

Union

STEAKHOUSE

APPETIZERS

CRABCAKE (D, G)

Fresh Leaf Salad, Remoulade.

LOBSTER ROLL (D, G)

Lobster Roll with Homemade Mayonnaise and Spices.

EMPANADAS (3 PCS)

- Short Rib, Caramelized Onion (D, G)
- Mixed Cheese Goat, Blue, Gouda & Mozzarella Cheeses (D, G)
- Creamed Spinach, Grilled Corn (D, G)

SMOKED PROVOLONE (D)

Smoked & Melted, Tomato Sauce.

SALADS

GOAT CHEESE (N,D)

Mixed Seasonal Greens, Toasted Nuts, Balsamic Vinaigrette.

GREEN SALAD (D)

Avocado, Watercress, Spinach, French Beans, Cherry Tomatoes, Gorgonzola Dressing.

TIBIA SALAD (D)

Grilled Romaine Lettuce, Beef Tallow Vinaigrette, Manchego Cheese.

SOUPS

LOBSTER BISQUE (D, CR)

Creamy Lobster Soup, Dill Oil.

TOMATO SOUP (VG)

Tomato Confit, Vegetable Broth, Tofu Cream.

FISH

SEA BASS

Roasted Peppers Sauce, Baby Potatoes.

PAN-SEARED SALMON

Sauted Black Cabbage, Smoked Coconut Water Sauce with Miso.

MAIN COURSE

SHORT RIB (G, D)

Mashed Potatoes, Asparagus, Cherry Tomato.

BRISKET (G, D)

Prime Quality, Pickled Vegetables.

ORGANIC CHICKEN BREAST

Orzo, Diana Sauce.

ROASTED CAULIFLOWER (G, D, VG)

Roasted Cauliflower, Tomato, Adobo.



JOSPER SPECIALS

NEW YORK STRIP

RIB EYE

FILET MIGNON

PICAÑA

PETIT FILET

SAUCES

Chimichurri, Steak Sauce, Diana, BBQ.

SIDES

POTATO MILLE-FEUILLE (D)

Baked Potato Layers, Sour Cream, Chives.

CRISPY POTATOES

Sea Salt, Extra Virgin Olive Oil.

UNION POTATO (D)

Special House Recipe, Baked Malt Bacon, Mixed Cheeses.

ALIGOT MASHED POTATOES (D)

Creamy Mashed Potatoes, Mixed Cheese.

JOSPER VEGETABLES (VG)

Josper Grilled Seasonal Vegetables.

GRILLED ASPARAGUS (D)

Aged Manchego Cheese, Extra Virgin Olive Oil.

SWEET POTATO PUREE (D)

Honey, Garlic, Orange.

MAC & CHEESE

Creamy Cheddar Cheese.

DESSERTS

APPLE MILLE-FEUILLE (G,D)

Caramelized Green Apple, Dulce de Leche Ice Cream.

PEANUT BUTTER CAKE (G,D)

Chocolate Glaze, Peanut Butter Cream.

LEMON TART (G,D)

Based Alaska Styled Lemon Pie, Raspberry, Passionfruit.

