

# LUNCH

## APPETIZERS

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**TRUFFLE MUSHROOM PATE** (v, gfo) \$17  
cornichons, Kalamata soil, truffle crumb,  
grilled sourdough (gfo)

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

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

**GARLIC SHRIMP** (gfo) \$18  
sizzling garlic butter shrimp, grilled baguette (gfo)

**UNION CEVICHE** (gf) \$23  
fresh catch, passion fruit, scotch bonnet sorbet,  
avocado puree, plantain chips

**MUSSELS 'MARINIÈRES'** (gfo) \$19  
PEI mussels, garlic & white wine cream, grilled baguette  
(gfo) add: fries \$6

## SALADS

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**CAESAR** (veo, gfo, cn) \$16  
grilled romaine heart, Caesar dressing, anchovies,  
bacon, parmesan, herb croutons  
**add:** grilled shrimps (x5) \$15, grilled or jerk chicken \$10

**WATERMELON & FETA** (gf, cn) \$16  
watermelon, feta, Asian nuts, mint, sesame,  
sour cherries, tamarind dressing **add:** seared tuna \$12

**PEAR & BLUE CHEESE** (veo, gf, cn) \$18  
Anjou pear, blue cheese crumble, walnuts, cranberries,  
mixed leaves, pear & white balsamic dressing

**TUNA POKE BOWL** (gf) \$23  
marinated yellowfin tuna, avocado, mango, scallions,  
edamame, rice, wakame, miso honey dressing

**FALAFEL & HUMMUS** (ve) \$18  
falafels, hummus, wild rice, chickpeas, braised red  
cabbage, olives, cucumber, herbs, lemon tahini dressing

**THAI MANGO SALAD** (v) \$18  
mango, red bell pepper, cucumber, asparagus, red  
onion, Asian nuts, sesame, cilantro, mint, serrano chilli,  
miso honey dressing **add:** seared or blackened tuna \$12

## BURGERS & SANDWICHES

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**ANGUS STEAK BURGER** (gfo) \$20  
Angus beef patty (8oz), bacon, onion jam, tomato,  
lettuce, pickles, chipotle mayo, brioche bun  
**add:** Cheddar/Swiss/Pepper Jack \$3, **add:** fries \$6

**LAMB BURGER** (gfo) \$20  
New Zealand lamb (6oz patty), feta tzatziki dressing,  
onion jam, cucumber, leaves, brioche bun, **add:** fries \$6

**CLUB SANDWICH** (gfo) \$18  
jerk chicken, bacon, prosciutto cotto, Cheddar cheese,  
tomato, chipotle mayo, triple white toast  
**add:** fries \$6

**LOBSTER ROLL & FRIES** (cc) \$29  
poached lobster, lemon mayo, caviar, scallions,  
brioche roll, fries (**upgrade:** truffle parmesan fries +\$3)

## BISTRO CLASSICS

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**MUSHROOM RISOTTO** (v, gf) \$29  
porcini & oyster mushrooms, parmesan, aged balsamic

**CHICKEN SCHNITZEL** \$26  
crispy chicken escalope, potato salad, escovitch  
pickles, lemon tahini sauce, **add:** soft poached egg \$4

**SAUSAGES & MASH** \$24  
English-style pork sausages, whipped buttered mash,  
rich onion gravy, **add:** garden peas \$4

**ANGUS TENDERLOIN | 6oz** (gf) \$29  
chargrilled Angus tenderloin tip, French fries or mash,  
choice of sauce: chimichurri, peppercorn, mushroom  
**add:** asparagus \$10, broccolini \$10, lobster tail \$15

**TUNA NICOISE** (gf) \$34  
seared tuna, sesame avocado, caviar, egg, asparagus,  
olives, tomato, anchovies, leaves, lemon/apple dressing

**RED SNAPPER** (gf) \$29  
pan-seared red snapper fillet, sauteed seasonal  
vegetables, pesto cream sauce

**SEAFOOD TRIPOLINE** \$29  
shrimp, mussels, wahoo, garlic & white wine cream  
sauce, tripoline pasta

**FISH & CHIPS** \$26  
beer-battered wahoo in 'newspaper', fries,  
garden peas, tartare sauce, malt vinegar pot

(v) = vegetarian, (ve) = vegan, (veo) = vegan option, (gf) = gluten free, (gfo) = gluten free option, (cn) = contains nuts, (cc) = contains celery. Please advise us of any dietary restrictions before ordering.

A 16% gratuity will be added to final checks.