

Union Park

dining room

FALL SPECIAL MENU

3 COURSES PRIX-FIXE / 5PM-6PM \$65, AFTER 6PM \$75
AVAILABLE ALL NIGHT IN ADDITION TO OUR A LA CARTE MENU

FIRST COURSE

CAESAR SALAD

ROMAINE, PECORINO, FOCACCIA CROUTON

BEETS SALAD

CHEVRE, ARUGULA, PUMPKIN SEED BRITTLE, HONEY VINAIGRETTE

BURRATA

HEIRLOOM TOMATO, PROSCIUTTO, BALSAMIC CREMA

BLT

BABY ICEBERG, APPLE WOOD BACON, SUNDRIED, TOMATO,
FRIED ONION, REGGIANO, ZESTY THOUSAND ISLAND

TUNA TARTARE

SEAWEED SALAD, PINEAPPLE RELISH, MASAGO, WASABI LIME, WONTON

MEZCAL SALMON

SALT & MEZCAL CURED, CILANTRO DILL, AVOCADO, TORTA LIME CREAM

SHRIMP COCKTAIL

GARLIC ROASTED, THAI DIPPING SAUCE

BAY SCALLOPS

CEVICHE, CORN, POTATOES, PEPPERS, CITRUS VINAIGRETTE, CHIPOTLE AIOLI

CRAB CAKE

LEMON CRÈME FRAICHE, SMOKED PEPPER REMOULADE

SECOND COURSE

STEAK

CHEF'S CUT, 8OZ CHAR GRILLED, CHIMICHURRI

VEGETABLE

ROASTED CARROTS, BLACK LENTIL SUCCOTASH, SWEET & SPICY CASHEWS,
ROASTED CAULIFLOWER CURRY GLAZE

CHICKEN

FRENCH CUT, CHICKEN BREAST, BOURSIN, YUKONS, HARICOT VERT, AU JUS

ST. LAURENT SALMON

MISO VEGETABLE SALAD, WHITE MISO/GINGER GLAZE

SEA BASS

SPANISH CRAWFISH, CELERIAC SLAW, BASIL OIL

NORTH AMERICAN LOBSTER

TWIN 4 OZ. BUTTER POACHED LOBSTER TAILS, LOBSTER SAFFRON RISOTTO,
LEMON CRÈME FRAICHE, PANCETTA

LAMB

CHAR GRILLED, PISTO ARTCHOKE, PATATAS BRAVAS, ROMESCO

SLOW ROASTED SHORT RIB

ROASTED GARLIC AU JUS, GREMOLATA, YUKONS

THIRD COURSE

CRÈME BRULÉE

RICH VELVETY CUSTARD, BURNT SUGAR CRUST

CHOCOLATE TART

CHOCOLATE GANACHE, SHORTBREAD CRUST, PISTACHIO BARK

FRUIT TART

VANILLA CUSTARD, KIWI, PEACHES, PLUMS, CRISPY PHYLLO

TIRAMISU

LADY FINGERS, COFFEE CREAM, WHIPPED CREAM, COFFEE SAUCE

ICE CREAM OR SORBET

Union Park
d i n i n g r o o m

IS A **BYOB** ESTABLISHMENT, OR LOCAL WINES AVAILABLE BY THE BOTTLE FROM

CAPE MAY WINERY

HAND CRAFTED PREMIUM NJ WINES,
ESTATE GROWN AND BOTTLED IN CAPE MAY, SOLD BY THE BOTTLE

WHITE WINES

2025 PINOT GRIGIO \$39
2025 SAUVIGNON BLANC \$39
2025 ALBARINO \$47

ROSE

2025 LIGHTHOUSE BLUSH/SWEET \$35
2025 ROSE/DRY \$46

RED WINES

2023 CAPE MAY RED \$39
2023 MERLOT \$41
2023 CABERNET SAUVIGNON \$45
2023 SYRAH \$45

20% SERVICE CHARGE WILL BE ADDED TO SIT DOWN PARTIES OF FIVE OR MORE

NO CHILDREN'S MENU

BYOB, OR LOCAL WINES AVAILABLE BY THE BOTTLE

EXECUTIVE CHEF / JOHN SCHATZ
727 BEACH AVE. CAPE MAY, NJ 609-884-8811
UNIONPARKDININGROOM.COM