



UNION GRILL & BAR

Dinner Menu

Address: The Crescent

Phone: 1 (345) 640 5660

Cuisine: Upscale Grill & Bar

APPETIZERS & SHARING

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

SEAFOOD APPETIZERS

Tuna Tartare GF	CI\$19
Yellowfin tuna, avocado, mango, ponzu marinade, cucumber and melon gazpacho	
Lobster & Shrimp Cocktail	CI\$20
Poached lobster tail & shrimp, tobiko, lemongrass and ginger coconut dressing, frisee	
Ceviche Aguachile 'Parcha' GF	CI\$17
catch of the day, passion fruit, passion fruit liqueur, avocado, lime, cilantro, plantain chips	
Crispy Calamari GF	CI\$16
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

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

Roast Chicken	CI\$32
Roast chicken supreme, tarragon brioche pudding, pancetta braised peas, chicken jus	
Duck Breast GF	CI\$36
Roasted duck breast, braised fennel, spiced red cabbage, potato cake, orange jus	
Rack of Lamb GF	CI\$45
8-cutlet rack of lamb, parmesan-pesto crust, dauphinoise potatoes, asparagus, lamb jus	

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

SIDES & MAC N' CHEESE

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

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

Last updated: Mon 11 Jul, 2022