

UNION

SALADS

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

UNION CAESAR (vo, cd, gfo) \$16
romaine heart, herb croutons, bacon crumbs,
parmesan snow, Caesar emulsion, emmental crisp
add: pickled white Cantabrian anchovies \$3

APPETIZERS

TRUFFLE MUSHROOM PATE (v, gfo, cd) \$18
local mushrooms, white truffle, truffle panko,
dehydrated black olive crumb,
French cornichons, toast

STEAK TARTARE (gfo, ce) \$23
hand-cut Angus tenderloin, garnishes
Parisienne, smoked egg yolk,
togarashi tortilla chips (gfo), 'smoke' dome

'RIB & MARROW' (gfo, cd) \$20
crispy potato pavé, braised Angus short rib,
roasted bone marrow, lemon chimichurri,
pickled onions, black garlic & horseradish mayo

FOIE GRAS (cd, cn, gfo) \$25
foie gras terrine (mi-cuit), pistachio crumble,
pear & stem ginger marmalade, brioche toast
add: a glass of chilled Sauternes \$13

SEAFOOD APPETIZERS

BELUGA & SIBERIAN CAVIAR BY GIAVERI \$95
A 15gr portion served with lemon cream cheese (cd) and mini blinis (gfo)
'large, soft pearls provide a velvety texture and a complex, elegant flavour'

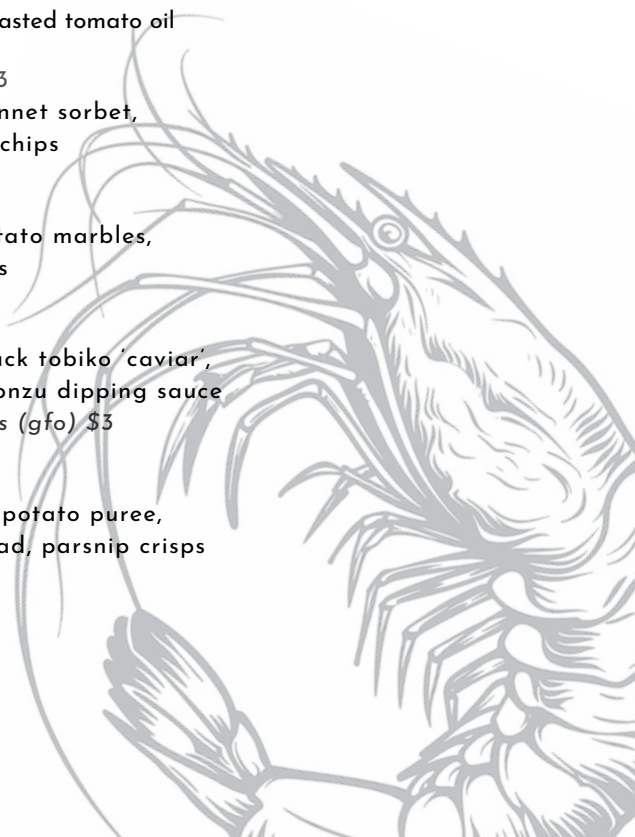
LOBSTER BISQUE (gf, cc, cd, cs) \$16
lobster & brandy bisque, sauteed lobster bites, roasted tomato oil

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

'NDUJA SHRIMP (cd, gf) \$24
chargrilled shrimp, 'nduja cream sauce, potato marbles,
chistorra sausage, butter beans

YELLOWFIN TUNA (gfo) \$25
yellowfin tuna 'mosaic', nori, pineapple foam, black tobiko 'caviar',
wasabi mayo, kafir lime leaf oil, fennel pollen, ponzu dipping sauce
add: house-made togarashi tortilla chips (gfo) \$3

SCALLOPS (gf, cd) \$26
sauteed wild scallops, dukkah-spice, smoked potato puree,
black sausage crumb, green apple & fennel salad, parsnip crisps



Our regular steaks are sourced from American Certified Angus Beef (CAB) herds or New Zealand grass-fed Angus. Choose your cut and then add sides, sauces and toppings (as priced). Please note that requests for butterflied steaks will only be accepted for well-done tenderloin cuts.

STEAK & WAGYU

NEW YORK STRIP | Bone-Out | 14oz | CAB Angus \$49
bold flavour, tight structure, a cap of fat on one side

RIB-EYE | Bone-Out | 16oz | New Zealand Grass-Fed Angus \$69
juicy with a some marbling around the 'eye', a little gaminess in flavour

FILET MIGNON | Barrel Cut | 8oz | CAB Angus \$69
a classic buttery texture and mild flavour, no fat

RIB-EYE 'COW GIRL' | Bone-In | 16oz | CAB Angus \$79
a juicy cut, some sweet marbling and a curved outer bone

DRY-AGED RIB-EYE | Bone-In | 16oz | CAB Angus \$85
a bone-in rib-eye cut with a mouth-watering umami flavour

PORTERHOUSE | Bone-In Tenderloin+Striploin | 24oz | CAB Angus \$95
the steak with two different cuts around the T-bone: tenderloin and striploin

