



UNION Lunch Menu

Address: The Crescent

Phone: (345) 640 5660

Cuisine: Upscale Grill & Cocktail Bar

APPETIZERS/SMALL PLATES

- Smoked Fish Pate** **CI\$16**
Mesquite-smoked snapper, sour cream, capers, cilantro, guacamole, sourdough toast
- Truffle Mushroom Pate** v **CI\$18**
Local mushrooms, black truffle, Kalamata olive crumb, cornichons, sourdough toast
- Steak Tartare** **CI\$22**
Angus tenderloin, kimchi, kewpie mayo, sesame, nori, confit egg yolk, togarashi tortilla chips, 'smoke'
- Tuna Tartare** GF **CI\$23**
Yellowfin tuna, mango, avocado, ponzu, pineapple foam, tobiko caviar, squid ink cracker
- Union Ceviche** GF **CI\$23**
Fresh catch, passion fruit 'aguachile', scotch bonnet sorbet, avocado gel, blush daikon, plantain chips
- Mussels 'Marinieres'** **CI\$19**
PEI blue mussels, garlic and white wine cream, grilled baguette. Add fries CI\$6

SALADS

Add: lobster tail 4oz CI\$15 / grilled shrimp (5) CI\$15 / grilled or jerk chicken breast CI\$10

- Teriyaki Beef** GF **CI\$19**
Seared tenderloin tip, rice noodles, red bell peppers, sugar snaps, edamame, cucumber, Asian herbs, sesame oil, sesame seeds, teriyaki dressing
- Tuna Poke Bowl** **CI\$23**
Marinated yellowfin tuna, avocado, mango, scallions, edamame, sushi rice, wakame, miso honey dressing
- Asian Mango** v **CI\$19**
Mango, red bell pepper, cucumber, asparagus, red onion, leaves, nuts, sesame, herbs, serrano chilli, miso honey dressing

Italian Burrata v	CI\$19
Fresh Italian burrata, torched orange, lavender dressing, toasted cilantro seeds, candied walnuts	
Pear & Blue Cheese v GF	CI\$15
Anjou pear, gorgonzola, candied walnuts, dried cranberries, leaves, pear & white balsamic dressing	
Caesar	CI\$16
Grilled romaine heart, Caesar dressing, bacon crisps, aged-parmesan, herb croutons	
Falafel & Hummus v Vegan GF	CI\$16
Housemade falafels, lemon hummus, black rice, spiced red cabbage, cucumber, green olives, arugula, herbs, lemon tahini dressing	

BURGERS & SANDWICHES

Angus Steak Burger	CI\$20
Angus beef patty (8oz), bacon, onion jam, tomato, lettuce, pickles, chipotle mayo, brioche bun. Add cheddar/Swiss/pepperjack CI\$3, fries CI\$6	
Lamb Burger	CI\$20
New Zealand lamb (6oz), tzatziki dressing, onion jam, cucumber, leaves, brioche bun. Add fries CI\$6	
Club Sandwich	CI\$19
Jerk chicken, bacon, prosciutto cotto, cheddar cheese, tomato, chipotle mayo, triple toasted white. Add fries CI\$6	
Lobster Roll & Fries	CI\$29
Poached lobster tail, lemon mayo, caviar, scallions, brioche roll, fries. Sub truffle parmesan fries CI\$3	

BISTRO ENTRÉES

Mushroom Risotto v GF	CI\$29
Cream of porcini and local black oyster mushrooms, aged parmesan, mushroom garnish	
Chicken Schnitzel	CI\$26
Crispy chicken escalope, potato mayonnaise salad, escovitch pickles, Korean BBQ dipping sauce, lemon	
Bangers & Mash	CI\$26
Roasted English-style pork sausages, buttery mashed potato, rich onion gravy	

Angus Steak Skewers (2) GF **CI\$29**

Chargrilled Angus skewers, fries or mash, plus a choice of sauce: chimichurri, peppercorn, mushroom, béarnaise. Add asparagus or broccolini CI\$10

Salmon Niçoise GF **CI\$29**

Roasted Nova Scotia salmon, sesame-crusted avocado, black caviar, egg, asparagus, baby potatoes, olives, tomato, red onion, leaves, lemon and apple dressing

Lobster & Fries **CI\$45**

Two 4oz chargrilled lobster tails, fries, béarnaise sauce, charred lemon

Red Snapper GF **CI\$35**

Pan-seared red snapper fillet, carrot and ginger purée, sautéed vegetables, almond and caper butter sauce

Fish & Chips **CI\$28**

Beer-battered wahoo in 'newspaper', fries, garden peas, tartare sauce, malt vinegar atomizer

A 16% gratuity will be added to the final bill

Last updated: Wed 29 Jan, 2025