



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

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.

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

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

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

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

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