



UNION GRILL & BAR

Lunch Menu

Address: The Crescent

Phone: 1 (345) 640 5660

Cuisine: Upscale Grill & Bar

SOUP DU JOUR

Soup de jour

7oz - CI\$4 / 12oz - CI\$6

SMALL PLATES

- Truffle Mushroom Pate** v CI\$15
Porcini & oyster mushrooms, truffle oil, cornichons, sourdough toast (gluten free option available)
- Bruschetta 'Liguria'** Vegan CI\$16
Chargrilled Mediterranean vegetables, pesto dressing, grilled focaccia. Add: fresh burrata \$8 (gluten free option available, contains nuts)
- Tuna Tartare** GF CI\$20
Yellowfin tuna, avocado, mango, ponzu, cucumber and melon gazpacho
- Ceviche, Aquachile 'Parche'** GF CI\$18
Fresh catch, passion fruit, passion fruit liqueur, lime, avocado, cilantro, plantain chips
- Crispy Calamari** CI\$16
Blackened, crispy calamari & mahi bites, citrus mayo dip
- Steak Tartare** CI\$18
Hand-cut CAB tenderloin, confit yolk, classic garnishes, 'smoke dome', sourdough toast (gluten free option available)

SALADS

- Union Caesar** CI\$14
Charred romaine heart, Caesar dressing, parmesan, focaccia croutons. Add jerk chicken \$7, lobster \$12 (vegan and gluten free options available)

Pear & Blue Cheese GF	CI\$15
Anjou pear, blue cheese crumble, walnuts, cranberries, mixed leaves, pear and white balsamic dressing (vegan option available)	
Greek Salad GF	CI\$14
Feta, baby tomatoes, sun-dried tomatoes, red onion, cucumber, olives, green bell peppers. Add lamb kofte CI\$12 (vegan option available)	
Citrus Burrata v GF	CI\$16
Creamy burrata, blood orange, honey lavender dressing, toasted cilantro seeds, granola	
Salmon & Avocado GF	CI\$18
Negroni-cured salmon, avocado, mango, shaved fennel, mixed leaves, orange tahini dressing	
Falafel & Hummus Vegan GF	CI\$16
House-made falafels, lemon hummus, black rice, spiced red cabbage, cucumber, green olives, arugula, herbs, lemon tahini dressing	
Tuna Nicoise GF	CI\$20
Cajun seared tuna (your way), fine beans, egg, blistered tomato, Kalamata olives, capers, baby potato, apple and lemon dressing	

BOARDS & BOWLS

Chicken Club	CI\$16
Jerk chicken, bacon, prosciutto, Swiss cheese, tomato, chipotle mayo. Add fries \$6 (gluten free option available)	
Panko Chicken	CI\$20
Crispy-fried chicken breast, escovitch pickles, fries or mash, honey mustard dressing	
Tuna Poke Bowl GF	CI\$22
Marinated yellowfin tuna, avocado, mango, scallions, edamame, rice, wakame, miso honey dressing	
Fish Cakes	CI\$24
Mesquite-smoked fish cakes (2), house-made tartare sauce, fries, petite salad	
Roast Red Snapper GF	CI\$24
Sautéed Mediterranean vegetables, pesto cream sauce	
Thai Vegan Curry Vegan GF	CI\$20
Market fresh vegetables, fragrant Thai green sauce, white rice	

Portobello Steaks Vegan GF **CI\$22**

Warm butter bean mash, crispy chickpeas, spiced salsa

ANGUS STEAKS

Served with house fries and one sauce: bearnaise, mushroom, peppercorn, chimichurri.

Upgrade to truffle/parmesan fries CI\$2 extra.

Add: small mac 'n' cheese CI\$6, green salad CI\$5.

Flat Iron GF **CI\$28**

8oz

Tenderloin GF **CI\$48**

8oz

Rib Eye GF **CI\$48**

12oz

Ranch 'n' Reef GF **CI\$57**

8oz tenderloin and 4oz lobster tail

UNION BURGERS

Served with house fries.

Upgrade to truffle/parmesan fries CI\$2 extra.

Classic Beef **CI\$20**

8oz triple blend patty, onion jam, pickles, chipotle mayo, iceberg, tomato, brioche bun. Add: Gruyere, cheddar, blue \$2 (gluten free option available)

Greek Lamb **CI\$22**

8oz seasoned lamb patty, feta tzatziki, onion jam, shaved cucumber, arugula, brioche bun (gluten free option available)

A 15% gratuity will be added to the final bill.

Last updated: Wed 02 Feb, 2022