



# 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

<b>Lobster Bisque</b> <span style="border: 1px solid orange; padding: 0 2px;">GF</span>	<b>CI\$16</b>
Lobster and brandy bisque, sautéed lobster bites, roasted tomato oil	
<b>Shrimp</b>	<b>CI\$18</b>
Sautéed shrimp, smoked chilli and garlic butter sauce, black olive crumb	
<b>Snapper Pate</b>	<b>CI\$16</b>
Mesquite-smoked red snapper, sour cream, capers, guacamole, sourdough toast	
<b>Spanish Octopus</b>	<b>CI\$27</b>
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.

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

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

## ENTRÉES

<b>Ranch &amp; Reef</b> <span style="border: 1px solid black; padding: 0 2px;">GF</span>	<b>CI\$69</b>
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	
<b>Wagyu Cheeseburger</b>	<b>CI\$39</b>
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