

## SMALL PLATES

**TRUFFLE MUSHROOM PATE** (v, gfo) \$15  
porcini mushrooms, truffle oil, cornichons, toast (gfo)

**MUSSELS 'MARINIÈRE'** (gf) \$16  
PEI mussels, garlic & white wine cream, grilled baguette

**GARLIC SHRIMP** (gf) \$18  
sizzling garlic butter shrimp, grilled baguette

**FRITTO MISTO** \$16  
crispy calamari and mahi bites, chipotle mayo

## SALADS

**UNION CAESAR** (veo, gfo, cn) \$16  
grilled romaine heart, Caesar dressing, anchovies (optional), prosciutto crisp, parmesan, herb croutons  
add: grilled shrimps (x4) \$12, grilled or jerk chicken \$10, lobster tail \$15

**WATERMELON & FETA** (gf, cn) \$16  
watermelon, feta, Asian nuts, mint, sesame, sour cherries, tamarind dressing

**PEAR & BLUE CHEESE** (veo, gf) \$17  
Anjou pear, blue cheese crumble, walnuts, cranberries, mixed leaves, pear & white balsamic dressing

**BURRATA & ORANGE** \$18  
fresh Italian burrata, blood orange, lavender, granola

## BURGERS ETC

**STEAK BURGER** (gfo) \$18  
Angus beef patty, onion jam, tomato, lettuce, pickles, chipotle mayo, brioche bun

**LAMB BURGER** (gfo) \$20  
lamb patty, feta tzatziki dressing, onion jam, shaved cucumber, arugula, brioche bun

**CHICKEN BURGER** \$18  
crispy fried (or chargrilled) chicken, Korean BBQ sauce, escovitch pickles, cucumber, lettuce, brioche bun

## ENTREES

**MUSHROOM RISOTTO** \$24  
porcini & oyster, mushroom broth risotto, aged balsamic

**BEEF SHORT-RIB** \$26  
slow-braised beef short rib, Sangiovese tomato sauce, tripline pasta

**STEAK CHURASSCO** \$29  
chargrilled Angus tenderloin skewers, 'patatas bravas', chimichurri sauce

**DUCK TACOS** \$20  
roasted Peking duck, apple slaw, cilantro, sour cherries

**SMOKED FISH CAKE** \$16  
smoked mahi fish cake, asparagus, soft poached egg, hollandaise sauce, truffle crumb

**CEVICHE** (gf) \$20  
fresh catch, passion fruit gazpacho, scotch bonnet sorbet, avocado puree, plantain chips

**BRESAOLA** (gf) \$18  
air-dried & cured beef carpaccio, black fig dressing, arugula, caperberries

**TUNA NICOISE** (gfo) \$28  
seared tuna, egg, fine beans, olives, tomato, anchovies (optional), leaves, crispy potato, lemon & apple dressing

**TUNA POKE BOWL** (gf) \$23  
marinated yellowfin tuna, avocado, mango, scallions, edamame, rice, wakame, miso honey dressing

**FALAFEL & HUMMUS** (ve) \$18  
falafels, hummus, wild rice, chickpeas, braised red cabbage, olives, cucumber, herbs, lemon tahini dressing

**THAI MANGO SALAD** (v) \$16  
mango, red bell pepper, cucumber, asparagus, green beans, red onion, Asian nuts, sesame, cilantro, mint, serrano chilli, miso honey dressing

**WAHOO BURGER** \$18  
blackened wahoo, grilled pineapple, bacon, pickled red onion, scotch bonnet mayo, brioche bun

**CLUB SANDWICH** (gfo) \$18  
jerk chicken, bacon, prosciutto cotto, Cheddar cheese, tomato, chipotle mayo, triple sandwich

**EXTRAS:** Cheddar \$3, blue cheese \$3, Pepper Jack \$3, bacon \$4, onion rings \$6, regular or togarashi fries \$6, parmesan truffle fries \$8

**RED SNAPPER** (gf) \$26  
pan-seared red snapper fillet, sauteed Mediterranean vegetables, pesto cream sauce

**SEAFOOD SPAGHETTI** \$26  
shrimp, mussels, clams, garlic & white wine cream sauce,

**FISH & CHIPS** \$25  
beer-battered wahoo, fries, petit pois, house tartare sauce, malt vinegar

**FISH CAKES** \$24  
smoked mahi fish cakes (x2), tartare sauce, cucumber & green leaf salad

(v) = vegetarian, (ve) = vegan, (veo) = vegan option, (gf) = gluten free, (gfo) = gluten free option, (cn) = contains nuts. Please advise us of any dietary restrictions before ordering. A 15% gratuity will be added to final checks.