

Small Plates/Appetizers

Creamy Spinach and Artichoke Dip - \$14

Baby Spinach, Artichoke Hearts, White Cheddar Cheese with Toasted Sweet Potato Flatbread (GF)

Loaded Avocado Salsa - \$12

Avocado, Tomato, Smoked Bacon, Roasted Peppers, Queso Blanco, Toasted Ciabatta

Ulen Shrimp Cocktail - \$16

Tender Shrimp, Black Pepper and Horseradish Cocktail Sauce

Ulen French Onion Soup - \$7

Caramelized Onions, Herbed Crouton, Swiss Cheese

Salads

Crispy Sesame Glazed Asian Chicken Salad - \$16

Mandarin Oranges, Carrots, Green Onions, Crisp Romain and Tortilla Strips
Ginger Vinaigrette

Grilled Pineapple and Avocado Salad - \$14

Pineapple, Avocado, Corn, Blueberries, Mixed Greens and Citrus Vinaigrette

Loaded Taco Salad - \$16

Blackened Chicken, Seasoned Ground Filet or Sautéed Shrimp
Romaine, Pico de Gallo, Black Olives, Cheddar Cheese, Salsa and Sour Cream over Nacho Chips

Ulen Cobb Salad - \$16

Romaine, Tomatoes, Diced Egg, Red Onion, Bacon, Blue Cheese
Topped with Diced Grilled Chicken

Sandwiches

Prime Ulen Burger - \$13

Half Pound Burger on a Toasted Brioche Bun
with Lettuce, Tomato, Onion and Pickles

Build Your Own Burger - \$1.25 each
*Add Cheese, Crispy Bacon,
Sautéed Mushrooms, Sautéed Peppers & Onions*

Pastrami on Rye - \$16

House Made Pastrami, Sauerkraut, Swiss Cheese, Marble Rye
with Whole Grain Mustard on the Side

Breaded Tilapia Sandwich - \$15

On a Brioche Bun Served with Tartar Sauce

Black & Blue Steak Wrap - \$14

Shaved Ribeye, Buttermilk Blue Cheese, Romaine, Tomato & Onion

Ulen Hot Chicken Sandwich - \$15

Breaded and Dipped in Cayenne Brown Sugar Glaze
with Pickles on a Brioche Bun

Add a Side - \$3.50
*French Fries, Onion Rings,
Sweet Potato Fries, Tater Tots
Fruit Cup, Cottage Cheese, Coleslaw*

"The consumption of raw or undercooked meats, fish, shellfish, or eggs can be harmful to your health"

Entrees

With Soup or Salad, Whipped Potatoes and House Vegetable

Classic Pot Roast - \$20

Tender Slow Roasted Beef, Rosemary Gravy

Steak Fajitas - \$25

Chili Marinated Beef over Peppers and Onions Served with Flour Tortillas, Spanish Rice and Toppings

Hickory Smoked and Chili Dusted Ribs - \$29

with Sweet Apple BBQ, Spicy Jamaican BBQ, or Honey Siracha Sauce

Prime Pan Seared New York Strip- \$36

Tri-Color Peppercorn Crusted

Center Cut Filets

4oz - \$28, 6oz - \$33, 10oz - \$43

-All Steaks available Pan Seared upon Request-

Steak Toppings - \$3.00

Wild Mushroom Cream - Sauce Horseradish Crust - Blue Cheese Sauce

Shrimp Diablo Linguine - \$29

Sauteed Shrimp in an Infused Home Grown Pepper Vodka Cream Sauce, Home Made Bacon, Peppers and Tomatoes over Linguine

Jumbo Breaded Shrimp - \$27

Jumbo Shrimp Butterflied, Breaded and Deep Fried
Served with Home Made Cocktail Sauce

Prime Rib

Every Friday Night

House Smoked, Slow Roasted

14 oz. King Cut - \$34

10 oz. Queen Cut - \$29

Accompaniments

Sauteed Kale - \$5

Peppers, Onions and Homemade Bacon

Lobster Mac & Cheese - \$13

Coldwater Claws, Three Cheese Sauce

3 Cheese Broccoli Gratin - \$5

Broccoli, Three Cheese Sauce, Herbed Crust

Loaded Whipped Potatoes - \$4

Green Onion, Smoked Bacon, Cheddar Cheese

Desserts

Lemon Crème Brulé - \$7 Chocolate Fudge Cake - \$5 Hummingbird Cake - \$6

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