

## FALL & WINTER DRINK MENU

Caramel Apple Whiskey Martini - \$13  
Roasted Apple Whiskey with apple cider and caramel drizzle

Maple Pecan Old Fashioned - \$13  
Basil Hayden with maple and pecan flavors

Apple Cider Mule - \$13  
Red Apple vodka with apple cider and ginger beer

White Christmas Margarita - \$13  
Casa Noble Blanco tequila with coconut flavors

## AFTER DINNER DRINKS

Almond Toffee Martini - \$13  
Baileys, Kahlúa, and Disaronno with heavy cream and  
caramel drizzle

S'more Hot Chocolate - \$13  
Warm up with S'more Whiskey and hot chocolate, and  
yes of course , the marshmallows and a graham cracker

Dulce De Leche Chocolate Coffee - \$13  
Two types of chocolate and dulce de leche make up this  
creamy coffee drink



*Chocolate from Miss Sugar Ray Chocolatier*

# Ulen

## STARTERS

**Loaded Avocado Salsa** \$12  
Avocado, Tomato, Smoked Bacon,  
Roasted Peppers, Queso Blanco,  
Toasted Ciabatta

**BBQ Chicken Flatbread** \$16  
Roasted Chicken, Caramelized  
Onions, Queso Blanco, Sweet BBQ  
on a Savory Gluten Free Flatbread

**Ulen Shrimp Cocktail** \$16  
Tender Shrimp, Black Pepper and  
Horseradish Cocktail Sauce

**Mozzarella and Marinara** \$13  
Hand Breaded Mozzarella with  
House Made Marinara and Balsamic  
Reduction

**Roasted Bone Marrow** \$18  
Black Truffles, Onion Soubise,  
Rosemary and Toasted Baguette

**Ulen French Onion Soup** \$7  
Caramelized Onions, Herbed Crouton,  
Swiss Cheese

## SALADS

All Salads Served with Chicken  
- Substitute Salmon for \$6 -

**Classic Wedge** \$17  
Smoked Bacon, Bleu Cheese  
Crumbles, Heirloom Tomatoes, and  
Buttermilk Ranch on Crisp Iceberg  
Lettuce

**Caesar Salad** \$15  
Romaine, Caesar Dressing, Shaved  
Parmesan Cheese, Croutons  
- Anchovies Available Upon Request.

**Asian Salmon Salad** \$22  
Ginger Glazed Salmon, Mandarin  
Oranges, Shiitake Mushrooms, Sunflower  
Seeds, Mixed Greens, and Whole Grain  
Mustard Dressing

**Chopped Salad** \$16  
Romaine, Purple Cabbage, Heirloom  
Tomatoes, Smoked Bacon, Bleu  
Cheese and House Made Ranch

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## TUESDAY NIGHT HOMESTYLES

**\$15.00**

Includes a Petite Salad and Dessert

**OCTOBER 10TH**

TURKEY  
MANHATTANS

**OCTOBER 31ST**

CHICKEN POT PIE

**NOVEMBER 14TH**

FISH AND CHIPS

**OCTOBER 17TH**

SHRIMP AND GRITS

**NOVEMBER 7TH**

APPLE FENNEL STUFFED  
PORK CHOPS

**NOVEMBER 21ST**

BEEF STROGANOFF

**OCTOBER 24TH**

GRILLED PRIME RIB

**NOVEMBER 28TH**

BAKED VEGETABLE ZITI

# Ulen

## SANDWICHES & WRAPS

Sandwiches and Wraps are Served with Potato Chips and Pickle Spear

**Prime Ulen Burger** \$14

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

**Build Your Own Burger** - \$1.25 each

American, Cheddar, Swiss, or Pepper Jack

Crispy Bacon  
Sautéed Mushrooms  
Fresh Jalapenos  
Sautéed Peppers & Onions

**Basil Chicken Pesto Panini** \$17

Roasted Chicken, Creamy Basil Pesto, Swiss Cheese on a Toasted Hoagie Roll - Also available as a wrap.

**Avocado Panini** \$14

Shaved Turkey, Swiss Cheese, Avocado, Tomato with Cucumbers Served on Hoagie Roll.

**Crunchy Southwest Chicken Wrap** \$16

Breaded Chicken, Avocado, Tomato, Smoked Gouda, Lettuce, and Chipotle Ranch

**Classic Indiana Tenderloin** \$14

Hand Cut and Breaded Pork Loin - Served with Chips

**Beef And Cheddar Melt** \$16

Slow Roasted Beef, Caramelized Peppers and Onions, Cheddar Cheese Sauce on Soft Hoagie Roll

**Italian Meatball Sub** \$16

Ulen Classic Meatballs, Sweet Red Pepper Sauce, Queso Blanco, Toasted Hoagie Roll with Spicy Giardiniera Relish on the side

**Grilled Quesadilla** \$16

Blackened Chicken or Shaved Prime Rib, Sautéed Peppers and Onions and Cheddar Cheese

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**ADD A SIDE - \$3.50**

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French Fries - Onion Rings

Sweet Potato Fries

Fruit Cup - Cottage Cheese

Coleslaw

# Ulen

## CHEF SELECTIONS

*With Soup or Salad, Whipped Potatoes and Vegetable of the Day.*

**Classic Pot Roast** \$22

Tender Slow Roasted Beef,  
Rosemary Gravy

**Jumbo Ulen Crab Cakes** \$32

Jumbo Lump Crab, Lemon, Basil  
and Roasted Sweet Peppers

**Garlic Shrimp and  
Heirloom Tomato Pasta** \$28

Roasted Garlic, Jumbo Shrimp, Snow  
Peas, Heirloom Tomatoes, Light Cream  
Sauce over Bowtie Pasta with Garlic  
Bread - Also available spicy

**Ginger and Soy Beef  
Stir-Fry** \$26

Sauteed Beef Tips, Red Pepper,  
Shiitake Mushroom, Snow Peas in  
a Ginger and Soy Sauce over  
Soba Noodles

**Jumbo Breaded Shrimp** \$27

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

**Applewood Smoked  
Baby Back Ribs** \$28

Slow Smoked Pork Ribs with Hatch  
Pepper and Brown Sugar Seasoning  
Available with Sweet or Spicy BBQ

**Prime New York Strip  
Pan Seared** \$36

Tri-Color Peppercorn Crusted

**Center Cut Filets**

4oz - \$28 6oz - \$34 10oz - \$44

Steaks available pan-seared upon request.

**Steak Toppings - \$3.00**

Wild Mushroom Cream Sauce

Horseradish Crust

Blue Cheese Sauce

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### FRIDAY NIGHT PRIME RIB

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**14 oz. King Cut - \$32 10 oz. Queen Cut - \$27**

Soup or Salad

Whipped Potatoes and Green Beans

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### ACCOMPANIMENTS

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**Roasted Brown Sugar Brussel Sprouts - \$7**

Roasted Asparagus with Fresh Basil and Lemon

**3 Cheese Broccoli Gratin - \$5**

**Loaded Whipped Potatoes - \$4**

Green Onion, Smoked Bacon, Cheddar Cheese

**Parmesan Roasted Fingerling Potatoes - \$6**

**Creamy Lobster Macaroni & Cheese - \$10**

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