



APPETIZERS

PEAR & GORGONZOLA (v, gf, cn, cd) \$18

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

CAESAR SALAD (vo, gfo, cd) \$16

chargrilled romaine heart, bacon crisps, herb croutons, parmesan snow, Caesar 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, black truffle, Kalamata olive crumb, cornichons, toast (gfo)

SMOKED DUCK (cd, cn, gfo) \$20

smoked duck breast, foie gras tart (gfo), blackberries, hazelnuts, raspberry gel, radicchio,
fig dressing

CRUDO & RAW

STEAK TARTARE (cd) \$18

hand-cut Angus tenderloin, kimchi, kewpie mayo, black sesame, nori seaweed,
confit quail's egg yolk, togarashi tortilla chips, forest smoke

CEVICHE (gf, cc) \$23

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

SEAFOOD APPETIZERS

LOBSTER BISQUE (gf, cc, cd) \$16

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

SMOKED FISH PATE (gfo, cc, cd) \$16

smoked red snapper, sour cream, capers, cilantro, guacamole, toast

SHRIMP (gfo, cd) \$18

sauteed butterflied shrimp, smoked chilli & garlic butter sauce, black olive powder,
puffed cracker

SCALLOPS (gf, cd) \$24

pan-seared Alaskan scallops, warm spiced apple velouté, apple julienne,
Spanish chistorra crumb

SPANISH OCTOPUS (gf) \$27

chargrilled octopus, peri-peri sauce, crispy chickpeas, saffron aioli,
Kalamata olive soil, squid ink cracker

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

'CHURRASCO' SKEWERS (x2) 6oz \$39
New Zealand Angus Striploin

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

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

IMPERIAL WAGYU 'SIGNATURE' (BMS-8) NEW YORK STRIP BONE-OUT 16oz \$95 <i>USA Wagyu-Angus</i>
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TENDERLOIN BARREL CUT | 8oz \$65
USA Angus Prime

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

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

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

SAUCES & TOPPINGS

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
bearnaise (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 & SIDE SALADS

sprouts, pancetta, sambal glaze (vo, gf)	\$10	sauteed/steamed vegetables (ve, gf)	\$10
broccolini, almonds, miso (ve, gf, cn)	\$10	Caesar, crispy bacon, croutons (v, gfo, cd)	\$10
asparagus, parmesan 'snow' (veo, gf, cd)	\$10	wedge, Gorgonzola, BLT (v, gf, cd)	\$10

ENTREES

RANCH & REEF (gf, cd) \$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, cd) \$39

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

CHICKEN MARSALA (gfo, cd) \$39

chicken breast 'airline', cremini mushroom & Marsala wine sauce,
Dauphinoise potato

MUSHROOM RISOTTO (v, gf, cd) \$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, cd) \$39

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

TUNA (gfo) \$45

seared yellowfin tuna, chermoula relish, roasted Mediterranean vegetables,
pesto dressing, giant couscous (gfo)

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

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

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

SCALLOP RISOTTO (gf, cd, cc) \$39

pan-seared Alaskan scallops, Champagne & lobster bisque risotto, black tobiko 'caviar'
option: swap scallops for 4oz poached lobster tail

GRILLED LOBSTER (gf, cd) \$45

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

LOBSTER SPAGHETTI (cd, cc) \$35

poached lobster tail (4oz), lobster sauce, sweet drop peppers, tomato oil, spaghetti 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, (cd) = contains dairy

Please advise your server of any dietary restrictions prior to ordering. All prices are in CI\$: 1 CI\$ = 1.25 US\$.

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