

UNION

APPETIZERS

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

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

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

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

STEAK TARTARE (gfo, cd, ca) \$23
hand-cut Angus tenderloin, kimchi, kewpie mayo,
black sesame, nori, soy-cured quail's egg yolk,
togarashi tortilla chips (gfo), 'smoke' dome

FOIE GRAS (cd, cn, gfo) \$25
chilled foie gras terrine (mit-cuit), pistachio
crumble, caramelized pear & stem ginger compote,
brioche toast



SEAFOOD APPETIZERS

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

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

TUNA TATAKI (gfo) \$25
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

MUSSELS (gfo, cd) \$23
sauteed PEI blue mussels, Calabrian 'nduja cream,
shallots, parsley, baguette toast (gfo)
option: choose the classic 'Marinières' version

SEAFOOD COCKTAIL (gf, cd) \$24
Caribbean lobster tail, shrimp, blue crab,
black tobiko caviar, classic Marie Rose sauce,
lettuce, cucumber

SCALLOPS (gf, cd) \$27
Hokkaido scallops, dukkah-spice, smoked potato
puree, black pudding crumb, green apple & fennel
salad, chive oil



THE GRILL

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.

ANGUS

menu

NEW YORK STRIP | Bone-Out | 14oz | CAB Angus \$49

KANSAS STRIP | Bone-In | 16oz | CAB Angus \$55

RIB-EYE | Bone-Out | 16oz | New Zealand Grass-Fed Angus \$69

FILET MIGNON (BARREL CUT) | 8oz | CAB Angus \$69

RIB-EYE 'COW GIRL' | Bone-In | 16oz | CAB Angus \$79

FOR SHARING OR MAYBE NOT

PORTERHOUSE | Bone-In Tenderloin+Striploin | 24oz | CAB Angus \$125

TOMAHAWK RIB-EYE | Bone-In | 32oz | CAB Angus \$145

WAGYU

menu

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

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

WAGYU CHEESEBURGER (GFO, CD) \$39

8oz Australian Wagyu patty, Cheddar, onion jam, bacon, burger sauce, brioche bun, pickles, lettuce, tomato, French fries

SAUCES

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

FRIES ETC

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

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

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

FROM THE LAND

PORK (gfo, cd, cn) \$39

almond-crusted pork medallions, Calabrian 'nduja and sun-blush tomato sauce, skillet seared gnocchi, chicharrón crumb

DUCK (gf, cd) \$45

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

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

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



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, roasted tomato oil

BOSTON COD (gfo, cd) \$45

roasted Atlantic cod fillet, Provencal panko herb crust, smoked fish & potato cake, wilted spinach, cider beurre blanc sauce

CARIBBEAN 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) \$75

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.