

## SHARING

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SPICED HUMMUS (gf) pita toast (gfo) or plantain chips (gf)	\$12	GORDAL OLIVES (ve, gf) citrus marinade	\$5
DELUXE NUTS (gf, cn) ponzu, shallots, fresh herbs	\$7	FRITTO MISTO calamari & mahi bites, chipotle mayo	\$16
BREAD, herb butter (gfo)	\$6		

## APPETIZERS

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### GARDEN

TRUFFLE MUSHROOM PATE (v) porcini & oyster mushrooms, Kalamata olive crumb, grilled sourdough (gfo)			\$15
UNION CAESAR (vo, gfo, cn) romaine, white anchovies (optional), croutons, arugula & walnut gel, prosciutto crisp, parmesan			\$16
PEAR & BLUE CHEESE (gf, cn) Anjou pear, blue cheese, cranberries, walnuts, bistro leaves, pear & white balsamic dressing			\$16
FRESH BURRATA (v, gf, cn) Italian burrata, torched blood orange, candied nuts, lavender infusion			\$16

### OCEAN

LOBSTER BISQUE (gf) lobster & brandy bisque, sauteed lobster bites			\$16
MUSSELS 'MARINIERE' (gfo) Prince Edward Island mussels, garlic & white wine cream, baguette toast			\$16
CEVICHE (gf) local catch, passion fruit gazpacho, scotch bonnet sorbet, avocado puree, plantain chips			\$20
TUNA TATAKI (gfo) seared yellowfin tuna, furikake crust, miso raspberry dressing, wasabi yogurt, sake foam			\$22

### FARM

STEAK TARTARE (gfo) hand-cut tenderloin (raw), Vietnamese garnishes, quail egg yolk, 'smoke' dome, toast			\$18
DUCK & WATERMELON (gf, cn) ponzu-marinated watermelon, sesame, Asian-spiced nuts, sour cherries, tamarind glaze, leaves & fresh herbs			\$18

## CERTIFIED ANGUS BEEF

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Union offers the largest selection of steaks on the island, and all the cuts we serve are sourced from **Certified Angus Beef** herds in the USA. We marinate the steaks in olive oil and selected herbs for 24 hours before being chargrilled over lava rocks.

All steaks are served with either buttered mash, regular or togarashi fries, plus your choice of sauce.

## CLASSIC STEAKS

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FILET MIGNON (TENDERLOIN) 8oz	\$49
NEW YORK STRIP 14oz	\$48
RIB EYE (BONE OUT) 12oz	\$47
SIRLOIN (ENTRECOTE) 12oz	\$45

## PREMIUM & DRY-AGED STEAKS

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T-BONE (BONE IN) 16oz	\$65
'COWGIRL' RIB EYE (BONE IN) 16oz	\$75
DRY-AGED RIB EYE (BONE IN) 16oz	\$85
TOMAHAWK (BONE IN) 34oz, includes asparagus plus two sauces	\$129

## CARBS

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mac 'n' cheese (v)	\$8
bacon mac 'n' cheese	\$10
house fries (ve, gfo)	\$6
truffle parmesan fries (v, gfo)	\$8
buttered mash (v, gf)	\$6
wholegrain mustard mash (v, gf)	\$7

## STEAK SAUCES

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bearnaise sauce (v, gf)	\$5
green peppercorn sauce (gf)	\$5
mushroom sauce (gf)	\$5
chimichurri sauce (ve, gf)	\$5

## GREENS

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grilled asparagus, parmesan (veo, gf)	\$10
sprouts, pancetta, sambal glaze (gf)	\$8
sauteed zucchini, garlic, lemon (ve, gf)	\$8
broccolini, chilli, almonds (ve, gf)	\$10
simple sauteed vegetables (ve, gf)	\$10
green leaf salad (v, gf)	\$8

## STEAK TOPPINGS

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chargrilled shrimp (x4) (gf)	\$12
caramelized onion jam (gf)	\$5
crispy-fried onion rings	\$6
blue cheese crumble (gf)	\$4

## MEAT

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MARSALA CHICKEN (gfo) \$34  
chicken breast, cremini mushrooms, marsala wine & cream sauce, panko potato croquettes

LAMB SHANK \$39  
slow-braised lamb, black Irish stout, orange preserve & sweet raisin sauce,  
wholegrain mustard mash

ANGUS STEAK BURGER (8oz) (gfo) \$26  
Angus steak patty, onion jam, crispy bacon, cheddar, onion rings, chipotle mayo, brioche bun,  
regular or togarashi fries

RANCH & REEF (gf) \$55  
6oz Certified Angus 'bistro' tenderloin, chargrilled 4oz lobster tail, regular or togarashi fries,  
choice of sauce (chimichurri, green peppercorn, mushroom)

## FISH & SEAFOOD

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RED SNAPPER (gf) \$34  
pan-seared red snapper fillet, potato gnocchi, pesto cream, zucchini, asparagus

CHILEAN SEABASS (gf) \$49  
roasted fillet of seabass, limoncello glaze, blue crab, lemon & pea risotto

OCEAN PLATTER (gf) \$55  
chargrilled lobster tail, tail-on grilled shrimp, blackened monkfish, crispy calamari,  
gremolata dressing, PEI mussels in a white wine & cream sauce

TUNA NICOISE (gfo) \$36  
seared yellowfin tuna, egg, fine beans, tomato, olives, potato croquettes, anchovies (optional),  
lemon & apple dressing

MUSSELS 'MARINIERE' (gfo) \$26  
Prince Edward Island mussels, garlic & white wine sauce, baguette dipping toast (gfo), fries

LOBSTER SPAGHETTI \$35  
lobster tail, lobster & brandy bisque sauce, tomato oil, fresh egg spaghetti

## VEGAN & VEGETARIAN

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FALAFEL CURRY BOWL (ve) \$26  
house-made falafels, coconut spinach leaf curry, cumin rice, poppadum

SUN-BLUSH TOMATO GNOCCHI (v, gfo) \$25  
sun-blush tomato sauce, rosemary crumb (gfo), arugula, gnocchi, parmesan

(v) = vegetarian, (vo) = vegetarian option, (vg) = vegan, (vgo) = vegan option, (cn) = contains nuts, (gf) = gluten free, (gfo) = gluten free option available. Please advise your server of any dietary restrictions prior to ordering. All prices are in CI\$: 1 CI\$ = 1.25 US\$. For your convenience, a 15% gratuity charge will be added to all checks.