



# 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

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

## BURGERS & SANDWICHES

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

## BISTRO ENTRÉES

<b>Mushroom Risotto</b> <span>v</span> <span>GF</span>	<b>CI\$29</b>
Cream of porcini and local black oyster mushrooms, aged parmesan, mushroom garnish	
<b>Chicken Schnitzel</b>	<b>CI\$26</b>
Crispy chicken escalope, potato mayonnaise salad, escovitch pickles, Korean BBQ dipping sauce, lemon	
<b>Bangers &amp; Mash</b>	<b>CI\$26</b>
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