

SHARING

HUMMUS (gf)	\$12	GORDAL OLIVES (gf)	\$5	DELUXE NUTS (gf, cn)	\$7
chickpeas, grilled pita (gfo)		citrus & fennel marinade		ponzu, shallots, fresh herbs	

SALADS

UNION CAESAR (vo, gfo)	\$16
grilled romaine, anchovies (optional), prosciutto crisp, herb croutons, parmesan snow	
PEAR & BLUE CHEESE (gf, cn)	\$16
Anjou pear, blue cheese, cranberries, walnuts, bistro leaves, pear & white balsamic dressing	
FRESH BURRATA (v, gf, cn)	\$16
Italian burrata, torched orange, candied nuts, lavender dressing, cilantro seeds	

APPETIZERS

TRUFFLE MUSHROOM PATE (v)	\$15
porcini & oyster mushrooms, Kalamata olive crumb, cornichons, grilled sourdough (gfo)	
BRESAOLA (gf)	\$16
air-dried and cured beef carpaccio, aged parmesan, black fig dressing, caperberries	
DUCK & WATERMELON (gf, cn)	\$18
roast 'pulled' duck, watermelon, Asian nuts, sour cherries, sesame, tamarind glaze, frisée, mint	

SEAFOOD & RAW

LOBSTER BISQUE (gf)	\$16
lobster & brandy bisque, sauteed lobster bites, tomato oil	
FRITTO MISTO (gfo)	\$16
calamari & mahi bites, chipotle mayo	
SMOKED FISH CAKE	\$16
smoked mahi cake, grilled asparagus, soft poached egg, hollandaise sauce, truffle crumb	
MUSSELS 'MARINIERE' (gfo)	\$16
Prince Edward Island mussels, garlic & white wine cream, baguette toast	
SIZZLING SHRIMP (gfo)	\$18
garlic butter shrimp, grilled baguette	
OCTOPUS (gf)	\$20
chargrilled octopus, tomato confit, spiced chickpeas, saffron aioli, Kalamata soil, squid ink cracker	
CEVICHE (gf)	\$20
local catch, passion fruit gazpacho, scotch bonnet sorbet, avocado puree, plantain chips	
TUNA TATAKI	\$22
seared yellowfin tuna, furikake crust, miso raspberry dressing, wasabi yogurt	

CERTIFIED ANGUS BEEF

All steaks are sourced from premium **Certified Angus Beef** herds, and are served with either buttered mash, regular or togarashi fries, plus your choice of sauce.

CLASSIC STEAKS

NEW YORK STRIP 14oz	\$45
RIB-EYE BONE OUT 16oz	\$49
FILET MIGNON 8oz	\$49

PREMIUM STEAKS

T-BONE BONE IN 16oz	\$65
COW-GIRL RIB EYE BONE-IN 16oz	\$75
RIB-EYE 45 DAY DRY-AGED BONE IN 16oz	\$85
TOMAHAWK BONE-IN 34oz	\$115

BUTCHER'S SPECIALS

PORK TOMAHAWK BONE-IN 18oz cider, bacon & wholegrain mustard cream sauce mash or croquette potatoes	\$39
CHURRASCO STEAK SKEWERS two chargrilled rib-eye skewers, 'patatas bravas', blistered tomatoes, chimichurri sauce	\$45

VEGETABLES & SIDE SALADS

sprouts, pancetta, sambal glaze (gf, vo)	\$8	sauteed vegetable selection (ve, gf)	\$10
broccolini, toasted almonds, chilli (ve, gf)	\$10	bistro green salad, vinaigrette (ve, gf)	\$8
asparagus, parmesan (veo, gf)	\$10	Gorgonzola, walnuts, leaves (v, gf, cn)	\$10
slow-braised red cabbage (ve, gf)	\$8	small chopped Caesar salad (v, gfo)	\$10

POTATOES etc

fries regular or spiced (ve, gfo)	\$6	'patatas bravas' (ve, gf)	\$8
truffle parmesan fries (veo, gfo)	\$8	crispy potato croquettes (ve)	\$8
buttered mash (v, gf)	\$6	skillet mac 'n' cheese (v, gf)	\$8
wholegrain mustard mash (v, gf)	\$7	skillet bacon mac 'n' cheese (gf)	\$10

STEAK SAUCES

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

STEAK TOPPINGS

chargrilled shrimp (x4) (gf)	\$12
chargrilled lobster tail (gf)	\$15
crispy-fried onion rings (ve)	\$6
blue cheese crumble (v, gf)	\$4

MEAT

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

LOIN OF LAMB (gfo, cn) \$49
roasted lamb loin, pesto herb crust, parmesan polenta cake, fine beans, almonds, lamb jus

RANCH & REEF (gf) \$59
chargrilled 6oz Angus tenderloin, 4oz whole lobster tail, butter glaze, creamy scalloped potato, asparagus spears, tarragon bearnaise sauce

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

FISH & SEAFOOD

RED SNAPPER (gf) \$36
pan-seared red snapper fillet, PEI mussels, clams, fingerling potato, coconut & lemongrass broth, crispy capers

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

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

SPANISH SEAFOOD PAELLA (gf) \$38
calamari, shrimp, mussels, clams, Bomba rice, saffron fish stock, lemon, garlic aioli

LOBSTER SPAGHETTI \$35
poached lobster tail, lobster & brandy bisque sauce, tomato oil, spaghetti pasta

SEAFOOD TRIPOLINE \$34
sauteed shrimp, mussels, clams, white wine, garlic and cream sauce, tripoline pasta

VEGAN & VEGETARIAN

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

MUSHROOM RISOTTO (v, gf) \$28
porcini, oyster, cremini, parmesan, aged balsamic reduction

(v) = vegetarian, (vo) = vegetarian option, (ve) = vegan, (veo) = 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 16% gratuity charge will be added to all checks.

A charge of \$20 will be applied to all shared entrees.