TOMAHAWK RIB-EYE | Bone-In | 32oz | CAB Angus \$145
the ultimate rib-eye extravaganza, perfect for sharing

WAGYU TENDERLOIN | Bone-Out | 7/9 Marble Score | 8oz \$125
BLACK OPAL F1 WAGYU/ANGUS CROSS, AUSTRALIA

WAGYU NEW YORK STRIP | Bone-Out | 8/9 Marble Score | 14oz \$110
PRESTON LAKE BEEF, AUSTRALIA

WAGYU RIB-EYE | Bone-In | 8/12 Marble Score | 16oz \$120
SNAKE RIVER FARMS, USA

SAUCES

PORT & RED WINE (CC, GF)	\$6
CREAMY MUSHROOM (V, GF, CC, CD)	\$6
GREEN PEPPERCORN (GF, CC)	\$6
CHIMICHURRI (VE, GF)	\$6
BÉARNAISE (V, GF, CD)	\$6

FRIES & FRIENDS

FRIES (VE, GFO)	\$6
TOGARASHI FRIES (VE, GFO)	\$6
TRUFFLE PARMESAN FRIES (VEO, GFO, CD)	\$9
WHIPPED POTATO PUREE (V, GF, CD)	\$6
CRISPY POTATO PAVE (V, GF, CD)	\$8

MAC & CHEESE

CHEDDAR (V, CD)	\$8
GORGONZOLA (V, CD)	\$10
BACON (CD)	\$12
LOBSTER (CD)	\$23

MAKE IT A SURF & TURF (gf)

upgrade any steak with:
8oz chargrilled Caribbean lobster tail \$29
x5 chargrilled shrimp (blackened or regular) \$15

VEGETABLES

CRISPY SPROUTS	
PANCETTA, SAMBAL GLAZE (VO, GF)	\$10
GRILLED BROCCOLINI	
MISO GLAZE (VE, GF)	\$10
GRILLED ASPARAGUS	
PARMESAN SNOW (VEO, GF, CD)	\$10
ROASTED CHERRY TOMATOES	
BALSAMIC GLAZE (V, GF)	\$8
MUSHROOM RISOTTO (1/2 SIZE) (GF, CD, V)	\$15

FROM THE LAND

ROAST DUCK (gf, cd) \$45

roasted five-spice Maple Leaf duck breast, caramelised fennel, cauliflower puree, mini potatoes, cherry and redcurrant sauce, watercress garnish

ANGUS BEEF SHORT RIB (cd, gf) \$45

smoked + slow braised + roasted

buttered mash potato, thyme-roasted carrots, pearl onions, vintage port wine sauce

MUSHROOM RISOTTO (v, cd) \$29

sauteed black oyster & porcini, mushroom cream velouté, aged Parmigiano-Reggiano, balsamic glaze

TERIYAKI WOK (ve) \$25

stir-fried vegetables, bok choy, edamame beans, soba buckwheat noodles, cilantro, teriyaki sauce *add: grilled tofu \$10, grilled shrimp \$15, grilled chicken breast \$10*

FROM THE SEA

RED SNAPPER (gfo, cd) \$42

pan-seared local snapper fillet, PEI mussels, spiced apple velouté, confit leeks, fingerling potatoes, crispy fried capers (gfo)

YELLOWFIN TUNA (gfo, ca) \$45

chargrilled local yellowfin tuna, coconut, kaffir lime & lemongrass broth, soba buckwheat noodles (gfo), boy choy, edamame, sugar snaps

unless otherwise requested the tuna is chargrilled to rare with a slightly warm center (80-90% pink)

LOBSTER & CRAB RISOTTO (gf, cd, cc, cs) \$42

Caribbean lobster tail, blue crab 'snow', lobster bisque risotto, sweet drop red peppers

SEAFOOD CIOPPINO (gfo, cd) \$42

blackened local wahoo, Caribbean lobster, shrimp, PEI mussels, littleneck clams, fennel, peri-peri tomato broth, grilled sourdough (gfo)

GRILLED LOBSTER (gf) \$45

an 8oz chargrilled Caribbean lobster tail with drawn butter, crispy French fries, bearnaise sauce, charred lemon (upgrade to truffle parmesan fries +\$3)

UNION SEAFOOD PLATTER (gf, cd, cs) \$79

a chargrilled Caribbean lobster tail (8oz split), grilled peri-peri shrimp, Hokkaido scallops (x2), PEI mussels, littleneck clams, blackened Chilean salmon served with bearnaise sauce & a scotch bonnet dipping sauce

add: fries \$6, truffle parmesan fries \$9, crispy potato pave \$8, grilled asparagus \$10

(v) = vegetarian, (vo) = vegetarian option, (ve) = vegan, (veo) = vegan option, (cn) = contains nuts, (gf) = gluten free, (gfo) = gluten free option available, (cc) = contains celery, (ce) = contains egg, (cd) = contains dairy, (cs) = contains shrimp, (ca) = contains anchovy. Please advise your server of any dietary restrictions.

All prices in C\$: 1 C\$ = 1.25 US\$. A 16% gratuity charge will be added to all checks.

