



UNION GRILL & BAR

Brunch Menu

Address: The Crescent

Phone: 1 (345) 640 5660

Cuisine: Upscale Grill & Bar

SMALL PLATES

- Truffle Mushroom Pate** v GF CI\$15
Porcini & oyster mushrooms, truffle oil, cornichons, sourdough toast
- Bruschetta** Vegan GF CI\$16
Chargrilled Mediterranean vegetables, house pesto, olive powder, focaccia
- Ceviche - Aguachile** GF CI\$20
Fresh catch, passion fruit, passion fruit liqueur, avocado, lime, plantain chips
- Fresh Burrata** v GF CI\$16
Torched blood orange, lavender dressing, granola

SALADS

- Union Caesar** GF CI\$15
Charred romaine heart, Caesar dressing, bacon, parmesan, focaccia croutons. Add: jerk chicken CI\$7
- Pear & Blue Cheese** GF CI\$15
Anjou pear, blue cheese crumble, walnuts, cranberries, mixed leaves, pear & white balsamic dressing
- Greek Salad** GF CI\$14
Feta, tomatoes, red onion, cucumber, olives, green bell pepper. Add: lamb kofte (x2 small) CI\$12
- Falafel & Hummus** Vegan CI\$16
House-made falafels, lemon hummus, black rice, chickpeas, spiced red cabbage, olives, cucumber, herbs, lemon tahini dressing
- Thai Mango** v CI\$16
Mango, asparagus, cucumber, red onion, bell pepper, Asian nuts, mint, cilantro, leaves. Add: jerk chicken CI\$7, blackened tuna CI\$12, shrimps (4) CI\$12

PASTA

Lobster Spaghetti	CI\$35
Chargrilled lobster, lobster bisque sauce, fresh pasta	
Spinach & Ricotta Ravioli v	CI\$24
Sun-dried tomato sauce, parmesan, rosemary crumb	

EGGS

Poached eggs (2), English muffin and hollandaise with:

Prosciutto cotto	CI\$14
Cured salmon & avocado	CI\$17
Poached lobster tail (4oz)	CI\$22
Smashed avocado & wilted spinach v	CI\$18
Juevos Rancheros	CI\$18
Fried or poached eggs (2), tortilla, chorizo, black beans, pico de gallo, avocado, cheese	

GRILLS

Union Beef Burger	CI\$20
8oz triple blend patty, onion jam, pickles, chipotle mayo. Add: cheddar, Gran Baverese blue, Pepper Jack CI\$2	
Greek Lamb Burger	CI\$22
8oz seasoned lamb patty, feta tzatziki, onion jam, shaved cucumber, arugula, brioche bun & fries	
Chicken Club Sandwich	CI\$16
Jerk chicken, bacon, prosciutto cotto, cheddar cheese, tomato, chipotle mayo. Add: fries CI\$6	
Lobster Burger	CI\$29
Chargrilled lobster tail, bacon, braised fennel, Brie, hollandaise sauce, brioche bun & fries	

STEAKS

Steaks are served with house fries & one sauce: bearnaise, mushroom, peppercorn or chimichurri.

Upgrade to truffle/parmesan fries CI\$2

Add: fried egg CI\$3

Angus Tenderloin (8oz) GF	CI\$49
Angus NY Strip (14oz) GF	CI\$48
Rib Eye (12oz) GF	CI\$47
Ranch 'n' Reef GF	CI\$55

6oz tenderloin, one whole lobster tail & one sauce

FISH

Tuna Poke Bowl GF	CI\$23
Marinated yellowfin tuna, avocado, mango, scallions, edamame, rice, wakame, miso honey dressing	
Tuna Nicoise GF	CI\$25
Seared tuna steak, fine beans, boiled egg, cherry tomato, olives, sauteed potato, apple & lemon dressing	
Fish Cakes	CI\$24
Mesquite-smoked mahi & snapper fish cakes, house tartare sauce, fries & small salad	

WAFFLES

Strawberry Delight	CI\$16
Fresh strawberries, creamy strawberry sorbet, meringue, strawberry crumble	
Chocolate Sundae	CI\$14
Nutella, chocolate & vanilla ice cream, chocolate brownie chunks	
Panko Crispy-fried Chicken	CI\$16
Sweet honey jerk sauce, escovitch pickles	

A 15% gratuity will be added to final checks.

Last updated: Thu 23 Jun, 2022