LUNCH menu

SOUP

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

TOMATO & TORTILLA (vo, cd) $12
guajillo tomato soup, shoestring tortilla chips,
chicharron crumble (vo), sour cream, cilantro

RAW BAR

UNION CEVICHE (gf) $23
wahoo, passion fruit 'aguachile', scotch bonnet sorbet,
avocado gel, blush daikon, plantain chips

STEAK TARTARE (gfo) $23
hand-cut Angus tenderloin, garnishes *Parisienne*,
quail's egg yolk, togarashi tortilla chips (gfo), smoke dome

SALADS

CAESAR (gfo, cd, vo) $16
half romaine, croutons, bacon crumbs, Caesar dressing,
parmesan, Emmental crisp, *add: pickled anchovies $3*

PEAR & BLUE CHEESE (veo, gf, cd, cn) $18
Anjou pear, Gorgonzola, candied walnuts, cranberries,
leaves, pear & white balsamic dressing

GREEK LAMB (gf, cd, vo) $23
grilled lamb meatball skewer (vo),
classic Greek salad, feta crumble, tzatziki dip

BURRITO BOWL (gfo, v, cd) $20
tomato rice, fried black beans, roasted red bell peppers,
charred sweetcorn, avocado, sour cream, pico de gallo,
spiced tortilla chips, lime, tomatillo dressing

TUNA POKE (gf) $25
sushi-grade yellowfin tuna, sesame avocado, mango,
edamame, sushi rice, wakame, miso honey dressing

ASIAN MANGO (ve, cn, gf) $20
mango, asparagus, beansprouts, edamame beans,
leaves, cucumber, red pepper, red onion,
mixed nuts, cilantro, mint, green chilli, miso dressing

SALAD ADD-ONS
grilled chicken (plain or jerk) $10, grilled blackened shrimp $15,
roasted Chilean salmon $20, Angus steak (sliced) $24,
grilled blackened wahoo $15

ENTREES

STEAK FRITES (gf) $39
chargrilled sirloin fillet, house fries, choice of sauce:
chimichurri, red wine, mushroom (cd), green peppercorn
add: asparagus, broccolini, sprouts, all $10 each

CHICKEN SCHNITZEL $26
panko-crusted chicken breast, escovitch pickles,
potato and chive mayo salad, Korean BBQ sauce

FISH & CHIPS $29
beer-battered wahoo goujons, fries,
petit pois, tartare sauce, malt vinegar bottle

SEAFOOD PASTA (cd) $39
shrimp, blackened wahoo, mussels, littleneck clams,
capers, garlic & white wine sauce, tomatoes, linguine

CARIBBEAN LOBSTER (cd, gfo) $45
an 8oz chargrilled Caribbean lobster tail (split), fries,
butter drizzle, bearnaise sauce, charred lemon

MUSHROOM RISOTTO (v, cd, gf) $29
cream of porcini & local black oyster mushrooms,
aged parmesan, balsamic glaze, mushroom garnish

TERIYAKI STIR-FRY (ve) $25
buckwheat noodles, mixed julienne vegetables,
edamame beans, bok choy, teriyaki sauce, cilantro,
***add:** grilled tofu $10, grilled shrimp $15, grilled chicken $10*

HANDHELD

ANGUS STEAK BURGER (gfo, cd) $20
Angus steak patty (8oz), bacon, onion jam, TLP,
chipotle mayo, brioche bun, ***add:** fries $6, Cheddar $3*

WAGYU CHEESEBURGER (gfo, cd) $33
Australian F1 Wagyu patty (8oz), Cheddar melt,
onion jam, crispy bacon, house burger sauce,
all-butter brioche bun, TLP, ***add:** fries $6*

CLUB SANDWICH (gfo, cd) $22
jerk chicken, bacon, prosciutto cotto, Cheddar cheese,
tomato, chipotle mayo, triple toast, ***add**: fries $6*

WAHOO TACOS (x3) $24
grilled wahoo, peri-peri dressing, rainbow slaw,
pineapple foam, guacamole, serrano chilli, cilantro

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

(v) = vegetarian, (ve) = vegan, (vo) = vegetarian option,
(gf) = gluten free, (gfo) = gluten free option, (cs) = contains shrimp
(cn) = contains nuts, (cc) = contains celery, (cd) = contains dairy.
Please advise any dietary restrictions before ordering.
A 16% gratuity is added to final checks. Prices in CI$.