



# UNION Lunch Menu

**Address:** The Crescent

**Phone:** (345) 640 5660

**Cuisine:** Upscale Grill & Cocktail Bar

## SOUP DU JOUR

### Soup de jour

7oz - CI\$4 / 12oz - CI\$6

## SMALL PLATES

### Truffle Mushroom Pate v CI\$15

Porcini & oyster mushrooms, truffle oil, cornichons, sourdough toast (gluten free option available)

### Bruschetta 'Liguria' v Vegan CI\$16

Chargrilled Mediterranean vegetables, pesto dressing, grilled focaccia. Add: fresh burrata \$8 (gluten free option available, contains nuts)

### Tuna Tartare GF CI\$20

Yellowfin tuna, avocado, mango, ponzu, cucumber and melon gazpacho

### Ceviche, Aquachile 'Parche' GF CI\$18

Fresh catch, passion fruit, passion fruit liqueur, lime, avocado, cilantro, plantain chips

### Crispy Calamari CI\$16

Blackened, crispy calamari & mahi bites, citrus mayo dip

### Steak Tartare CI\$18

Hand-cut CAB tenderloin, confit yolk, classic garnishes, 'smoke dome', sourdough toast (gluten free option available)

## SALADS

### Union Caesar v CI\$14

Charred romaine heart, Caesar dressing, parmesan, focaccia croutons. Add jerk chicken \$7, lobster \$12 (vegan and gluten free options available)

**Pear & Blue Cheese** v GF **CI\$15**

Anjou pear, blue cheese crumble, walnuts, cranberries, mixed leaves, pear and white balsamic dressing (vegan option available)

**Greek Salad** v GF **CI\$14**

Feta, baby tomatoes, sun-dried tomatoes, red onion, cucumber, olives, green bell peppers. Add lamb kofte  
CI\$12 (vegan option available)

**Citrus Burrata** v GF **CI\$16**

Creamy burrata, blood orange, honey lavender dressing, toasted cilantro seeds, granola

**Salmon & Avocado** GF **CI\$18**

Negroni-cured salmon, avocado, mango, shaved fennel, mixed leaves, orange tahini dressing

**Falafel & Hummus** v Vegan GF **CI\$16**

Housemade falafels, lemon hummus, black rice, spiced red cabbage, cucumber, green olives, arugula, herbs, lemon tahini dressing

**Tuna Nicoise** GF **CI\$20**

Cajun seared tuna (your way), fine beans, egg, blistered tomato, Kalamata olives, capers, baby potato, apple and lemon dressing

## BOARDS & BOWLS

**Chicken Club** **CI\$16**

Jerk chicken, bacon, prosciutto, Swiss cheese, tomato, chipotle mayo. Add fries \$6 (gluten free option available)

**Panko Chicken** **CI\$20**

Crispy-fried chicken breast, escovitch pickles, fries or mash, honey mustard dressing

**Tuna Poke Bowl** GF **CI\$22**

Marinated yellowfin tuna, avocado, mango, scallions, edamame, rice, wakame, miso honey dressing

**Fish Cakes** **CI\$24**

Mesquite-smoked fish cakes (2), house-made tartare sauce, fries, petite salad

**Roast Red Snapper** GF **CI\$24**

Sauteed Mediterranean vegetables, pesto cream sauce

**Thai Vegan Curry** v Vegan GF **CI\$20**

Market fresh vegetables, fragrant Thai green sauce, white rice

**Portobello Steaks** v Vegan GF

**CI\$22**

Warm butter bean mash, crispy chickpeas, spiced salsa

## ANGUS STEAKS

Served with house fries and one sauce: bearnaise, mushroom, peppercorn, chimichurri.

Upgrade to truffle/parmesan fries CI\$2 extra.

Add: small mac 'n' cheese CI\$6, green salad CI\$5.

**Flat Iron** GF

**CI\$28**

8oz

**Tenderloin** GF

**CI\$48**

8oz

**Rib Eye** GF

**CI\$48**

12oz

**Ranch 'n' Reef** GF

**CI\$57**

8oz tenderloin and 4oz lobster tail

## UNION BURGERS

Served with house fries.

Upgrade to truffle/parmesan fries CI\$2 extra.

**Classic Beef**

**CI\$20**

8oz triple blend patty, onion jam, pickles, chipotle mayo, iceberg, tomato, brioche bun. Add: Gruyere, cheddar, blue \$2 (gluten free option available)

**Greek Lamb**

**CI\$22**

8oz seasoned lamb patty, feta tzatziki, onion jam, shaved cucumber, arugula, brioche bun (gluten free option available)

A 15% gratuity will be added to the final bill.

Last updated: Mon 08 Jan, 2024