



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