

SHARING

SPICED HUMMUS (gf) pita toast or plantain chips	\$12	GORDAL OLIVES (ve, gf) citrus marinade	\$5
DELUXE NUTS (gf, cn) ponzu, shallots, herbs	\$7	FRITTO MISTO calamari & mahi bites, chipotle mayo	\$16
BREAD, herb butter (gfo)	\$6	PLANTAIN CHIPS (gf)	\$5

APPETIZERS

GARDEN

TRUFFLE MUSHROOM PATE (v, gfo) porcini & oyster mushrooms, Kalamata olive crumb, grilled sourdough			\$15
UNION CAESAR (vo, gfo, cn) romaine, <i>boquerones</i> , croutons, arugula & walnut gel, prosciutto crisp, parmesan			\$16
PEAR & BLUE CHEESE (gf, cn) Anjou pear, blue cheese, cranberries, walnuts, bistro leaves, pear & white balsamic dressing			\$16
FRESH BURRATA (v, gf, cn) Italian burrata, torched blood orange, candied nuts, lavender infusion			\$16

OCEAN

LOBSTER BISQUE (gf) lobster & brandy bisque, sauteed lobster bites			\$16
MUSSELS 'MARINIERE' (gfo) Prince Edward Island mussels, garlic & white wine cream, baguette toast			\$16
CEVICHE (gf) local catch, passion fruit gazpacho, scotch bonnet sorbet, avocado puree, plantain chips			\$20
TUNA TATAKI (gfo) seared yellowfin tuna, furikake crust, miso raspberry dressing, wasabi yogurt, sake foam			\$22
SPANISH OCTOPUS (gf) tomato confit, black olive soil, crunchy chickpeas, saffron emulsion, squid ink crackers			\$20

FARM

STEAK TARTARE (gfo) hand-cut tenderloin (raw), Vietnamese flavours, confit quail egg yolk, 'smoke' dome, sourdough toast			\$18
CONFIT PULLED DUCK (gf, cn) ponzu-marinated watermelon, sesame, Asian-spiced nuts, tamarind glaze, herbs			\$18

CERTIFIED ANGUS BEEF

Union offers the largest selection of steaks on the island, and all the cuts we serve are sourced from **Certified Angus Beef** herds in the USA. We marinate the steaks in olive oil and selected herbs for 24 hours before being chargrilled over lava rocks.

All steaks are served with either buttered mash, regular or togarashi fries, plus your choice of sauce.

CLASSIC STEAKS

FILET MIGNON (TENDERLOIN) 8oz	\$49
NEW YORK STRIP 14oz	\$48
RIB EYE (BONE OUT) 12oz	\$47
SIRLOIN (ENTRECOTE) 12oz	\$45

PREMIUM & DRY-AGED STEAKS

T-BONE (BONE IN) 16oz	\$65
'COWGIRL' RIB EYE (BONE IN) 16oz	\$75
DRY-AGED RIB EYE (BONE IN) 16oz	\$85
TOMAHAWK (BONE IN) 34oz, includes asparagus plus two sauces	\$129

CARBS

mac 'n' cheese (v)	\$8
bacon mac 'n' cheese	\$10
house fries (ve, gfo)	\$6
truffle parmesan fries (v, gfo)	\$8
buttered mash (v, gf)	\$6
wholegrain mustard mash (v, gf)	\$7

STEAK SAUCES

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

GREENS

grilled asparagus, parmesan (veo, gf)	\$10
sprouts, pancetta, sambal glaze (gf)	\$8
sauteed zucchini, garlic, lemon (ve, gf)	\$8
broccolini, chilli, almonds (ve, gf)	\$10
simple sauteed vegetables (ve, gf)	\$10
green leaf salad (v, gf)	\$8

STEAK TOPPINGS

chargrilled shrimp (x4) (gf)	\$12
caramelized onion jam (gf)	\$5
crispy-fried onion rings	\$6
blue cheese crumble (gf)	\$4

MEAT

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

LAMB SHANK \$39
slow-braised lamb, black Irish stout, orange preserve & sweet raisin sauce,
wholegrain mustard mash

ANGUS STEAK BURGER (8oz) (gfo) \$26
onion jam, bacon, cheddar, onion rings, chipotle mayo, brioche bun, spiced fries

RANCH & REEF (gf) \$55
6oz Certified Angus 'bistro' tenderloin, chargrilled lobster tail, spiced fries, choice of sauce

FISH & SEAFOOD

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

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

SHRIMP CURRY (gf) \$32
shrimp (tail-on), Thai green coconut curry,
sugar snap peas, fine beans, jasmine rice

MUSSELS 'MARINIERE' (gfo) \$26
Prince Edward Island mussels, garlic & white
wine sauce, spiced fries

OCEAN PLATTER (gf) \$55
chargrilled lobster tail, tail-on grilled shrimp, blackened mahi, crispy calamari,
gremolata dressing, PEI mussels in a white wine & cream sauce

PASTA & GNOCCHI

LOBSTER SPAGHETTI \$35
lobster tail, lobster & brandy bisque sauce,
tomato oil, fresh egg spaghetti

VENETIAN DUCK RAGU \$32
confit duck leg, orange & cinnamon,
Sangiovese tomato ragu, hand-made gnocchi

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

SUN-BLUSH TOMATO GNOCCHI (v) \$25
sun-dried tomato sauce, rosemary crumb,
arugula, hand-made herb gnocchi, parmesan

VEGAN

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

VEGETABLE SKEWERS (ve, gfo) \$24
chargrilled veggie kebabs, quinoa & wild rice, miso agave pouring sauce

TACOS (ve, gf) \$22
corn tacos (x4), spiced red cabbage, sauteed veggies, sour cherries, Korean BBQ sauce

(v) = vegetarian, (vo) = vegetarian option, (vg) = vegan, (vgo) = 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.