

ESTABLISHED 2010



STARTER PLATES

Chilled Seafood & Avocado

Arugula and avocado topped with papaya salsa, gulf shrimp and texas blue crab tossed in a siracha ranch dressing. Garnished with smoked chili powder. 12.95

Mama P's Baked Brie

French brie wrapped in philo pastry served with Mama P's fig preserves & water crackers 9.50

Prosciutto Wrapped Asparagus

Herbed goat cheese and Asparagus wrapped in prosciutto. Dressed with a red wine dried cranberry reduction. 12.95

Texas Blue Lump Crab Cakes

Pan seared served over roasted tomato coulis topped with citrus cream sauce drizzled with basil pesto and balsamic reduction 13.95

Calamari with Peppers

Flash fried calamari folded with pepperoncini peppers, feta, green onions and scampi butter 9.50

Aloha Hawaiian Tostada

Thinly sliced Ahi tuna served over wonton crisps, Asian slaw tossed in sesame peanut dressing, pineapple chutney, wasabi aioli and sweet chili sauce 10.95

Reuben Eggrolls

Shaved corned beef and sauerkraut marinated in sriracha aioli rolled and flash fried. 10.95

Coconut Shrimp

Coconut battered fried shrimp served with mango puree. 11.95

Sweet Heat Chicken

Tossed in a spicy sweet chili sauce served over Asian slaw and wonton crisps. 10.95

Fried Asparagus with Texas Lump Crab & Shrimp

Parmesan crusted asparagus topped with crabmeat, shrimp and garlic butter 11.95

Spinach & Artichoke Dip

Served with corn tortilla chips and chipotle aioli 7.95

Carnitas Potstickers

Slow roasted pork carnitas wrapped in a delicate wonton served with ginger lime salsa verde 10.95

PAUL'S BRICK OVEN PIZZAS

Spinach and Chicken Florentine

Parmesan cream sauce topped with grilled chicken, spinach, sun dried tomato and mozzarella cheese 13.95

Sarah's Pepperoni

Pepperoni with mozzarella & parmesan. 12.95

Margherita

Fresh Buffalo mozzarella, parmesan, fresh roma tomatoes, basil pesto & fresh basil. 12.95

Spinach & Goat Cheese with Chicken

Oven roasted chicken, baby spinach, marinated sundried tomatoes, goat cheese & mozzarellacheese. 13.95

Katie-Mae's 4 Meat

Ground beef, pecan wood smoked bacon, pepperoni, mild Italian sausage, bell peppers & mozzarell.a 15.95

Prosciutto Arugula

Prosciutto, mozzarella & parmesan cream sauce topped with fresh baby arugula & parmesan cheese. 13.95

Hawaiian Pizza

Crispy Canadian bacon, pineapple, jalapeno and mozzarella cheese. 13.95

HOMEMADE SOUPS & HOUSE SALADS

Spanish Pardina Soup

Braised lentils married with herbs & vegetables 5.00

Market Soup

Seasonal ingredients from the farmer's market 6.00

Tomato Basil

Homemade marinara blended with cream and butter topped with basil pesto and brioche croutons. 6.00

Caprese Salad

Fresh Buffalo mozzarella, roma tomato, basil & mixed field greens with basil pesto & balsamic reduction 10.50

Union Chopped Salad

Hearts of romaine tossed with bleu cheese crumbles, roma tomatoes & pecan wood smoked bacon in a white balsamic vinaigrette 9.95

TUK Wedge

Iceberg lettuce served with bleu cheese dressing, bleu cheese crumbles, pecan wood smoked bacon, green onions & roma tomatoes 9.50

Diana's Mixed Greens Salad

Mixed field greens, sundried tomatoes, artichoke hearts, kalamata olives & parmesan cheese tossed in a white balsamic vinaigrette 8.50

Beets & Greens

Braised red and yellow Beets with savory herb goat cheese, red wine reduction, basil pesto topped with a balsamic mixed green salad 10.95

DINE WITH US!

THE ORIGINAL! SOUTHSIDE PLACE/BELLAIRE, TX

The Perfect Union of Good Friends and GR8 Food!

