
Appetizers

USC's Green Salad with Garlic Croutons and Oregano Vinaigrette	9.50
Summer Stone Fruit and Mixed Greens Salad with White Balsamic Vinaigrette, Manchego Cheese and Candied Pecans	12.00
<i>Bruschetta Rossa</i> – Grilled Garlic-Rubbed Sourdough Bread with Greenmarket Tomatoes, Olive Oil and Basil	10.00
Bibb and Red Oak Leaf Lettuce Salad with Grated Gruyère and Dijon Vinaigrette	12.00
Greenmarket Heirloom Tomato Salad with Basil, Red Onion, and Coach Farm Goat Cheese	14.00
Yellowfin Tuna Tartare with Salsa Verde, Spicy Aioli, Sugar Snap Pea-Radish Salad, and Potato Crostini	14.50
Housemade Fettuccine with Roasted Lobster, Golden Chanterelles, Basil and Orange Olive Oil	16.50
<i>Frascatelli Genovese</i> – Handmade Tiny Semolina Dumplings with Green Beans, Potatoes and Pesto Cream	14.00
Three-Onion Risotto with Caramelized Vidalias, Balsamic Roasted Red Onions, Chives and Parmigiano-Reggiano	13.50
Sweet Corn & Ricotta <i>Gnudi</i> with “Corn Butter”, Parmigiano-Reggiano, and Cracked Black Pepper	14.50
Terrine of Spiced Duck Foie Gras with Greenmarket Summer Fruit and Toasted Brioche	18.00
Union Square Cafe's Fried Calamari with Spicy Anchovy Mayonnaise	12.00
Black Bean Soup with Lemon and a Shot of Australian Sherry	9.00

Main Courses

Roasted Organic Chicken with Warm Summer Bean & Smoked Shiitake Salad, Poached Greenmarket Egg and Aged Sherry Vinegar-Chicken Jus	26.50
Pan-Seared Sea Scallops with Slow-Roasted Vine-Ripened Tomatoes, Balsamic Onions and Greenmarket Basil Salad	30.00
Crispy Lemon-Pepper Duck with Peach-Fig Chutney and Sautéed Greenmarket Bok Choy	28.00
USC's Grilled Marinated Filet Mignon of Tuna with Gingered Vegetables and Wasabi-Mashed Potatoes	32.00
Indian Spiced Vegetables – Glazed Eggplant, Potato Bread, Mushroom Basmati, Chick Peas and Spinach	23.00
Seared Wild Alaskan Salmon with Balsamic Butter, Sautéed Spinach, Greenmarket Sweet Corn and Shiitake Mushrooms	31.00
Grilled Lamb Chops <i>Scotta Dita</i> with Potato-Gruyère Gratin and Sautéed <i>Insalata Tricolore</i>	33.00
Grilled Smoked Cedar River Shell Steak with Mashed Potatoes and Frizzled Leeks	32.00

Specials for Dinner (Change Daily)

Oysters

Chef's Soup

Appetizer

Entrée

Dessert

Wines

Weekly Specials

Monday	USC's Lobster "Shepherd's Pie" — with Mushrooms, Mashed Potatoes, Spinach, Carrots and Lobster Sauce	34.00
Tuesday	Red Wine-Braised Beef Short Ribs with English Pea-Potato Cream and Caramelized Cipollini Onions	29.00
Wednesday	<i>Porchetta Arrosta</i> — Roast Suckling Pig with Rosemary, Garlic, Sautéed Greens and Herb-Roasted Potatoes	31.00
Thursday	<i>Bollito di Vitello</i> — Fork-Tender Veal Steamed in White Wine with Braised Vegetables, Aromatic Herbs and Tangy Salsa Verde	29.00
Friday	Roman Style Roasted Vermont Baby Lamb with Sautéed Mushrooms, Eggplant and <i>Fagioli all'Uccelletto</i>	32.00
Saturday	Berkshire Pork Shoulder Confit with Stone Fruit Chutney, Grilled Vidalia Onions and Roasted Yukon Gold Potatoes	31.00
Sunday	<i>Osso Buco</i> – White Wine-Braised Veal Shank with Sautéed Mustard Greens and Crispy Polenta	29.00

Vegetables and Condiments

6.00

Sautéed Broccoli Rabe "Mama Romano Style"	Creamy Polenta with Mascarpone, Toasted Walnuts and Crumbled Gorgonzola
Union Square Cafe's Mashed Potatoes with Frizzled Leeks	Sautéed Spinach with Lemon and Extra-Virgin Olive Oil
<i>Fagioli alla Toscana</i> -Simmered White Beans with Savory Herbs and Pecorino	Grilled Slices of Sweet Red Onion
Hot Garlic Potato Chips	

Second Helpings from Union Square Cafe ■ More of your Favorite Recipes \$35.00
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