



APPETIZERS

CAESAR SALAD (gf) \$16
chargrilled romaine heart, bacon crisps, herb croutons, aged parmesan snow, Caesar dressing

PEAR & GORGONZOLA (gf, cn) \$18
Gorgonzola, Anjou pear, cranberries, walnuts, pear & white balsamic dressing

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

TRUFFLE MUSHROOM PATE (v, gfo) \$18
local mushrooms, black truffle, Kalamata olive crumb, cornichons, toast (gfo)

CRUDO & RAW

STEAK TARTARE (gfo) \$18
hand-carved Angus steak, garnish *Parisienne*, confit quail's egg yolk, grissini, forest smoke

CEVICHE (gf, cc) \$23
local catch, passion fruit, scotch bonnet sorbet, guacamole, blush daikon, plantain chips

SEAFOOD APPETIZERS

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

SMOKED FISH PATE (gfo, cc) \$16
smoked red snapper, sour cream, capers, cilantro, guacamole, rye bread toast

SCALLOPS (gf) \$24
pan-seared Alaskan scallops, warm spiced apple velouté, apple julienne, chistorra crumb

'FRUITS OF THE SEA' \$25 (gf)
a selection of delicately cooked & chilled seafood:
peeled shrimp, Alaskan scallop, Spanish octopus, PEI mussels, shaved fennel, lemon dressing, capers

SPANISH OCTOPUS (gf) \$27
chargrilled octopus, peri-peri sauce, crispy chickpeas, saffron aioli, Kalamata soil, squid ink cracker



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

'CHURRASCO' SKEWERS (x2) 6oz \$39
tenderloin & striploin

PICANHA (RUMP CAP) | BONE-OUT | 10oz \$45
USA Angus Choice

NEW YORK STRIP | BONE-OUT | 14oz \$49
New Zealand grass-fed Angus

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

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

T-BONE | BONE IN | 16oz | *USA Angus Prime* \$79

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

SAUCES

mushroom (v, gf, cc)	\$6
green peppercorn (gf, cc)	\$6
chimichurri (ve, gf)	\$6
bearnaise (v, gf)	\$6

TOPPINGS

poached lobster tail (gf)	\$15
chargrilled shrimp (x5) (gf)	\$15
seared scallops (x2) (gf)	\$18
Gorgonzola crumble (gf)	\$5

FRIES & POTATO

fries regular or togarashi (ve, gfo)	\$6
truffle parmesan fries (veo, gfo)	\$9
whipped buttered mash (v, gf)	\$6
potato Dauphinoise (v, gf)	\$8

SKILLET MAC 'n' CHEESE

Cheddar (v)	\$8
Cheddar & truffled parmesan (v)	\$12
crispy bacon	\$12
poached lobster tail	\$23

VEGETABLES

sprouts, pancetta, sambal glaze (vo, gf)	\$10
broccolini, miso, almonds (ve, gf, cn)	\$10
asparagus, parmesan 'snow' (veo, gf)	\$10

SIDE SALADS

sauteed/steamed vegetables (ve, gf)	\$10
Caesar, crispy bacon, croutons (v, gfo)	\$10
wedge, Gorgonzola, BLT (v, gf)	\$10

ENTREES

RANCH & REEF (gf) \$69

Angus 'bistro' tenderloin (6oz), poached Caribbean lobster tail (4oz),
grilled asparagus spears, Dauphinoise potato, choice of one steak sauce:
bearnaise, green peppercorn, mushroom, chimichurri

add: extra lobster tail \$15, drawn butter \$3

WAGYU CHEESEBURGER (gfo) \$39

8oz Australian Wagyu patty, Cheddar, sticky onion jam, crispy bacon,
special burger sauce, all-butter brioche bun, PLT, French fries

CHICKEN MILANESE (gfo) \$39

crispy chicken Milanese, cremini mushroom & Marsala wine sauce,
grilled parmesan polenta, mushroom garnish

MUSHROOM RISOTTO (v, gf) \$29

local black oyster & porcini risotto, aged Parmigiano-Reggiano, mushroom garnish

FISH & SEAFOOD ENTREES

SNAPPER (gfo) \$39

pan-seared local snapper fillet, PEI blue mussels, hand-rolled gnocchi (gfo),
Thai red curry coconut broth, crispy fried capers

SALMON (gf) \$36

fillet of roasted Chilean salmon, chorizo & sun-blush tomato cream sauce,
butter beans, blistered cherry tomatoes, spinach

THE UNION SEAFOOD PLATTER (gf) \$79

grilled lobster tail, sauteed shrimps, grilled Spanish octopus, Alaskan scallops,
sauteed PEI blue mussels, blackened & grilled wahoo

served with French fries, bearnaise sauce, charred lemon
upgrade to: Dauphinoise potato +\$2

YELLOWFIN TUNA (gf) \$45

seared yellowfin tuna (sashimi-grade), Vietnamese coconut velouté, bok choy, edamame beans,
wild rice, cilantro & red onion relish

GRILLED LOBSTER (gf) \$45

chargrilled lobster tails (x2 4oz), asparagus spears, French fries, bearnaise sauce, charred lemon
upgrade to: truffle parmesan French fries \$3

SEAFOOD PASTA & RISOTTO

SCALLOPS (gf) \$35

pan-seared Alaskan scallops, Champagne & lobster bisque risotto, black caviar

LOBSTER \$35

poached lobster tail (4oz), lobster bisque sauce, tear drop peppers, tomato oil, spaghetti pasta

SEAFOOD MARINIÈRE \$35

sauteed shrimp, PEI blue mussels, wahoo bites, 'Marinière' white wine & cream sauce, tripline pasta

(v) = vegetarian, (vo) = vegetarian option, (ve) = vegan, (veo) = vegan option, (cn) = contains nuts, (gf) = gluten free, (gfo) = gluten free option available, (cc) = contains celery. Please advise your server of any dietary restrictions prior to ordering. All prices are in C\$: 1 C\$ = 1.25 US\$. A 16% gratuity charge will be added to all checks.