

UNION

APPETIZERS

PEAR & GORGONZOLA (v, gf, cn, cd) \$18

Gorgonzola, pear carpaccio, caramelised pear, dried cranberries, walnuts,
pear & white balsamic dressing

CAESAR SALAD (vo, gfo, cd) \$16

chargrilled romaine heart, bacon crisps, herb croutons, parmesan snow, Caesar dressing

BURRATA (v, gf, cn, cd) \$19

fresh Italian burrata, torched orange, lavender dressing, candied walnuts, cilantro seeds

TRUFFLE MUSHROOM PATE (v, gfo, cd) \$18

local mushrooms, black truffle, Kalamata olive crumb, cornichons, sourdough toast (gfo)

SMOKED DUCK (cd, cn) \$22

smoked duck breast, foie gras tartlet, blackberries, hazelnuts, raspberry gel, radicchio,
black fig dressing

CRUDO & RAW

STEAK TARTARE (gfo, cd) \$20

hand-cut Angus tenderloin, kimchi, kewpie mayo, black sesame, nori seaweed,
confit quail's egg yolk, togarashi tortilla chips (gfo), forest smoke

CEVICHE (gf, cc) \$23

wahoo, passion fruit 'gazpacho', scotch bonnet sorbet, lime, guacamole, blush daikon,
plantain chips

TUNA TARTARE (gf) \$23

yellow fin tuna, mango, avocado, ponzu, pineapple foam, tobiko caviar, squid ink cracker
add: side of plantain chips \$3

SEAFOOD APPETIZERS

LOBSTER BISQUE (gf, cc, cd) \$16

lobster & brandy bisque, sauteed lobster bites, roasted tomato oil

SHRIMP (gfo, cd) \$18

sauteed shrimp, smoked chilli & garlic butter sauce, black olive crumb

SNAPPER PATE (gfo, cc, cd) \$16

mesquite-smoked red snapper, sour cream, capers, guacamole, sourdough toast (gfo)

SPANISH OCTOPUS (cd, gf) \$27

chargrilled octopus, peri-peri sauce, crispy spiced chickpeas, dried Kalamata, saffron aioli

FROM THE GRILL

Our steaks are chargrilled and **include** either whipped mash potato, regular or togarashi-spiced fries, **plus** your choice of sauce. All steaks are (gf). Upgrade to truffle parmesan fries \$3.

CLASSIC STEAKS

'CHURRASCO' SKEWERS (x2) 6oz \$39
New Zealand grass-fed Angus Striploin

PICANHA (RUMP CAP) | BONE-OUT | 10oz \$45
USA Angus Choice

NEW YORK STRIP | BONE-OUT | 14oz \$49
USA Angus Prime

WINTER SPECIALS

WAGYU

AUSTRALIAN BLACK OPAL | TENDERLOIN | 8oz \$95
Australian Wagyu F1 Angus Cross | 7-8 Marble Score

DRY-AGED ANGUS

45-DAY DRY-AGED USA RIB-EYE | BONE-IN | 16oz \$120
dry-aged for 45 days with a daily bourbon wash

TENDERLOIN BARREL CUT
8oz \$65
USA Angus Prime

RIB-EYE | BONE-OUT
18oz \$79
New Zealand Angus

COW-GIRL RIB-EYE | BONE-IN
16oz \$89
USA Angus Prime

THE PORTERHOUSE

PORTERHOUSE | USA PRIME ANGUS | BONE-IN | 22oz
\$135 for one diner, \$145 for two diners sharing

"The Steak with Two Cuts" – Tenderloin and New York Strip
includes fries or mash and choice of sauce for each person

SAUCES & TOPPINGS

creamy mushroom (v, gf, cc, cd)	\$6	blue cheese crumble (gf, cd)	\$5
green peppercorn (gf, cc, cd)	\$6	poached lobster tail 4oz (gf)	\$15
chimichurri (ve, gf)	\$6	chargrilled shrimp (x5) (gf)	\$15
béarnaise (v, gf, cd)	\$6	seared scallops (x2/3) (gf)	\$18

