

Union

STEAKHOUSE

APPETIZERS

CRABCAKE 

Fried crab cake served with fresh leaf salad and remoulade sauce.

SHRIMP ROLL 

Poached shrimp roll with homemade mayonnaise and spices. Served in a toasted butter bun.

EMPANADAS 

- Beef and caramelized onion.
 - Mixed cheese.
 - Spinach cream and grilled corn.
- Served with homemade chimichurri.

SMOKED PROVOLONE 

Smoked Provolone cheese melted on the Jospier grill, served with homemade tomato concassé and fresh chives.

SALADS

GOAT CHEESE 

Seasonal fresh lettuce mix, cranberries, candied toasted walnuts, dressed with balsamic vinaigrette and extra virgin olive oil.

GREEN SALAD 

Avocado, onion, watercress, spinach, French beans, cherry tomatoes, served with Gorgonzola dressing.

WARM SALAD 

Grilled romaine lettuce with bone marrow vinaigrette, radish slices, and aged Manchego cheese.

SOUPS

LOBSTER BISQUE 

Creamy lobster soup with dill oil.

TOMATO SOUP 

Tomato confit, vegetable broth, green oil, and tofu cream.

FISH

CATCH OF THE DAY 

Served with Jospier-roasted peppers and onion sauce, and baby potatoes.

PAN-SEARED SALMON 

Served over grilled greens, with smoked coconut water sauce.

SLOW-COOKED

PRIME BRISKET 

With the house's special seasoning, served with pickled vegetables.

PORK BELLY 

Served with a warm endive and French bean salad, with extra virgin olive oil.

ORGANIC CHICKEN BREAST 

Roasted organic chicken breast on a bed of orzo, topped with a creamy mushroom sauce.

ROASTED CAULIFLOWER 

Slow-roasted cauliflower with cherry tomato adobo.

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STEAKHOUSE

MEATS

TOP SIRLOIN

RIB EYE

TENDERLOIN

PICANHA

CHEF'S SELECTED CUTS

SAUCES

Chimichurri 

Steak sauce 

Diana   

BBQ  

SIDES

POTATO MILLE-FEUILLE  

Baked potato layers with parmesan cream and chives.

CRISPY POTATOES

Homade, with sea salt and extra virgin olive oil.

UNION POTATO   

Special house recipe, with baked malt bacon and gratinated cheese blend.

ALIGOT POTATOES   

Creamy mashed potatoes with Manchego cheese.

JOSPER VEGETABLES 

Josper grilled seasonal vegetables.

MAC & CHEESE   

Baked pasta with creamy Cheddar cheese sauce. House recipe.

SWEET POTATO & HONEY PUREE   

Baked sweet potato puree with garlic, Yucatan honey, and orange juice.

DESSERTS

APPLE MILLE-FEUILLE   

Thin layers of crisp puff pastry with caramelized apple, flambéed in cognac, served with dulce de leche ice cream.

PEANUT BUTTER    

CHEESECAKE

Creamy peanut butter cheesecake with chocolate glaze.

LEMON TART    

Alaska-styled lemon tart, with raspberry and passionfruit gel.



 Gluten

 Dairy

 Mustard

 Sulfites

 Egg

 Crustaceans

 Soy

 Gluten free

 Vegan

 Celery

 Fish

 Tree nuts

 Peanuts

 Organic