



## 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)

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

## BOARDS & BOWLS

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