

## SHARING

---

FRITO MISTO \$16 calamari & mahi, yuzu mayo	LEMON HUMMUS (ve) \$10 tortilla chips	BREAD (gfo) \$6 butter
LAMB MEATBALLS (gf) \$10 tzatziki dressing	DELUXE NUTS (gf, cn) \$7 Asian spices, shallots, herbs	GORDAL OLIVES (ve, gf) \$5 citrus marinade

## APPETIZERS

---

LOBSTER BISQUE (gf) lobster & brandy bisque, roasted lobster tail	\$14
BRUSCHETTA (ve, gfo) chargrilled Mediterranean vegetables, house pesto, olive powder, focaccia	\$16
TRUFFLE MUSHROOM PATE (v, gfo) porcini & oyster mushrooms, truffle, cornichons, grilled sourdough	\$15
CAESAR (vo, gfo) charred romaine, house dressing, rosemary croutons, bacon, parmesan snow	\$15
PEAR & BLUE CHEESE (v, gf) Anjou pear, blue cheese crumble, walnuts, cranberry, pear & white balsamic dressing	\$15
BURRATA (v, gfo) fresh Italian burrata, torched blood orange, lavender dressing, toasted granola	\$16
STEAK TARTARE (gfo) hand-cut Angus tenderloin (raw), confit yolk, micro herbs, grilled sourdough, 'smoke dome'	\$18

## SEAFOOD APPETIZERS

---

LOBSTER SALAD (gf) poached lobster, charred fennel, grape, dukkah spice, anise & orange dressing	\$20
MOULES MARINIÈRE (gf) New Zealand green lipped mussels, white wine, cream, shallots, garlic, parsley, French baguette	\$16
SMOKED FISH CAKE mesquite-smoked snapper & mahi cake, spiced panko poached egg, lemon hollandaise	\$17
TUNA TARTARE (gf) yellowfin tuna, ponzu marinade, avocado, mango, cucumber & melon gazpacho, tuile	\$20
CEVICHE - AGUACHILE "PARCHA" (gf) catch of the day, passion fruit, passion fruit liqueur, avocado, cilantro, lime, plantain chips	\$20

## ROASTS & PANS

---

DUCK (gf)	\$37
roasted duck breast, spiced red cabbage, braised fennel, potato dauphinoise, citrus duck sauce	
CHICKEN (gf)	\$29
roasted chicken, garlic pomme puree, leeks, peas & pancetta, tarragon cream sauce	

## CLASSIC STEAKS

---

FILET MIGNON	\$49
8oz Certified Angus Tenderloin, includes fries or mash + one sauce	
NEW YORK STRIP	\$48
14oz Certified Angus NY Strip, includes fries or mash + one sauce	
RIB EYE / BONE OUT	\$47
12oz Rib Eye, includes fries or mash + one sauce	

Our steaks are marinated for 24 hours in olive oil, garlic and herbs

*Trade up to truffle parmesan fries \$2 extra*

Ask about our daily butcher's steak specials

## GRILLS

---

RANCH & REEF (gfo)	\$49
6oz CAB Angus 'bistro' filet mignon, 4oz chargrilled lobster tail + one sauce	
LOBSTER TAILS	\$32
two 4oz chargrilled lobster tails + fries or mash + lemon hollandaise (v)	
<i>trade up to truffle parmesan fries \$2 extra</i>	
UNION BEEF BURGER (gfo)	\$26
8oz Angus steak patty, crispy bacon, onion rings, Cheddar, caramelized onion jam, house pickles, chipotle mayo, brioche bun. Served with fries.	
<i>trade up to truffle parmesan fries \$2 extra</i>	
UNION LAMB BURGER (gfo)	\$26
8oz New Zealand lamb patty, tzatziki & feta dressing, pickled cucumber ribbons, onion jam, brioche bun. Served with fries.	
<i>trade up to truffle parmesan fries \$2 extra</i>	

## SIDES & SAUCES

---

mac 'n' cheese (v)	\$8	sprouts/pancetta (gf)	\$8
potato dauphinoise (v, gf)	\$8	sauteed zucchini (ve, gf)	\$8
house fries (ve, gfo)	\$6	simple green salad (v, gf)	\$6
truffle parmesan fries (v, gfo)	\$8		
buttered mash (veo, gf)	\$6	bearnaise sauce (v, gf)	\$4
		green peppercorn sauce (gf)	\$4
sauteed/steamed vegetables (veo, gf)	\$8	mushroom sauce (gf)	\$4
grilled asparagus spears (veo, gf)	\$8	chimichurri sauce (ve, gf)	\$4

## HOUSE PASTA

---

LOBSTER SPAGHETTI	\$32
sauteed lobster tail, fresh spaghetti, lobster bisque cream sauce	
SHORT-RIB RAGU TAGLIATELLE	\$27
slow-braised beef short-rib, Sangiovese tomato sauce, fresh egg tagliatelle	
SPINACH & RICOTTA RAVIOLI (v)	\$24
sun-dried tomato cream sauce, parmesan snow, rosemary crumb, fresh egg ravioli	
PESTO SPAGHETTI (ve)	\$25
chargrilled Mediterranean vegetables, house pesto, basil, no-egg spaghetti	

## FISH

---

RED SNAPPER (gf)	\$32
roasted red snapper, asparagus, zucchini, fine beans, baby potato, pesto cream sauce	
TUNA 'NICOISE'	\$36
blackened tuna steak (tagliata-style), sesame avocado, fine beans, potato croquettes, poached egg, olives, cherry tomatoes, mixed leaves, lemon & apple dressing	
CIOPPINO (gfo)	\$45
grilled lobster tail, mahi, calamari, mussels, spiced pomodoro sauce, sourdough toast	

## VEGAN

---

PESTO SPAGHETTI (ve)	\$25
chargrilled Mediterranean vegetables, vegan pesto, basil, no-egg spaghetti	
FALAFEL CURRY (ve)	\$25
house-made falafels, coconut curry, spinach, crispy shallots, cumin rice, pappadum	

## SOMMELIER'S WINE CHOICE

---

DUCK BREAST		LOBSTER PASTA	
Guigal Gigondas, Syrah, France, 2016	\$75	William Fevre, Chablis, France, 2019	\$60
Alexander vs Ham, Tempranillo, Spain, 2016	\$90	Rombauer, Chardonnay, Napa, USA, 2019	\$85
ROAST CHICKEN		RED SNAPPER	
Picpoul de Pinet, France, 2020	\$65	Barking Hedge, Sauvignon Blanc, NZ, 2019	\$52
Kim Crawford Sauvignon Blanc, NZ, 2017	\$85	Maison Mirabeau, Rosé, France, 2019	\$75
FILET MIGNON		TUNA	
Montecucco, Tuscany, Italy, 2016	\$47	Chateau Minuty M, Rosé, France, 2019	\$45
Château Haut Fageres, France, 2014	\$90	Orange Republic, Godello, Spain, 2018	\$65
UNION BURGER		CIOPPINO	
345 Dark Stout, Cayman Islands, (glass)	\$5	Sokol Blosser Pinot Noir, Orgeon, USA, 2018	\$65
Trapiche, Malbec, Argentina, 2019 (glass)	\$10	La Marimorena, Albarino, Spain, 2018	\$70

(v) = vegetarian, (vg) = vegan, (vgo) = vegan option, (cn) = contains nuts, (gf) = gluten free, (gfo) = gluten free option available. Please advise your server of any dietary restrictions prior to ordering.

All prices are in CI\$: 1 CI\$ = 1.25 US\$. For your convenience, a 15% gratuity charge will be added to all checks.