**LUNCH**

**SMALL PLATES**

**SOUP OF THE DAY** $6 (S), $10 (L)

**TRUFFLE MUSHROOM PATE** (v) $15

porcini & oyster mushrooms, truffle oil, cornichons, sourdough toast (gfo)

**BRUSCHETTA** (ve, gfo) $16

chargrilled Mediterranean vegetables, house pesto, olive powder, focaccia

**CRISPY ‘FRITO MISTO’** $16

crispy calamari and mahi bites, yuzu mayonnaise,

lemon

**TUNA TARTARE** (gf) $20

yellowfin tuna, avocado, mango, ponzu,

cucumber & melon gazpacho

**CEVICHE – AGUACHILE** (gf) $20

fresh catch, passion fruit, passion fruit liqueur, avocado,

lime, plantain chips

**LOBSTER COCKTAIL** (gf) $20

poached lobster, Greek yogurt & coconut dressing,

red grapes, lemongrass, ginger, frisee

**SALADS & BOWLS**

**UNION CAESAR** (veo, gfo) $15

charred whole romaine heart, Caesar dressing, bacon,

parmesan, focaccia croutons ***add:*** *jerk chicken $7*

**ITALIAN BURRATA** (v, gf) $16

fresh burrata, torched blood orange, candied walnuts,

lavender oil

**PEAR & BLUE** **CHEESE** (veo, gf) $15

Anjou pear, blue cheese crumble, walnuts, cranberries,

mixed leaves, pear & white balsamic dressing

**GREEK SALAD** (veo, gf) $14

feta, tomatoes, red onion, cucumber, olives,

green bell pepper, **add*:*** *lamb kofte (x2 small) $12*

**FALAFEL & HUMMUS** (ve) $16

house-made falafels, lemon hummus, black rice, chickpeas, spiced red cabbage, olives, cucumber, herbs, lemon tahini dressing

**THAI MANGO SALAD** (v) $16

mango, red bell pepper, cucumber, asparagus, green beans, red onion, Asian nuts, sesame, cilantro, mint, serrano chilli, Thai dressing**, add:**

blackened tuna $12

grilled shrimps (x4) $12

grilled or jerk chicken $7

**TUNA NICOISE** (gf) $25

seared tuna steak, fine beans, boiled egg, cherry tomato, olives, sauteed potato, apple & lemon dressing

**GRILLS**

**UNION BEEF BURGER** (gfo) $20

8oz triple blend patty, onion jam, pickles, chipotle mayo, iceberg, tomato, brioche bun, fries\*

***add****: Cheddar, Gran Baverese blue, Pepper Jack $2*

**GREEK LAMB** **BURGER** (gfo) $22

8oz seasoned lamb patty, feta tzatziki, onion jam, shaved cucumber, arugula, brioche bun, fries\*

**LOBSTER BURGER** (gfo) $29

chargrilled lobster, bacon, braised fennel, Brie, hollandaise sauce, brioche bun, fies\*

**BLACKENED FISH BURGER** (gfo) $20

blackened chargrilled mahi fillet, escovitch pickles, tartare sauce, cucumber ribbons, brioche bun, fries\*

**CHICKEN CLUB** **SANDWICH** (gfo) $16

 jerk chicken, bacon, prosciutto cotto, Cheddar cheese, tomato, chipotle mayo – add fries\* $6

**ANGUS TENDERLOIN** (gf) 8oz $49

**ANGUS NY STRIP** (gf) 14oz $48

**RIB EYE** (gf)12oz $47

**RANCH ‘N’ REEF** (6oz filet, lobster tail, sauce) (gf) $55

Steaks are served with house fries\* + one sauce:

bearnaise, mushroom, peppercorn, chimichurri

***\*upgrade*** *to truffle/parmesan fries $2 extra*

**FISH**

**ROAST RED SNAPPER** (gf) $24

sauteed Mediterranean vegetables, pesto cream sauce

**TUNA POKE BOWL** (gf) $23

marinated yellowfin tuna, avocado, mango, scallions, edamame, rice, wakame, miso honey dressing

**FISH CAKES** $24

mesquite-smoked mahi & snapper fish cakes, house tartare sauce, fries\*, small salad

***\*upgrade*** *to truffle/parmesan fries $2 extra*

**PASTA**

**SHORT-RIB TAGLIATELLE** $30

slow-braised beef short-rib, Sangiovese tomato sauce, fresh egg tagliatelle

**PESTO SPAGHETTI** (ve) $26

house pesto sauce, chargrilled ‘Ligurian’ veggies,

fresh no-egg spaghetti

*(v) = vegetarian, (ve) = vegan, (veo) = vegan option, (gf) = gluten free, (gfo) = gluten free option, (cn) = contains nuts. Please advise us of any dietary restrictions. A 15% gratuity will be added to final checks.*