



## 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

<b>Lobster Spaghetti</b>	<b>CI\$35</b>
Chargrilled lobster, lobster bisque sauce, fresh pasta	
<b>Spinach &amp; Ricotta Ravioli</b> <span style="border: 1px solid green; padding: 0 2px;">v</span>	<b>CI\$24</b>
Sun-dried tomato sauce, parmesan, rosemary crumb	

## EGGS

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

<b>Prosciutto cotto</b>	<b>CI\$14</b>
<b>Cured salmon &amp; avocado</b>	<b>CI\$17</b>
<b>Poached lobster tail (4oz)</b>	<b>CI\$22</b>
<b>Smashed avocado &amp; wilted spinach</b> <span style="border: 1px solid green; padding: 0 2px;">v</span>	<b>CI\$18</b>
<b>Juevos Rancheros</b>	<b>CI\$18</b>
Fried or poached eggs (2), tortilla, chorizo, black beans, pico de gallo, avocado, cheese	

## GRILLS

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

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

6oz tenderloin, one whole lobster tail & one sauce

## FISH

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

## WAFFLES

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

A 15% gratuity will be added to final checks.

Last updated: Thu 23 Jun, 2022