



UNION Dinner Menu

Address: The Crescent

Phone: (345) 640 5660

Cuisine: Upscale Grill & Cocktail Bar

APPETIZERS

Pear & Gorgonzola v GF **CI\$18**

Gorgonzola, pear carpaccio, caramelised pear, dried cranberries, walnuts, pear and white balsamic dressing

Caesar Salad **CI\$16**

Chargrilled romaine heart, bacon crisps, herb croutons, parmesan snow, Caesar dressing

Burrata v GF **CI\$19**

Fresh Italian burrata, torched orange, lavender dressing, candied walnuts, cilantro seeds

Truffle Mushroom Pâté v **CI\$15**

Local mushrooms, black truffle, Kalamata olive crumb, cornichons, sourdough toast

Smoked Duck **CI\$22**

Smoked duck breast, foie gras tartlet, blackberries, hazlenuts, raspberry gel, radicchio, black fig dressing

CRUDO & RAW

Steak Tartare **CI\$20**

Hand-cut Angus tenderloin, kimchi, kewpie mayo, black sesame, nori seaweed, confit quail's egg yolk, togarashi tortilla chips, forest smoke

Ceviche **CI\$23**

Wahoo, passion fruit 'gazpacho', scotch bonnet sorbet, lime, guacamole, blush daikon, plantain chips

Tuna Tartare **CI\$23**

Yellowfin tuna, mango, avocado, ponzu, pineapple foam, tobiko caviar, squid ink cracker. Add side of plantain chips CI\$3

SEAFOOD APPETIZERS

Lobster Bisque GF	CI\$16
Lobster and brandy bisque, sautéed lobster bites, roasted tomato oil	
Shrimp	CI\$18
Sautéed shrimp, smoked chilli and garlic butter sauce, black olive crumb	
Snapper Pate	CI\$16
Mesquite-smoked red snapper, sour cream, capers, guacamole, sourdough toast	
Spanish Octopus	CI\$27
Chargrilled octopus, peri peri sauce, crispy spiced chickpeas, dried Kalamata, saffron aioli	

STEAKS

Steaks are chargrilled and include either whipped mashed potato, regular or togarashi-spiced fries, plus your choice of sauce.

All steaks are gluten free.

Upgrade to truffle parmesan fries CI\$3.

'Churrasco' Skewers (2) 6oz	CI\$39
New Zealand grass-fed Angus Striploin	
New York Strip (Bone Out) 14oz	CI\$49
USA Angus Prime	
Tenderloin Barrel Cut 8oz	CI\$65
USA Angus Prime	
Ribeye (Bone Out) 18oz	CI\$79
New Zealand Angus	
'Cowgirl' Ribeye (Bone In) 16oz	CI\$89
USA Angus Prime	
The Porterhouse (Bone In) 22oz	
USA Angus Prime. CI\$135 for one/CI\$145 for two	
Wagyu Tenderloin 8oz	CI\$95
Australian Wagyu F1 Angus Cross, 7-8 Marble Score	
Dry-Aged 'Cowgirl' Ribeye (Bone In) 16oz	CI\$95
Dry-aged for 45 days with a daily bourbon wash	

Steak sauces & toppings: cream mushroom CI\$6, green peppercorn CI\$6, chimichurri CI\$6, bearnaise CI\$6, blue cheese crumble CI\$5, poached lobster tail (4oz) CI\$15, chargrilled shrimp (x5) CI\$15, seared scallops (x2 or 3) CI\$18

FRIES, POTATO, MAC & CHEESE AND VEGETABLES

Fries	CI\$6
Regular or togarashi	
Truffle Parmesan Fries	CI\$9
Whipped Buttered Mash	CI\$6
Potato Dauphinoise	CI\$8
Cheddar Mac 'n' Cheese	CI\$8
Lobster Mac 'n' Cheese	CI\$23
Crispy sprouts	CI\$10
Pancetta and sambal	
Asparagus	CI\$10
With parmesan 'snow'	
Grilled Broccolini	CI\$10
Miso glaze	
Roasted Cherry Tomatoes	CI\$6
Balsamic	

ENTRÉES

Ranch & Reef GF	CI\$69
Angus 'Bistro' tenderloin (6oz), poached Caribbean lobster tail (4oz), grilled asparagus spears, Dauphinoise potato, choice of one steak sauce. Add extra lobster tail CI\$15, drawn butter CI\$3	
Wagyu Cheeseburger	CI\$39
8oz Australian wagyu patty, cheddar, sticky onion jam, crispy bacon, special burger sauce, all butter brioche bun, PLT, fries	

Chicken Milanese **CI\$39**

Chicken breast 'Milanese', mushroom and marsala wine sauce, Dauphinoise potato

Mushroom Risotto v **CI\$29**

Local black oyster and porcini risotto, aged Parmigiano-Reggiano, mushroom garnish

FISH & SEAFOOD ENTRÉES

Snapper GF **CI\$39**

Pan-seared local snapper fillet, PEI blue mussels, hand-rolled gnocchi, spiced apple velouté, confit leeks, crispy fried capers

Salmon GF **CI\$39**

Fillet of roasted Chilean salmon, chorizo and sun-blush tomato cream sauce, butter beans, baby spinach, blistered cherry tomatoes

Yellowfin Tuna GF **CI\$45**

Seared yellowfin tuna, Thai red coconut curry sauce, bok choy, edamame, sugar snaps, black wild rice, cilantro (tuna cooked to rare)

The Union Seafood Platter GF **CI\$79**

Grilled 4oz lobster tail, sautéed butterflied shrimp, grilled Spanish octopus, Alaskan scallops, PEI mussels, blackened Chilean salmon. Served with fries, béarnaise sauce, charred lemon. Sub fries for Dauphinoise potatoes CI\$2

Scallop Risotto GF **CI\$39**

Pan-seared Alaskan scallops, champagne and lobster bisque risotto, black tobiko 'caviar'. Sub scallops for 4oz poached lobster tail.

Grilled Lobster GF **CI\$45**

Chargrilled Caribbean lobster tails (2, 4oz), asparagus spears, fries, bearnaise sauce. Sub truffle parmesan fries CI\$3

Lobster Spaghetti **CI\$35**

Poached lobster tail (4oz), lobster and brandy sauce, sweet drop peppers, roasted tomato oil

Mussels 'Marinieres' **CI\$29**

PEI blue mussels, garlic and white wine cream sauce, fries. Sub truffle parmesan fries CI\$3