

# LUNCH

## APPETIZERS

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

**TUNA TARTARE** (gf) \$20  
yellowfin tuna, avocado, mango, ponzu,  
cucumber & melon gazpacho

**CEVICHE – AGUACHILE** (gf) \$20  
fresh catch, passion fruit, passion fruit liqueur, avocado,  
lime, plantain chips

**STEAK TARTARE** (gf) \$18  
hand-cut CAB tenderloin, confit yolk, classic garnishes,  
'smoke dome', sourdough toast (gfo)

## SALADS

**UNION CAESAR** (veo, gfo) \$15  
charred romaine heart, Caesar dressing, bacon,  
parmesan, focaccia croutons  
*add: jerk chicken \$7, lobster \$12*

**CITRUS BURRATA** (v) \$16  
fresh Italian burrata, torched blood orange, lavender  
dressing, toasted granola

**PEAR & BLUE CHEESE** (veo, gf) \$15  
Anjou pear, blue cheese crumble, walnuts, cranberries,  
mixed leaves, pear & white balsamic dressing

**GREEK SALAD** (veo, gf) \$14  
feta, tomatoes, red onion, cucumber, olives,  
green bell pepper  
*add: lamb kofte (x2 small) \$12*

**SALMON & AVOCADO** (gf) \$18  
Negroni-cured salmon, avocado, mango, shaved  
fennel, mixed leaves, orange tahini dressing

**LOBSTER** (gf) \$20  
chargrilled lobster, blistered red grapes, fennel, dukkah  
spice, radicchio, endive, anise & orange dressing

**FALAFEL & HUMMUS** (ve) \$16  
falafels, hummus, black rice, spiced red cabbage,  
cucumber, olives, herbs, leaves, lemon tahini dressing

## STEAKS

ANGUS TENDERLOIN (gf) 8oz \$49  
ANGUS NY STRIP (gf) 14oz \$48  
RIB EYE (gf) 12oz \$47  
RANCH 'N' REEF (gf) \$49  
(6oz tenderloin + 4oz lobster tail + lemon hollandaise)

Steaks are served with house fries + one sauce:  
bearnaise, mushroom, peppercorn, chimichurri  
**upgrade to truffle/parmesan fries \$2 extra**  
**add: small mac 'n' cheese \$6, green salad \$5**

## SOUP DU JOUR

Ask about today's soup \$10 (12oz), \$6 (7oz)

## GRILLS ETC

**UNION BEEF BURGER** (gfo) \$20  
8oz triple blend patty, onion jam, pickles, chipotle mayo,  
iceberg, tomato, brioche bun, fries\*  
**add: Cheddar, Gran Baverese blue, Pepper Jack \$2**

**GREEK LAMB BURGER** (gfo) \$22  
8oz seasoned lamb patty, feta tzatziki, onion jam,  
shaved cucumber, arugula, brioche bun, fries\*

**CHICKEN CLUB SANDWICH** (gfo) \$16  
jerk chicken, bacon, prosciutto cotto, Cheddar cheese,  
tomato, chipotle mayo – add fries\* \$6

**LOBSTER FRITES** \$32  
two chargrilled lobster tails, fries\*, lemon hollandaise

**THAI VEGAN CURRY** (ve) \$20  
market vegetables, fragrant coconut sauce, white rice

*\*Upgrade to truffle parmesan fries \$2 extra*

## FISH

**ROAST RED SNAPPER** (gf) \$24  
sauteed Mediterranean vegetables, pesto cream sauce

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

**TUNA NICOISE** (gf) \$25  
seared tuna steak, fine beans, egg, tomato, olives,  
sauteed potato, apple & lemon dressing

**FISH CAKES** \$24  
Mesquite-smoked fish cakes (x2), house-made tartare  
sauce, fries, petite salad  
*add: panko-cruste poached egg \$3*

## PASTA

**LOBSTER BISQUE SPAGHETTI** \$30  
chargrilled lobster tail, lobster bisque sauce

**SPINACH & RICOTTA RAVIOLI** (v) \$24  
sun-dried tomato sauce, parmesan, rosemary crumb

**VEGAN PESTO SPAGHETTI** (ve) \$25  
chargrilled Mediterranean vegetables, vegan pesto,  
basil,  
no-egg spaghetti

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