

Ulen

CHEERS TO 100 YEARS

Cojito

Malibu, simple syrup, lime juice, mint leaves

Tequila Honey Bee

Reposado, honey syrup, lemon juice

Espresso Martini

Grind Espresso Rum, Kahlua, Cream

Marked Jewel

Makers Mark, pineapple juice,
Aperol, lemon juice

Negroni

Gin, sweet vermouth, Campari

Ulen Shandy

Bacardi, peach schnapps , lemonade,
lime juice, splash sprite



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STARTERS

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

Chicken Tostada Flatbread \$16
Blackened Chicken, Caramelized
Onions, Queso Blanco, Black Bean
Puree, Cilantro Sauce on 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

Grilled Quesadilla \$16
Blackened Chicken or Shaved Prime
Rib, Sautéed Peppers and Onions and
Cheddar Cheese

SALADS

All Salads Served with Chicken
Substitute Salmon or Cilantro
Marinated Flank Steak for and
upcharge of \$6

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

Grilled Caesar Salad \$18
Grilled Romaine, Sundried Tomatoes,
Parmesan Crisps, White balsamic
Anchovies and Creamy Ceaser Dressing

Chopped Salad \$16
Shredded Iceberg, Purple Cabbage,
Heirloom Tomatoes, Smoked Bacon,
black beans, Bleu Cheese and House
Made Ranch

TUESDAY NIGHT HOMESTYLES

\$16.00

Includes a Side Salad and Dessert

FEBRUARY 13TH

SEAFOOD
GUMBO

FEBRUARY 20TH

CHICKEN &
NOODLES

FEBRUARY 27TH

RUSTIC LAMB
SHEPPARD PIE

MARCH 5TH

POPCORN
SHRIMP

MARCH 12TH

PORK
MADERIA

MARCH 19TH

CHICKEN
PARMESAN

MARCH 26TH

BEER BATTERED
FISH AND CHIPS

Ulen

SANDWICHES & WRAPS

Sandwiches and Wraps are Served with Potato Chips and Pickle Spear

Prime Ulen Burger	\$14	Bruschetta Chicken Wrap	\$16
Half Pound Burger on a Toasted Brioche Bun with Lettuce, Tomato, Onion, and Pickles - Served with Chips		Spinach, Parmesan, Sundried Tomatoes, Red Onion, Sunflower Seeds, and Sweet Basil Vinaigrette	
Build Your Own Burger - \$1.25 each		Toasted Italian Sub	\$17
American, Cheddar, Swiss, or Pepper Jack		Roast Beef, Salami, Pepperoni, and Pepperjack Cheese on a Hogie Roll with Spicy Giardiniera Relish on the side	
Crispy Bacon			
Sautéed Mushrooms			
Fresh Jalapenos			
Sautéed Peppers & Onions			
Classic Indiana Tenderloin	\$14	Beef And Cheddar Melt	\$16
Hand Cut and Breaded Pork Loin - Served with Chips		Slow Roasted Beef, Caramelized Peppers and Onions, Cheddar Cheese Sauce on Soft Hoagie Roll with Spicy Giardiniera Relish on the side	
Avocado Panini	\$14	Chicago Beef Quesadilla	\$17
Shaved Turkey, Swiss Cheese, Avocado, Tomato with Cucumbers Served on Hoagie Roll.		Shaved Prime Rib, Sautéed Peppers, Caramelized Onions, Boursin Cheese and Spicy Giardiniera Relish - Quesadillas are not served with a side.	

ADD A SIDE - \$3.50

French Fries - Onion Rings - Sweet Potato Fries
Fruit Cup - Cottage Cheese

ACCOMPANIMENTS

Loaded Whipped Potatoes - \$5
Green Onion, Smoked Bacon, Cheddar Cheese
Boursin Mac and Cheese - \$7
Add Smoked Pork \$3
Roasted Cauliflower with Lemon and Thyme - \$7
Pressed Yukon Potatoes - \$6

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CHEF SELECTIONS

Served With Soup or Salad

Rosemary Lamb Chops \$36

Pressed Yukon Potatoes, Roasted Carrots, Mint Cabernet Sauce

Classic Pot Roast \$22

Tender Slow Roasted Beef, Rosemary Gravy
- Choice of Vegetable and Starch

Chicken Piccata \$28

Sautéed Chicken, Lemon Butter Sauce, Fried Capers, Radiatori Pasta and Roasted Broccoli

Jumbo Breaded Shrimp \$27

Jumbo Shrimp Butterflied, Breaded and Deep Fried, Served with House Made Cocktail Sauce
- Choice of Vegetable and Starch

Baja Bowl \$26

Spanish Rice, Roasted Corn, Black Beans, Queso Blanco, Pico de Gallo, Chimichurri Sauce
- Choice of Blackened Chicken, Blackened Salmon or Cilantro Flank Steak

STEAKHOUSE

Center Cut Filets

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

Steaks available pan-seared upon request.

Prime New York Strip \$36

Pan Seared

Tri-Color Peppercorn Crusted

Steak Toppings - \$4.00

Wild Mushroom Cream Sauce - Herbed Horseradish Crust - Bleu Cheese Sauce
Rosemary Beef Tallow - Whipped Boursin Cheese

FRIDAY NIGHT PRIME RIB

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

Soup or Salad

Whipped Potatoes and Green Beans