

APPETIZERS

CAESAR (vo, cd, gfo) \$16
romaine heart, herb croutons, bacon crumbs, Parmesan, Caesar dressing, Emmental crisp
add: white anchovies 'boquerones' \$3

PEAR & GORGONZOLA (v, gf, cn, cd) \$18
Gorgonzola, pear carpaccio, caramelised pear, dried cranberries, candied walnuts,
pear & white balsamic dressing

BURRATA (v, gf, cn, cd) \$19
fresh Italian burrata, torched orange, lavender dressing, candied walnuts, cilantro seeds

TRUFFLE MUSHROOM PATE (v, gfo, cd) \$18
local mushrooms, white truffle, black olive crumb, dehydrated mushroom 'chips', cornichons,
porcini cracker (gfo), sourdough toast (gfo)

SMOKED DUCK (cd, cn) \$22
smoked duck breast, foie gras tartlet, blackberries, hazelnuts, raspberry gel, radicchio,
black fig dressing

CRUDO & RAW

STEAK TARTARE (gfo, cd) \$22
hand-cut Angus tenderloin, kimchi, kewpie mayo, black sesame, nori seaweed,
confit quail's egg yolk, togarashi tortilla chips (gfo), 'smoke' dome

WAHOO CEVICHE (gf, cc) \$23
wahoo, passion fruit 'gazpacho', scotch bonnet sorbet, lime, guacamole, blush daikon,
includes a side of plantain chips

TUNA TARTARE (gf) \$23
yellow fin tuna, mango, avocado, ponzu, pineapple foam, tobiko caviar, squid ink cracker
add: side of plantain chips \$3

SEAFOOD APPETIZERS

LOBSTER BISQUE (gf, cc, cd) \$16
lobster & brandy bisque, sauteed lobster bites, roasted tomato oil

FISH PATE (gfo, cc, cd) \$16
mesquite-smoked red snapper, sour cream, capers, guacamole,
sourdough toast (gfo)

GARLIC SHRIMP (gfo, cd) \$18
sauteed Atlantic shrimp, smoked chilli & garlic butter sauce, black olive crumb,
sourdough toast (gfo)

LOBSTER COCKTAIL (gf) \$20
poached Caribbean lobster, togarashi-blackened shrimp, Tito's 'Bloody Caesar' foam,
crispy capers, serrano chilli, lime zest, cos lettuce
add: side of plantain chips \$3

FROM THE GRILL

Our steaks are chargrilled and **include** either whipped mash potato, regular or togarashi-spiced fries, **plus** your choice of sauce. All steaks are (gf). Upgrade to truffle parmesan fries \$3.

CLASSIC STEAKS

NEW YORK STRIP | BONE-OUT | 14oz \$49
USA Angus Prime

TENDERLOIN BARREL CUT | 8oz \$65
USA Angus Prime

RIB-EYE | BONE-OUT | 18oz \$79
New Zealand Angus

PORTERHOUSE | BONE-IN | 24oz
\$135 for one diner, \$145 for two diners sharing
"The Steak with Two Cuts" – USA Prime
Tenderloin and New York Strip

'COW-GIRL' RIB-EYE | BONE-IN | 16oz \$89
USA Angus Prime

RANCH & REEF

6oz Tenderloin \$69

8oz Tenderloin \$95

Angus Prime tenderloin (choose 6oz or 8oz), poached Caribbean lobster tail (4oz), asparagus spears, Dauphinoise potato,

choice of one steak sauce: bearnaise, green peppercorn, mushroom, chimichurri
add: extra lobster tail \$15, drawn butter \$3

WAGYU & DRY-AGED

WAGYU CHEESEBURGER (gfo, cd) \$39

8oz Australian Wagyu patty, Cheddar, sticky onion jam, crispy bacon, special burger sauce, all-butter brioche bun, PLT, French fries
please note that this burger is cooked to medium unless requested otherwise

WAGYU TENDERLOIN

AUSTRALIAN TENDERLOIN | 8oz \$95
Australian Wagyu F1 Angus Cross | 7-8 Marble Score

