

UNION

GRILL & BAR

EASTER SUNDAY LUNCH & DINNER

APPETIZERS

TRUFFLE MUSHROOM PATE (v, gf) \$15
porcini & oyster mushrooms, cornichons,
sourdough toast (gfo)

ITALIAN BURRATA (gf, cn) \$16
blood orange, lavender dressing, granola

LOBSTER BISQUE (gf) \$16
lobster & brandy cream soup, lobster bites

SKILLET SHRIMP (gf) \$18
sizzling garlic shrimp, baguette toast

CEVICHE 'AGUACHILE' (gf) \$20
local catch, scotch bonnet sorbet, plantain chips

BRESAOLA (gf) \$18
air-dried beef carpaccio, fig dressing,
aged parmesan, caperberries

EASTER LAMB

ROASTED LEG OF LAMB

\$42 including the following sides

Maple-glazed Carrots
Petit Pois & Leeks

Scalloped Potato
Herb Stuffing

Lamb Jus
Mint Sauce

ENTREES

CHICKEN MARSALA (gf) \$34
pan-seared chicken breast, Marsala cream &
cremini mushroom sauce, potato croquettes

FILET MIGNON / DRY-AGED RIB-EYE (gf) \$49/\$85
chargrilled 8oz tenderloin or 16oz dry-aged rib-eye
scalloped potatoes, choice of sauce

CHILEAN SEA BASS (gf) \$49
Champagne & chive sauce, asparagus
smoked fish cake

PAN-SEARED RED SNAPPER (gf) \$36
mussels, clams, confit leeks, fingerling
potato, cider beurre blanc

LOBSTER (gf) \$35
poached lobster, bisque sauce
fresh spaghetti

MUSHROOM RISOTTO (v) \$28
oyster & porcini mushrooms, parmesan
aged balsamic

DESSERTS

MOLTEN CHOCOLATE CAKE (v) \$10
served with Crème Anglaise

APPLE TART (v) \$10
house-made pear & apple ice cream

STRAWBERRY 'CHEESECAKE' (v) \$12
strawberry sorbet, fresh strawberries

CRÈME BRULÉE (gf) \$10
passionfruit, sugar brittle

Prices in Cdn\$. 15% gratuity will be added to final checks. (v) = vegetarian, (ve) = vegan, (gf) = gluten free, (gfo) = gluten free option, (cn) = contains nuts