



UNION Dinner Menu

Address: The Crescent

Phone: (345) 640 5660

Cuisine: Upscale Grill & Cocktail Bar

SHARING

- Spiced Hummus** v Vegan GF CI\$12
Pita toast or plantain chips
- Deluxe Nuts** v Vegan GF CI\$7
Ponzu, shallots, herbs
- Bread** v GF CI\$6
Herb butter
- Gordal Olives** v Vegan GF CI\$5
Citrus marinade
- Fritto Misto** CI\$16
Calamari and mahi bites, chipotle mayo
- Plantain Chips** v GF CI\$5

APPETIZERS

Garden, ocean and farm

- Truffle Mushroom Pâté** v CI\$15
Porcini and oyster mushrooms, Kalamata olive crumb, grilled sourdough
- Union Caesar** v CI\$16
Romaine, boquerones, croutons, arugula and walnut gel, prosciutto crisp, parmesan
- Pear & Blue Cheese** v GF CI\$16
Anjou pear, blue cheese, cranberries, walnuts, bistro leaves, pear and white balsamic dressing

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| Fresh Burrata V GF | CI\$16 |
| Italian burrata, torched blood orange, candied nuts, lavender infusion | |
| Lobster Bisque GF | CI\$16 |
| Lobster and brandy bisque, sautéed lobster bites | |
| Mussels 'Mariniere' GF | CI\$16 |
| PEI mussels, garlic and white wine cream, baguette toast | |
| Ceviche | CI\$20 |
| Local catch, passionfruit gazpacho, scotch bonnet sorbet, avocado purée, plantain chips | |
| Tuna Tataki | CI\$22 |
| Seared yellowfin tuna, furikake crust, miso raspberry dressing, wasabi yogurt, sake foam | |
| Spanish Octopus GF | CI\$20 |
| Tomato confit, black olive soil, crunchy chickpeas, saffron emulsion, squid ink crackers | |
| Steak Tartare | CI\$18 |
| Hand-cut tenderloin (raw), Vietnamese flavours, confit quail egg yolk, 'smoke' dome, sourdough toast | |
| Confit Pulled Duck GF | CI\$18 |
| Ponzu-marinated watermelon, sesame, Asian-spiced nuts, tamarind glaze, herbs | |

STEAKS

All cuts are sourced from Certified Angus Beef herds in the USA. Union 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.

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| Filet Mignon (Tenderloin) | CI\$49 |
| 8oz | |
| New York Strip | CI\$48 |
| 14oz | |
| Ribeye (Bone-Out) | CI\$47 |
| 12oz | |
| Sirloin (Entrecôte) | CI\$45 |
| 12oz | |

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| T-bone (Bone-In) | CI\$65 |
| 16oz | |
| 'Cowgirl' Ribeye (Bone-In) | CI\$75 |
| 16oz | |
| Dry-Aged Ribeye (Bone-In) | CI\$85 |
| 16oz | |
| Tomahawk (Bone-In) | CI\$129 |
| 34oz, includes asparagus plus two sauces | |

Steak sauces: bearnaise CI\$5, green peppercorn CI\$5, mushroom CI\$5, chimichurri CI\$5 (all sauces are gluten-free)

Steak toppings: chargrilled shrimp (4) CI\$12, caramelised onion jam CI\$5, crispy-fried onion rings CI\$6, blue cheese crumble CI\$4

MEAT

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| Marsala Chicken | CI\$34 |
| Chicken breast, cremini mushrooms, marsala wine and cream sauce, panko potato croquettes | |
| Lamb Shank | CI\$39 |
| Slow-braised lamb, black Irish stout, orange preserve and sweet raisin sauce, wholegrain mustard mash | |
| Angus Steak Burger 8oz | CI\$26 |
| Onion jam, bacon, cheddar, onion rings, chipotle mayo, brioche bun, spiced fries | |
| Ranch & Reef GF | CI\$55 |
| 6oz Certified Angus 'bistro' tenderloin, chargrilled lobster tail, spiced fries, choice of sauce | |

FISH & SEAFOOD

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| Red Snapper GF | CI\$34 |
| Pan-seared line-caught red snapper, blue crab & bisque risotto, asparagus | |
| Shrimp Curry GF | CI\$32 |
| Shrimp (tail-on), Thai green coconut curry, sugar snap peas, fine beans, jasmine rice | |

Tuna Niçoise **CI\$36**

Seared yellowfin tuna, egg, fine beans, tomato, olives, potato croquettes, anchovies (optional), lemon and apple dressing

Mussels 'Mariniere' **CI\$26**

PEI mussels, garlic and white wine sauce, spiced fries

Ocean Platter GF **CI\$55**

Chargrilled lobster tail, tail-on grilled shrimp, blackened mahi, crispy calamari, gremolata dressing, PEI mussels in a white wine and cream sauce

PASTA & GNOCCHI

Lobster Spaghetti **CI\$35**

Lobster tail, lobster and brandy bisque sauce, tomato oil, fresh egg spaghetti

Seafood Fettucine **CI\$32**

Shrimp, mussels, calamari, white wine and garlic cream sauce, fresh egg fettucine

Venetian Duck Ragù **CI\$32**

Confit duck leg, orange and cinnamon, Sangiovese tomato ragù, handmade gnocchi

Sun-Blush Tomato Gnocchi v **CI\$25**

Sun-dried tomato sauce, rosemary crumb, arugula, handmade herb gnocchi, parmesan

VEGAN

Falafel Curry Bowl v Vegan **CI\$26**

Housemade falafels, coconut spinach leaf curry, cumin rice, poppadum

Vegetable Skewers v Vegan **CI\$25**

Chargrilled veggie kebabs, quinoa and wild rice, miso agave pouring sauce

Tacos (4) v Vegan **CI\$22**

Corn tacos, spiced red cabbage, sautéed veggies, sour cherries, Korean BBQ sauce

SIDES

Mac 'n' Cheese v **CI\$8**

Bacon Mac 'n' Cheese **CI\$10**

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|----------------------------------|---------------|
| House Fries | CI\$6 |
| Buttered Mash | CI\$6 |
| Wholegrain Mustard Mash | CI\$7 |
| Grilled Asparagus | CI\$10 |
| With parmesan | |
| Sprouts | CI\$8 |
| Pancetta and sambal glaze | |
| Sautéed Zucchini | CI\$8 |
| Garlic and lemon | |
| Broccolini | CI\$10 |
| Chili and almonds | |
| Simple Sautéed Vegetables | CI\$10 |
| Green Leaf Salad | CI\$8 |

Last updated: Sat 23 Dec, 2023