BEEF & BIRD



Pete's Filet Mignon

Char grilled 8oz. Certified Angus Beef Filet Mignon served with white cheddar mashed potatoes and grilled asparagus 32.95



Center Cut Ribeye

Char-grilled 14 oz. center-cut ribeye served with lyonnaise potatoes 28.95

Braised Short Rib

3 hour braised short rib served on top of garlic spinach and cheddar mash topped with a naturel beef reduction. 19.95



Double Bone in Pork Chop

14 oz. Double cut bone-in pork chop sous vide then grilled & served with potato puree, sauteed spinach topped with mushroom madeira veal demi reduction 22.95

Dynamite Chicken

Jerk seasoned chicken breast topped with a chipotle sweet chili sauce and pineapple pico de gallo. Served with coconut ginger rice and sautéed vegetables. 21.95

Napa Portobello Chicken

Sauteed chicken breast, portobello mushrooms, red onions with a red wine reduction over creamy parmesan risotto and grilled asparagus 21.95



Marsala Meatloaf

House made meatloaf over Texas toast, whipped potatoes, caramelized onions topped with brown mushroom gravy and fried onions strings 16.50



The "Original" Union Burger

Our classic burger topped with Tillamook cheddar, swiss, pecan wood smoked bacon & bbq smoked aioli on a sweet wheat bun with thick cut onion rings and truffle fries 14.95

FROM THE SEA

Spicy Stuffed Shrimp

Jumbo fried shrimp stuffed with Texas blue lump crab on white cheddar grits & pecan wood smoked bacon and collard greens drizzled with a habanero Dr. Pepper® glaze 23.95

Bayou Shrimp & Grits

Sauteed shrimp, jalapeño white cheddar grits, smothered with Cajun tasso Andouille sausage. 15.95

Peggy's Diver Scallops

Pan seared served over parmesan risotto with citrus cream sauce and baby bok choy 25.95



Cedar Plank Salmon

Roasted Salmon with barbecue glaze and cilantro. Served with grilled asparagus. 23.95

Idaho Rainbow Trout with Lump Crab

Pan seared and topped with Texas blue lump crab and citrus butter sauce served over coconut ginger rice 23.95

Blackened Red Fish with Lump Crab & Shrimp

Blackened Gulf Redfish topped with shrimp and crab in a Cajun cream sauce. Served over sauteed broccolini. 28.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please alert your Server of any food allergies prior to ordering.

We are not responsible for an individual's allergic reaction to our food or ingredients used in food items.



ASK ABOUT OUR LOYALTY CLUB

FRESH PASTAS

Chicken Parmigiana

Parmesan and panko crusted chicken, pan seared, served over linguine with suga rosa sauce topped with basil vine ripe tomatos 17.95

Tyler's Pasta

Fresh fettuccine pasta & chicken tossed in a sun-dried tomato pesto cream sauce & fresh basil 16.95

"Nutty" Pistachio Chicken

Pan seared, topped with mushrooms, capers and artichoke hearts in a sun-dried tomato citrus cream sauce over a bed of linguine with marinara 20.95

Quattro Fromaggi Ravioli

Four cheese stuffed ravioli tossed with Texas blue lump crab meat & vodka suga rosa sauce 19.95

Shrimp & Scallop Linguini Fra Diavolo

Spicy red wine marinara tossed with fried capers, Kalamata olives and fresh basil. 22.95

Doris's Chicken Primavera

Garlic chicken tossed in a creamy basil pesto with cherry tomatoes, spinach, cremini mushrooms and parmesan cheese. 18.95

Bayou Pasta Linguini

Trinity veggies, Gulf shrimp, Andouille sausage and Atlantic salmon sautéed and tossed in a Louisans Cajun cream sauce. 19.95

Maine Lobster Stuffed Ravioli

(5) tossed in a vodka suga rosa sauce with chunks of lobster topped with a lemon arugula salad. 21.95

Roasted Garlic Gulf Scampi

Gulf shrimp sautéed in TUK white, garlic chips, parmesan, fresh herbs and garlic butter tossed in linguine pasta. 19.95

**Fresh bread baked to order please allow 5 minutes.



Denotes Gluten FREE Option



Denotes nut allergy



Denotes Healthy Option