

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

CAPE MAY RESTAURANT WEEK MENU, 5/31/26 - 6/7/26
\$69. 3 COURSE PRIX-FIXE, AVAILABLE ALL NIGHT, CLOSED TUESDAY

APPETIZERS

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

ENTREES

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

TOMATO CRAB SALAD, BLACK LENTIL SUCCOTASH, SAUCE VERTE

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 ARTICHOKE, PATATAS BRAVAS, ROMESCO

SLOW ROASTED SHORT RIB

ROASTED GARLIC AU JUS, GREMOLATA, YUKONS

HANGER STEAK

CHAR GRILLED, CHIMICHURRI, YUKONS

DESSERTS

CRÈME BRULÉE

RICH VELVETY CUSTARD, BURNT SUGAR CRUST

CHOCOLATE BROWNIE

CHOCOLATE GANACHE, FUDGY BROWNIE, CHOCOLATE MOUSSE, PISTACHIO BARK

TIRAMISU

COFFEE SOAKED LADY FINGERS, MASCARPONE CREAM, COCOA

FRUIT TART

VANILLA CUSTARD, KIWI, PEACHES, PLUMS, CRISPY PHYLLO

NY STYLE CHEESECAKE

RICH CHEESECAKE, BLUEBERRY BOURBON COMPOTE

ICE CREAM OR SORBET

NON ALCOHOLIC COCKTAILS \$16

NEGRONI

ST. ARGENTIS PHONY NEGRONI, FRESH ORANGE

SICILIAN LEMON DROP

FEVER TREE SICILIAN LEMON, RITUAL GIN ALTERNATIVE

MEDITERRANEAN

FEVER TREE MEDITERRANEAN TONIC, RITUAL GIN ALTERNATIVE, THYME, CUCUMBER GARNISH

LONDON MULE

FEVER TREE GINGER BEER, FRESH MINT, RITUAL GIN ALTERNATIVE

CUBA LIBRE

MEXICAN COCA COLA , RITUAL RUM ALTERNATIVE, FRESH LIME

SPICY

MANGO CHILI TEPACHE, RITUAL TEQUILA ALTERNATIVE, AGAVE,
FRESH ORANGE TAJIN SPICED RIM

PALOMA

GRAPEFRUIT, LIME TEPACHE , AGAVE,
RITUAL TEQUILA ALTERNATIVE TAJIN SPICED RIM

SKINNY

TOPO CHINO LIME SPARKLING, RITUAL TEQUILA ALTERNATIVE, AGAVE, FRESH LIME, SMOKY RIM

MANDARIN MOJITO

MANDARIN TEPACHE, MINT RITUAL RUM ALTERNATIVE

MARGARITA

KEY LIME JUICE, AGAVE, TEQUILA ALTERNATIVE

SPARKLING

SPARKLING WHITE TEA, GINGER

N.A. BEERS \$10

CORONA, BLUE MOON WHITE BEER, HEINEKEN, ATHLETIC HAZY IPA, MICHELOB ULTRA,
SIERRA NEVADA IPA, STELLA ARTOIS, CLAUSTHALER, PERONI

GUINNESS \$12

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

EXECUTIVE CHEF / JOHN SCHATZ