

## **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

### **Shrimp Fajitas - \$24**

Sauteed Shrimp 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*

### **Chicken Carbonara - \$25**

Grilled Chicken with Aged Parmesan, Homemade Beef Bacon,  
Heirloom Tomatoes over Linguine with Garlic Bread

### **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**

### **Brown Sugar & Bacon Brussels Sprouts - \$6**

### **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**

Strawberry Napoleon - \$7    Chocolate Fudge Cake - \$5    Sweet Caramel Cake - \$6

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