



## UNION GRILL & BAR

### Dinner Menu

Address: The Crescent

Phone: 1 (345) 640 5660

Cuisine: Upscale Grill & Bar

## APPETIZERS & SHARING

<b>Bruschetta 'Liguria'</b> <span>Vegan</span> <span>GF</span>	<b>CI\$12</b>
Chargrilled Mediterranean vegetables, black olive tapenade, focaccia	
<b>Citrus Burrata</b> <span>v</span> <span>GF</span>	<b>CI\$14</b>
Creamy burrata, torched blood orange, lavender infusion, toasted cilantro seeds	
<b>Union Caesar</b> <span>v</span> <span>Vegan</span> <span>GF</span>	<b>CI\$14</b>
Charred romaine heart, house Caesar dressing, parmesan, focaccia croutons (gfo), add: jerk chicken \$7, vegan dressing available	
<b>Truffle Mushroom Pate</b> <span>v</span>	<b>CI\$14</b>
Porcini and oyster mushrooms, truffle oil, baby cornichons, sourdough toast (gfo)	
<b>Steak Tartare</b> <span>GF</span>	<b>CI\$18</b>
Hand-cut CAB tenderloin, confit yolk, truffle crumb, 'smoke dome', sourdough toast (gfo)	
<b>Duck Carpaccio</b> <span>GF</span>	<b>CI\$18</b>
Mesquite-smoked duck breast, watermelon and ginger gel, raspberry dressing, Szechuan pepper, crumbled Asian nuts	
<b>Deluxe Roasted Nuts</b> <span>GF</span>	<b>CI\$5</b>
Asian spices, shallots, herbs	
<b>Bread Selection</b> <span>GF</span>	<b>CI\$6</b>
With butter	
<b>Gordal Olives</b> <span>Vegan</span> <span>GF</span>	<b>CI\$5</b>
Citrus marinade	

## SEAFOOD APPETIZERS

<b>Tuna Tartare</b> <span style="border: 1px solid black; padding: 0 2px;">GF</span>	<b>CI\$19</b>
Yellowfin tuna, avocado, mango, ponzu marinade, cucumber and melon gazpacho	
<b>Lobster &amp; Shrimp Cocktail</b>	<b>CI\$20</b>
Poached lobster tail & shrimp, tobiko, lemongrass and ginger coconut dressing, frisee	
<b>Ceviche Aguachile 'Parcha'</b> <span style="border: 1px solid black; padding: 0 2px;">GF</span>	<b>CI\$17</b>
catch of the day, passion fruit, passion fruit liqueur, avocado, lime, cilantro, plantain chips	
<b>Crispy Calamari</b> <span style="border: 1px solid black; padding: 0 2px;">GF</span>	<b>CI\$16</b>
blackened crispy calamari and mahi, lemon dipping mayo	

Add a 4oz chargrilled lobster tail to any dish for CI\$9 or Add chargrilled large shrimp x4 CI\$12

## STEAKS & SAUCES

<b>Filet Mignon (Fillet) 8oz</b>	<b>CI\$48</b>
Soft and tender, very little fat or marbling	
<b>New York Strip 14oz</b>	<b>CI\$46</b>
Great bite, solid chew, robust flavour, some inner marbling	
<b>Ribeye (Bone-Out) 12oz</b>	<b>CI\$48</b>
Rich marbling of fat throughout the cut, tender, bold juicy taste	
<b>Ribeye 45 Day Dry-Aged (Bone-In) 16oz</b>	<b>CI\$75</b>
More intense flavour than our regular ribeye, same fat profile	

**Steak sauces:** Bearnaise CI\$4, Wild Mushroom CI\$4, Green Peppercorn CI\$4 and Chimichurri CI\$4. Please note that all sauces are gluten free.

## ENTRÉES

<b>Roast Chicken</b>	<b>CI\$32</b>
Roast chicken supreme, tarragon brioche pudding, pancetta braised peas, chicken jus	
<b>Duck Breast</b> <span style="border: 1px solid black; padding: 0 2px;">GF</span>	<b>CI\$36</b>
Roasted duck breast, braised fennel, spiced red cabbage, potato cake, orange jus	
<b>Rack of Lamb</b> <span style="border: 1px solid black; padding: 0 2px;">GF</span>	<b>CI\$45</b>
8-cutlet rack of lamb, parmesan-pesto crust, dauphinoise potatoes, asparagus, lamb jus	

<b>Fillet Mignon Burger (8oz)</b> <span style="border: 1px solid black; padding: 0 2px;">GF</span>	<b>CI\$28</b>
Truffled portobello mushroom, maple bacon, onion jam, foie gras mousse, smoked Gouda, bearnaise sauce, pickles, brioche bun. Add: fries \$6, truffle/parmesan fries \$8	
<b>Tuna Nicoise</b>	<b>CI\$32</b>
chargrilled tuna steak, fine beans, tomato, egg, tobiko, olives, potato, apple & lemon dressing	
<b>San Francisco 'Bouillabaise</b>	<b>CI\$34</b>
mahi, shrimp, calamari, mussels, spiced tomato broth, sourdough toast	
<b>Seared Red Snapper</b>	<b>CI\$30</b>
asparagus, zucchini, fine beans, sprouts, crushed potato, warm pesto cream sauce	
<b>Barbecued Tofu Skewers</b>	<b>CI\$20</b>
tofu, sweet pineapple, green bell pepper, peri-peri sauce, black pearl rice	
<b>Vegan Thai Curry</b>	<b>CI\$20</b>
eggplant, red onion, bell peppers, zucchini, broccoli, Thai fragrant sauce, white rice	
<b>Lobster</b>	<b>CI\$57</b>
8oz tenderloin, 4oz lobster tail, one side & one steak sauce	
<b>Shrimp</b>	<b>CI\$60</b>
8oz tenderloin, grilled shrimp (x4), one side & one steak sauce	

## SIDES & MAC N' CHEESE

<b>House Fries</b>	<b>CI\$6</b>
<b>Parmesan Truffle Fries</b>	<b>CI\$8</b>
<b>Potato Dauphinoise</b>	<b>CI\$6</b>
<b>Buttered Mashed Potato</b>	<b>CI\$5</b>
<b>Asparagus</b>	<b>CI\$8</b>
<b>French Beans</b>	<b>CI\$6</b>
<b>Green salad</b>	<b>CI\$6</b>
<b>Steamed/Sauteed Veggies</b>	<b>CI\$8</b>
<b>Classic + Crumb Mac n' Cheese</b>	<b>CI\$6</b>

<b>Classic + Truffle + Crumb Mac n' Cheese</b>	<b>CI\$8</b>
<b>Smoked Pulled Pork + Crumb Mac n' Cheese</b>	<b>CI\$10</b>
<b>Deluxe Lobster + Truffle + Crumb Mac n' Cheese</b>	<b>CI\$18</b>

Last updated: Mon 11 Jul, 2022