

# Union Park

dining room

## APPETIZERS

### CAESAR SALAD

ROMAINE, PECORINO, FOCACCIA CROUTON \$20

### BEETS SALAD

CHEVRE, ARUGULA, PUMPKIN SEED BRITTLE, HONEY VINAIGRETTE \$20

### BURRATA

HEIRLOOM TOMATO, PROSCIUTTO, BALSAMIC CREMA \$22

### BLT

BABY ICEBERG, TOMATO, APPLE WOOD BACON, SUNDRIED TOMATO,  
FRIED ONION, REGGIANO, ZESTY THOUSAND ISLAND \$24

### TUNA TARTARE

SEAWEEED SALAD, PINEAPPLE RELISH, MASAGO, WASABI LIME, WONTON CRISP \$24

### MEZCAL SALMON

SALT & MEZCAL CURED, CILANTRO DILL, AVOCADO, TORTA LIME CREAM \$23

### BAY SCALLOPS

CEVICHE, ONIONS, POTATOES, PEPPERS, CITRUS VINAIGRETTE, CHIPOTLE AIOLI \$22

### SHRIMP COCKTAIL

GARLIC ROASTED, THAI DIPPING SAUCE \$24

### CRAB CAKE

LEMON CRÈME FRAICHE, SMOKED PEPPER REMOULADE \$24

### OCTOPUS

CHAR GRILLED, CHORIZO, PATATAS BRAVAS, PISTO, ROMESCO, AJI AMARILLO, BASIL OIL \$26

### OYSTERS

6 OYSTERS, ON THE HALF SHELL, CUCUMBER MIGNONETTE, WASABI GRANITA \$26

### FOIE GRAS TORCHON

COLD CURED, TOASTED BELGIUM WAFFLE, PRESERVES, PEDRO XIMENEZ GLAZE,  
SMOKED BLACK SALT, PEAR CAVIAR, MAPLE BOURBON \$30

## ENTREES

### VEGETABLE

ROASTED CARROTS, BLACK LENTIL SUCCOTASH, SWEET SPICY CASHEWS,  
ROASTED CAULIFLOWER CURRY GLAZE \$40

### CHICKEN

FRENCH CUT, CHICKEN BREAST, BOURSIN, YUKONS, HARICOT VERT, AU JUS \$42

### DUCK TRIO

DUCK BREAST, FARRO CONFIT, FRISEE, CHERRIES, CRACKLING,  
SHAVED FOIE, PEDRO XIMENEZ REDUCTION \$52

### ST. LAURENT SALMON

TOMATO CRAB SALAD, BLACK LENTIL SUCCOTASH, SAUCE VERTE \$42

### SEA BASS

SPANISH CRAWFISH, CELERIAC SLAW, BASIL OIL \$44

### NORTH AMERICAN LOBSTER

TWIN 4 OZ. BUTTER POACHED LOBSTER TAILS, LOBSTER SAFFRON RISOTTO,  
LEMON CRÈME FRAICHE, PANCETTA \$62

### LAMB

CHAR GRILLED, PISTO ARTCHOKE, PATATAS BRAVAS, ROMESCO \$52

### SLOW ROASTED SHORT RIB

ROASTED GARLIC AU JUS, GREMOLATA, YUKONS \$50

### FILET MIGNON

POINT REYES BLUE CHEESE, BALSAMIC ONIONS, HARICOTS VERTS, YUKONS, AU POIVRE \$65

### NY STRIP STEAK

16 OZ CHAR GRILLED, COWBOY BUTTER, YUKONS \$70

### DRY AGED RIBEYE

18 OZ , CHAR GRILLED, COWBOY BUTTER, YUKONS \$74

## SIDES

4 OZ. LOBSTER \$26, HARICOTS VERTS \$8, LOBSTER RISOTTO \$15,  
LUMP CRAB \$20, BLUE CHEESE \$8, ANCHOVIES \$5, WHIPPED POTATO \$10

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

NO CHILDREN'S MENU

EXECUTIVE CHEF / JOHN SCHATZ

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

2024 PINOT GRIGIO \$39  
2024 CHARDONNAY \$39  
2024 SAUVIGNON BLANC \$39  
2024 ALBARINO \$47

ROSE

2024 LIGHTHOUSE BLUSH/SWEET \$35  
2024 CAPE MAY ROSE/DRY \$41

RED WINES

2022 CAPE MAY RED \$39  
2022 MERLOT \$41  
2022 CABERNET SAUVIGNON \$45  
2022 SYRAH \$45

NON ALCOHOLIC BEVERAGES

NEGRONI

ST. ARGENIS PHONY NEGRONI, FRESH ORANGE \$16

SICILIAN LEMON DROP

FEVER TREE SICILIAN LEMON, RITUAL GIN ALTERNATIVE, FRESH LEMON \$16 (60 CAL)

MEDITERRANEAN

FEVER TREE MEDITERRANEAN TONIC, RITUAL GIN ALTERNATIVE, THYME,  
CUCUMBER GARNISH \$16 (70 CALORIES)

LONDON MULE

FEVER TREE GINGER BEER, FRESH MINT, RITUAL GIN ALTERNATIVE \$16  
(80 CALORIES)

CUBA LIBRE

MEXICAN COCA COLA , RITUAL RUM ALTERNATIVE, FRESH LIME \$16

SPICY

MANGO CHILI TEPACHE, RITUAL TEQUILA ALTERNATIVE, AGAVE, FRESH ORANGE,  
TAJIN SPICED RIM \$16 (75 CALORIES)

PALOMA

GRAPEFRUIT, LIME TEPACHE, AGAVE, RITUAL TEQUILA ALTERNATIVE,  
TAJIN SPICED RIM \$16 (60 CALORIES)

SKINNY

TOPO CHINO LIME SPARKLING, RITUAL TEQUILA ALTERNATIVE, AGAVE, FRESH LIME,  
SMOKY RIM \$16 (30 CALORIES)

WATERMELON MOJITO

WATERMELON, JALAPENO TEPACHE, RITUAL RUM ALTERNATIVE \$16

MOCHACCINO

CHOCOLATE ESPRESSO, OAT MILK, LYRES COFFEE ALTERNATIVE \$16 (180 CAL)

DIRTY HORCHATA

COLD BREW, OAT MILK HORCHATA, LYRES COFFEE ALTERNATIVE \$16 (220 CAL)

SPARKLING

SPARKLING WHITE TEA, GINGER \$12

TONICS

FEVER TREE LIME YUZU, FEVER TREE ELDERFLOWER, SPARKLING GRAPEFRUIT,  
SPARKLING SICILIAN LEMONADE, JALAPENO ORANGE, HIBISCUS POMEGRANATE \$7

N.A. BEERS

CORONA, BLUE MOON WHITE BEER, HEINEKEN, ATHLETIC HAZY IPA, MICHELOB ULTRA,  
SIERRA NEVADA IPA, STELLA ARTOIS, CLAUSTHALER, PERONI \$10, GUINNESS \$12