

## SHARING

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HUMMUS (gf)	\$12	GORDAL OLIVES (gf)	\$5	DELUXE NUTS (gf, cn)	\$7
chickpeas, grilled pita (gfo)		citrus & fennel marinade		ponzu, shallots, fresh herbs	

## SALADS

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UNION CAESAR (vo, gfo)	\$16
grilled romaine, anchovies (optional), prosciutto crisp, herb croutons, parmesan snow	
PEAR & BLUE CHEESE (gf, cn)	\$16
Anjou pear, blue cheese, cranberries, walnuts, bistro leaves, pear & white balsamic dressing	
FRESH BURRATA (v, gf, cn)	\$16
Italian burrata, torched orange, candied nuts, lavender dressing, cilantro seeds	

## APPETIZERS

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TRUFFLE MUSHROOM PATE (v)	\$15
porcini & oyster mushrooms, Kalamata olive crumb, cornichons, grilled sourdough (gfo)	
BRESAOLA (gf)	\$16
air-dried and cured beef carpaccio, aged parmesan, black fig dressing, caperberries	
DUCK & WATERMELON (gf, cn)	\$18
roast 'pulled' duck, watermelon, Asian nuts, sour cherries, sesame, tamarind glaze, frisée, mint	

## SEAFOOD & RAW

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LOBSTER BISQUE (gf)	\$16
lobster & brandy bisque, sauteed lobster bites, tomato oil	
FRITTO MISTO (gfo)	\$16
calamari & mahi bites, chipotle mayo	
SMOKED FISH CAKE	\$16
smoked mahi cake, grilled asparagus, soft poached egg, hollandaise sauce, truffle crumb	
MUSSELS 'MARINIÈRE' (gfo)	\$16
Prince Edward Island mussels, garlic & white wine cream, baguette toast	
SIZZLING SHRIMP (gfo)	\$18
garlic butter shrimp, grilled baguette	
OCTOPUS (gf)	\$20
chargrilled octopus, tomato confit, spiced chickpeas, saffron aioli, Kalamata soil, squid ink cracker	
CEVICHE (gf)	\$20
local catch, passion fruit gazpacho, scotch bonnet sorbet, avocado puree, plantain chips	
TUNA TATAKI	\$22
seared yellowfin tuna, furikake crust, miso raspberry dressing, wasabi yogurt	

## CERTIFIED ANGUS BEEF

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All steaks are sourced from premium **Certified Angus Beef** herds, and are served with either buttered mash, regular or togarashi fries, plus your choice of sauce.

### CLASSIC STEAKS

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NEW YORK STRIP   14oz	\$45
RIB-EYE   BONE OUT   12oz	\$47
FILET MIGNON   8oz	\$49

### PREMIUM STEAKS

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T-BONE   BONE IN   16oz	\$65
COW-GIRL RIB EYE   BONE-IN   16oz	\$75
RIB-EYE   45 DAY DRY-AGED   BONE IN   16oz	\$85
TOMAHAWK   BONE-IN   34oz	\$115

### BUTCHER'S SPECIALS

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PORK TOMAHAWK   BONE-IN   18oz cider, bacon & wholegrain mustard cream sauce   mash or croquette potatoes	\$39
CHURRASCO STEAK SKEWERS   9oz chargrilled Angus beef tenderloin, 'patatas bravas', blistered tomatoes, chimichurri sauce	\$45

### VEGETABLES & SIDE SALADS

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sprouts, pancetta, sambal glaze (gf, vo)	\$8	sauteed vegetable selection (ve, gf)	\$10
broccolini, toasted almonds, chilli (ve, gf)	\$10	bistro green salad, vinaigrette (ve, gf)	\$8
asparagus, parmesan (veo, gf)	\$10	Gorgonzola, walnuts, leaves (v, gf, cn)	\$10
slow-braised red cabbage (ve, gf)	\$8	house Caesar salad (v, gfo)	\$10

### POTATOES etc

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fries   regular or spiced (ve, gfo)	\$6	'patatas bravas' (ve, gf)	\$8
truffle parmesan fries (veo, gfo)	\$8	crispy potato croquettes (ve)	\$8
buttered mash (v, gf)	\$6	skillet mac 'n' cheese (v, gf)	\$8
wholegrain mustard mash (v, gf)	\$7	skillet bacon mac 'n' cheese (gf)	\$10

### STEAK SAUCES

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bearnaise sauce (v, gf)	\$5
green peppercorn sauce (gf)	\$5
mushroom sauce (gf)	\$5
chimichurri sauce (ve, gf)	\$5

### STEAK TOPPINGS

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chargrilled shrimp (x4) (gf)	\$12
chargrilled lobster tail (gf)	\$15
crispy-fried onion rings (ve)	\$6
blue cheese crumble (v, gf)	\$4

## MEAT

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MARSALA CHICKEN (gfo) \$34  
golden chicken breast, cremini mushrooms, Marsala wine & cream sauce, potato croquettes

LOIN OF LAMB (gfo, cn) \$49  
roasted lamb loin, pesto herb crust, parmesan polenta cake, fine beans, almonds, lamb bone jus

RANCH & REEF (gf) \$59  
chargrilled 6oz Angus tenderloin, 4oz whole lobster tail, butter glaze, creamy scalloped potato, asparagus spears, tarragon bearnaise sauce

ANGUS STEAK BURGER (8oz) (gfo) \$26  
Angus steak patty, onion jam, crispy bacon, cheddar, onion rings, chipotle mayo, brioche bun, regular or togarashi fries

## FISH & SEAFOOD

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CHILEAN SEA BASS (gf) \$59  
roasted Chilean sea bass fillet, smoked chowder & leek risotto, black caviar, crispy shallots, squid ink cracker

RED SNAPPER (gf) \$36  
pan-seared red snapper fillet, PEI mussels, clams, fingerling potato, coconut & lemongrass broth, crispy capers

OCEAN PLATTER (gf) \$55  
chargrilled lobster tail, tail-on grilled shrimp, blackened monkfish, crispy calamari, gremolata dressing, PEI mussels in a 'Mariniere' cream sauce

TUNA NICOISE (gfo) \$36  
seared yellowfin tuna, egg, fine beans, tomato, olives, potato croquettes, anchovies (optional), lemon & apple dressing

SEAFOOD TRIPOLINE \$34  
sauteed shrimp, mussels, clams, white wine, garlic and cream sauce, *tripoline* pasta

LOBSTER SPAGHETTI \$35  
poached lobster tail, lobster & brandy bisque sauce, tomato oil, *spaghetti* pasta

## VEGAN & VEGETARIAN

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FALAFEL CURRY BOWL (ve) \$26  
house-made falafels, coconut spinach leaf curry, cumin rice, poppadum

MUSHROOM RISOTTO (v, gf) \$28  
porcini, oyster, cremini, parmesan, aged balsamic reduction

SUN-BLUSH GNOCCHI (v) \$25  
sun-blush tomato cream sauce, rosemary crumb, arugula, parmesan

(v) = vegetarian, (vo) = vegetarian option, (ve) = vegan, (veo) = vegan option, (cn) = contains nuts, (gf) = gluten free, (gfo) = gluten free option available. Please advise your server of any dietary restrictions prior to ordering.

All prices are in CI\$: 1 CI\$ = 1.25 US\$. For your convenience, a 15% gratuity charge will be added to all checks.

A charge of \$20 will be applied to all shared entrees.