
</table>

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
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.

**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.

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

**Frozen Drinks**
- Mudslide: Kahlua, Baileys, vodka, and ice cream
- Monkey Slide: Our famous Mudslide, with cookies and banana
- Pina 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