DRY-AGED 'COW GIRL' RIB-EYE

45-DAY DRY-AGED 'COW GIRL' RIB-EYE | BONE-IN | 16oz \$95

SAUCES & TOPPINGS

creamy mushroom (v, gf, cc, cd)

\$6

blue cheese crumble (gf, cd)

\$5

green peppercorn (gf, cc, cd)

\$6

poached lobster tail 4oz (gf)

\$15

chimichurri (ve, gf)

\$6

chargrilled shrimp (x5) (gf)

\$15

béarnaise (v, gf, cd)

\$6

seared scallops (x2/3) (gf)

\$18

FRIES, POTATO, MAC & CHEESE

fries | regular or togarashi (ve, gfo)

\$6

potato Dauphinoise (v, gf, cd)

\$8

truffle parmesan fries (veo, gfo)

\$9

Cheddar mac 'n' cheese (v, cd)

\$8

whipped buttered mash (v, gf)

\$6

lobster mac 'n' cheese (cd)

\$23

VEGETABLES

crispy sprouts, pancetta, sambal (vo, gf)

\$10

asparagus, parmesan 'snow' (veo, gf, cd)

\$10

grilled broccolini, miso glaze (ve, gf)

\$10

roasted cherry tomatoes, balsamic (v, gf)

\$6

ENTREES

PORK TENDERLOIN (gfo, cd) \$39
pecan-crusteD pork tenderloin medallions, sweet potato & parmesan stacks,
braised red cabbage with apple, bourbon and mustard cream sauce, chicharrón crumb

CHICKEN MARSALA (gf, cd) \$39
roasted 'airline' chicken breast (with a thyme-butter marination), Dauphinoise potato,
Sicilian Marsala wine & mushroom cream sauce

RACK OF LAMB (cd, gfo) \$65
New Zealand rack of lamb (4 cutlets), cauliflower parmesan puree,
thyme-roasted carrots, goats cheese croquettes, roasted pearl onions, lamb jus

MUSHROOM RISOTTO (v, gf, cd) \$29
local black oyster & porcini risotto, aged Parmigiano-Reggiano, balsamic glaze, mushroom garnish

FISH & SEAFOOD ENTREES

SNAPPER (gfo, cd) \$39
pan-seared local snapper fillet, blue mussels, spiced apple velouté, confit leeks,
fingerling potatoes, crispy fried capers (gfo)

SALMON (gf, cd) \$39
fillet of roasted Chilean salmon, soft chorizo (pork), butter bean & sun-blush tomato cream sauce,
baby spinach, blistered cherry tomatoes

YELLOWFIN TUNA (gf) \$45
seared yellowfin tuna, Thai red curry coconut broth, bok choy, edamame,
sugar snaps, black wild rice, cilantro
*please note that, unless requested otherwise, the tuna in this dish is cooked to rare with a slightly warm center,
80-90% pink flesh and a gentle chargrill sear*

SCALLOPS (gf, cd, cc) \$39
pan-seared Alaskan scallops (x3), Champagne & 'bouillabaisse' risotto, black tobiko 'caviar'
option: swap scallops for 4oz poached lobster tail

LOBSTER PASTA (cd, cc) \$35
poached Caribbean lobster tail (4oz), lobster & brandy sauce, sweet drop peppers,
roasted tomato oil, tripoline pasta

LOBSTER & FRIES (cd, gfo) \$55
chargrilled Caribbean lobster tail (8oz), French fries (gfo), bearnaise sauce, charred lemon
upgrade to: truffle parmesan fries +\$3

UNION SEAFOOD PLATTER (gf, cd) \$79
grilled 4oz lobster tails (x2), sauteed butterflied shrimps, Alaskan scallops,
blue mussels, blackened Chilean salmon

served with fries, béarnaise sauce, charred lemon *upgrade to: Dauphinoise potatoes +\$2*

(v) = vegetarian, (vo) = vegetarian option, (ve) = vegan, (veo) = vegan option, (cn) = contains nuts,
(gf) = gluten free, (gfo) = gluten free option available, (cc) = contains celery, (cd) = contains dairy.
Please advise your server of any dietary restrictions. All prices in CI\$: 1 CI\$ = 1.25 US\$.

A 16% gratuity charge will be added to all checks.