

UNION

LUXURY CAVIAR SERVICE

SERVED WITH LEMON CREAM CHEESE AND MINI BLINIS

OSCIETRA CLASSIC CAVIAR 30gr \$135

'a layered taste of subtle walnut notes, hints of fruit, and rich marine flavors...with a delightful finish'

BELUGA SIBERIAN CAVIAR 30gr \$195

'large, soft pearls provide a velvety texture and a long, complex flavor...a true delicacy prized for its elegance'

APPETIZERS

CAESAR (vo, cd, gfo)

romaine heart, herb croutons, bacon crumbs, parmesan snow, Caesar emulsion, emmental crisp
add: pickled white anchovies 'boquerones' \$3

\$16

TRUFFLE MUSHROOM PATE (v, gfo, cd)

local oyster & cremini mushrooms, white truffle, Kalamata olive crumb, French cornichons, toast

\$18

PEAR & GORGONZOLA (v, gf, cn, cd)

fresh pear carpaccio, Gorgonzola crumble, caramelised pear, dried cranberries, candied walnuts, pear & white balsamic dressing

\$18

'RIB & MARROW' (gfo)

crispy potato pavé, braised beef short rib, roasted bone marrow, lemon chimichurri, pickled onions, horseradish panko

\$20

STEAK TARTARE (gfo, cd)

hand-cut Angus tenderloin, kimchi, kewpie mayo, black sesame, nori, confit quail's egg yolk, togarashi tortilla chips (gfo), 'smoke' dome

\$23

FOIE GRAS

chilled foie gras terrine (mit-cuit), pistachio crumble, caramelized pear & stem ginger compote, brioche toast

\$25

SEAFOOD APPETIZERS

LOBSTER BISQUE (gf, cc, cd)

lobster & brandy bisque, sauteed lobster bites, roasted tomato oil

\$16

SHRIMP PERI-PERI (cd, gfo)

sauteed Atlantic shrimp, roasted peri-peri sauce, black olive crumb, grilled baguette (gfo)

\$19

TUNA TATAKI (gfo)

yellow fin 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

\$25

MUSSELS (gfo, cd)

sauteed PEI blue mussels, Calabrian 'nduja cream, shallots, parsley, baguette toast (gfo)
option: choose the classic 'Marinières' version

\$23

WAHOO CEVICHE (gf, cc)

wahoo, passion fruit 'gazpacho', scotch bonnet sorbet, guacamole, blush daikon, plantain chips

\$23

SEAFOOD COCKTAIL (gf, cd)

Caribbean lobster tail, shrimp, blue crab, black tobiko caviar, classic Marie Rose sauce, lettuce, cucumber

\$24

THE GRILL

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.

ANGUS

menu



NEW YORK STRIP Bone-Out 14oz CAB Angus	\$49
KANSAS STRIP Bone-In 16oz CAB Angus	\$55
TENDERLOIN BARREL CUT 8oz CAB Angus	\$69
RIB-EYE Bone-Out 18oz New Zealand Grass-Fed Angus	\$79
RIB-EYE 'COW GIRL' Bone-In 16oz CAB Angus	\$80
PORTERHOUSE Bone-In Tenderloin+Striploin 16oz CAB Angus	\$75
TOMAHAWK RIB-EYE Bone-In 32oz CAB Angus	\$145

WAGYU

menu

TENDERLOIN Bone-Out 6/7 Marble 8oz	\$125
WAGYU/ANGUS F1 BREED by BLACK OPAL, AUSTRALIA	
NEW YORK STRIP Bone-Out 6/7 Marble 14oz	\$110
KUROGE WASHU BREED by MISHIMA RESERVE, USA	
WAGYU CHEESEBURGER (GFO, CD)	\$39
8oz Australian Wagyu patty, Cheddar, onion jam, bacon, burger sauce, brioche bun, pickles, lettuce, tomato, French fries	

SAUCES

MUSHROOM (V, GF, CC, CD)	\$6
GREEN PEPPERCORN (GF, CC, CD)	\$6
CHIMICHURRI (VE, GF)	\$6
BÉARNAISE (V, GF, CD)	\$6

UPGRADE TO SURF & TURF (gf) \$30
upgrade your choice of steak to a Surf & Turf:
4oz Caribbean lobster tail, asparagus, bearnaise

FRIES ETC

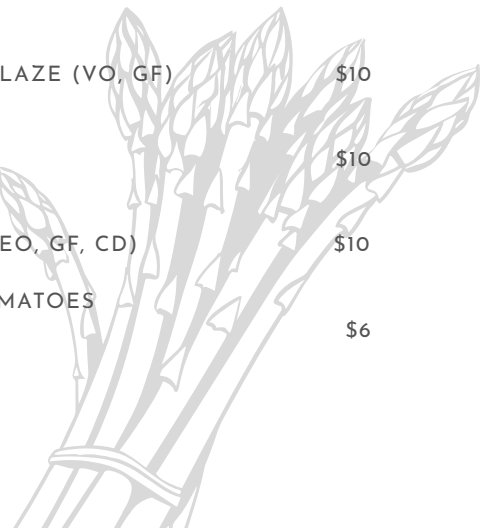
FRIES (VE, GFO)	\$6
TRUFFLE PARMESAN FRIES (VEO, GFO, CD)	\$9
WHIPPED BUTTERED MASH (V, GF, CD)	\$6
CRISPY POTATO PAVE (V, GF, CD)	\$6

MAC 'N' CHEESE

CHEDDAR MAC 'N' CHEESE (V, CD)	\$8
GORGONZOLA MAC 'N' BLUE (V, CD)	\$10
BACON MAC 'N' CHEESE (V, CD)	\$12
LOBSTER MAC 'N' CHEESE (CD)	\$23

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 (V, GF)	\$6



FROM THE LAND

PORK TENDERLOIN (gf, cd) \$39

pecan-rubbed pork tenderloin medallions, sweet potato & parmesan stacks, braised red cabbage, bourbon and mustard cream sauce, crumbled chicharrón

CHICKEN MARSALA (gf, cd) \$42

roasted organic 'airline' chicken breast (butter & thyme marination), crispy potato pave, sauteed oyster mushrooms, Sicilian Marsala wine sauce

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

smoked + slow braised + roasted
buttered mash potato, thyme-roasted carrots, skillet pearl onions, vintage port wine sauce

MUSHROOM RISOTTO (v, cd) \$29

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

FROM THE SEA

RED SNAPPER (gfo, cd) \$42

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

TUSCAN TUNA (gf, cn, cd) \$45

chargrilled yellow fin tuna, creamy sun-blush tomato & 'nduja sauce, blistered baby tomatoes, crispy gnocchi
unless otherwise requested, the tuna is chargrilled to rare with a slightly warm center (80-90% pink)

BOSTON COD (cd) \$42

roasted fillet of Boston cod, Provencal herb panko crust, smoked snapper potato cake, wilted spinach, chive beurre blanc

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

poached Caribbean lobster, blue crab 'snow', lobster bisque risotto, sweet drop peppers, roasted tomato oil

SEAFOOD LINGUINE (cd) \$39

blackened local wahoo, sauteed shrimp, PEI blue mussels, littleneck clams, tomatoes, basil, chilli butter & garlic sauce, linguine pasta

UNION SEAFOOD PLATTER (gf, cd) \$75

chargrilled Caribbean lobster tail (x2 4oz), grilled peri-peri shrimp, Hokkaido scallops (x2), PEI mussels, littleneck clams, blackened Chilean salmon served with bearnaise sauce, spicy dipping sauce

add: fries \$6, truffle parmesan fries \$9, crispy potato pave \$6, 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.
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.