

LUNCH

APPETIZERS

TRUFFLE MUSHROOM PATE (v, gfo) \$15
porcini mushrooms, truffle oil, cornichons, toast (gfo)

MUSSELS 'MARINIÈRE' (gf) \$16
Prince Edward Island mussels, garlic & white wine cream, baguette toast

GARLIC SHRIMP (gf) \$18
sizzling garlic butter shrimp, grilled baguette

CEVICHE 'AGUACHILE' (gf) \$20
fresh catch, passion fruit gazpacho, scotch bonnet sorbet, avocado puree, plantain chips

WATERMELON & DUCK (gf, cn) \$18
confit duck breast, ponzu watermelon, Asian nuts, mint, sesame, tamarind dressing

STEAK TARTARE WITH 'SMOKE' (gfo) \$18
hand-cut tenderloin (raw), Vietnamese infusions, confit quail's egg yolk, sourdough toast

SALADS & BOWLS

UNION CAESAR (veo, gfo, cn) \$16
romaine heart, Caesar dressing, boquerones, arugula pesto, prosciutto crisp, parmesan snow, herb croutons

BURRATA 'CAPRESE' (v, gf) \$16
tomatoes, fresh Italian burrata, house pesto, basil

PEAR & BLUE CHEESE (veo, gf) \$17
Anjou pear, blue cheese crumble, walnuts, cranberries, mixed leaves, pear & white balsamic dressing

GREEK SALAD (veo, gf) \$16
feta, tomatoes, red onion, cucumber, olives, green bell pepper, **add:** lamb kofte (x2) \$12

FALAFEL & HUMMUS (ve) \$18
house-made falafels, spiced hummus, wild rice, chickpeas, red cabbage, olives, cucumber, herbs, lemon tahini dressing

THAI MANGO SALAD (v) \$16
mango, red bell pepper, cucumber, asparagus, green beans, red onion, Asian nuts, sesame, cilantro, mint, serrano chilli, miso honey dressing, **add:** tuna tartare \$12

SALAD ADD-ONS
blackened or seared tuna (cooked your way) \$12
pan-seared snapper fillet \$12, lamb kofte (x2) \$12
grilled shrimps (x4) \$12, grilled or jerk chicken breast \$10

STEAKS & BURGERS

TENDERLOIN 8oz (gf) \$49
NEW YORK STRIP 14oz (gf) \$48
RIB EYE 12oz (gf) \$47
SIRLOIN 12oz (gf) \$45
RANCH 'N' REEF (6oz filet, lobster tail, sauce) (gf) \$55

Steaks are served with spiced fries + one sauce (all gf):
bearnaise (v), mushroom, peppercorn, chimichurri (ve)

UNION STEAK BURGER (gfo) \$18
8oz Angus beef patty, onion jam, pickles, chipotle mayo, iceberg, tomato, brioche bun

LAMB BURGER (gfo) \$20
6oz lamb patty, feta tzatziki dressing, onion jam, shaved cucumber, arugula, brioche bun

CHICKEN CLUB SANDWICH (gfo) \$18
jerk chicken, bacon, prosciutto cotto, Cheddar cheese, tomato, chipotle mayo

EXTRAS:
Cheddar \$3, blue cheese \$3, Pepper Jack \$3, bacon \$4, onion rings \$6, **togarashi fries \$6**, parmesan truffle fries \$8

FISH & SEAFOOD

TUNA POKE BOWL (gf) \$23
marinated yellowfin tuna, avocado, mango, scallions, edamame, rice, wakame, miso honey dressing

RED SNAPPER (gf) \$34
pan-seared local snapper, blue crab & bisque risotto, asparagus

WAHOO (gf) \$30
oven-roasted wahoo, mango & preserved lemon gremolata, wild rice & quinoa, honey jerk sauce

FISH & CHIPS \$28
beer-battered wahoo goujons, togarashi fries, petit pois, house tartare sauce, malt vinegar

SMOKED FISH CAKES \$25
mesquite-smoked mahi & snapper fish cakes, house tartare sauce, choice of togarashi fries or bistro salad

SEAFOOD SPAGHETTI \$32
shrimp, mussels, calamari, white wine & garlic cream sauce, fresh egg spaghetti

(v) = vegetarian, (ve) = vegan, (veo) = vegan option, (gf) = gluten free, (gfo) = gluten free option, (cn) = contains nuts. Please advise us of any dietary restrictions before ordering. A 15% gratuity will be added to final checks.