FRIES, POTATO, MAC & CHEESE

fries regular or togarashi (ve, gfo)	\$6	potato Dauphinoise (v, gf, cd)	\$8
truffle parmesan fries (veo, gfo)	\$9	Cheddar mac 'n' cheese (v, cd)	\$8
whipped buttered mash (v, gf)	\$6	lobster mac 'n' cheese (cd)	\$23

VEGETABLES

crispy sprouts, pancetta, sambal (vo, gf)	\$10	asparagus, parmesan 'snow' (veo, gf, cd)	\$10
grilled broccolini, miso glaze (ve, gf)	\$10	roasted cherry tomatoes, balsamic (v, gf)	\$6

ENTREES

RANCH & REEF (gf, cd) \$69

Angus 'Bistro' tenderloin (6oz), poached Caribbean lobster tail (4oz),
grilled asparagus spears, Dauphinoise potato, choice of one steak sauce:
béarnaise, green peppercorn, mushroom, chimichurri
add: extra lobster tail \$15, drawn butter \$3

WAGYU CHEESEBURGER (gfo, cd) \$39

8oz Australian Wagyu patty, Cheddar, sticky onion jam, crispy bacon,
special burger sauce, all-butter brioche bun, PLT, French fries

CHICKEN 'MILANESE' (gfo, cd) \$39

chicken breast 'Milanese', mushroom & Marsala wine sauce, Dauphinoise potato

MUSHROOM RISOTTO (v, gf, cd) \$29

local black oyster & porcini risotto, aged Parmigiano-Reggiano, mushroom garnish

FISH & SEAFOOD ENTREES

SNAPPER (gfo, cd) \$39

pan-seared local snapper fillet, PEI blue mussels, hand-rolled gnocchi (gfo),
spiced apple velouté, confit leeks, crispy fried capers

SALMON (gf, cd) \$39

fillet of roasted Chilean salmon, chorizo & sun-blush tomato cream sauce,
butter beans, baby spinach, blistered cherry tomatoes

YELLOWFIN TUNA (gf) \$45

seared yellowfin tuna, Thai red coconut curry sauce, bok choy, edamame, sugar snaps
black wild rice, cilantro (tuna cooked to rare)

THE UNION SEAFOOD PLATTER (gf, cd) \$79

grilled 4oz lobster tail, sautéed butterflied shrimps, grilled Spanish octopus, Alaskan scallops,
PEI mussels, blackened Chilean salmon

served with fries, béarnaise sauce, charred lemon *upgrade to: Dauphinoise potatoes +\$2*

SCALLOP RISOTTO (gf, cd, cc) \$39

pan-seared Alaskan scallops, Champagne & lobster bisque risotto, black tobiko 'caviar'
option: swap scallops for 4oz poached lobster tail

GRILLED LOBSTER (gf, cd) \$45

chargrilled Caribbean lobster tails (x2 4oz), asparagus spears, French fries, béarnaise sauce,
upgrade to: truffle parmesan French fries \$3

LOBSTER SPAGHETTI (cd, cc) \$35

poached lobster tail (4oz), lobster & brandy sauce, sweet drop peppers, roasted tomato oil

MUSSELS 'MARINIÈRES' (gfo, cd) \$29

PEI blue mussels, garlic and white wine cream sauce, French fries
upgrade to: truffle parmesan French fries \$3

(v) = vegetarian, (vo) = vegetarian option, (ve) = vegan, (veo) = vegan option, (cn) = contains nuts, (gf) = gluten free, (gfo) = gluten free option available, (cc) = contains celery, (cd) = contains dairy.

Please advise your server of any dietary restrictions prior to ordering. All prices are in C\$: 1 C\$ = 1.25 US\$. A 16% gratuity charge will be added to all checks.