

Union Park

d i n i n g r o o m

2026 SUMMER A LA CARTE MENU

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

TUNA TARTARE

SEAWEED SALAD, PINEAPPLE RELISH, MASAGO, WASABI LIME, WONTON \$24

MEZCAL SALMON

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

SHRIMP COCKTAIL

GARLIC ROASTED, THAI DIPPING SAUCE \$24

BAY SCALLOPS

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

CRAB CAKE

LEMON CRÈME FRAICHE, SMOKED PEPPER REMOULADE \$24

OCTOPUS

GRILLED, CHORIZO, PATAS BRAVAS, ROMESCO, AMARILLO, BASIL OIL \$26

OYSTERS

6 OYSTERS, ON THE HALF SHELL, CUCUMBER MIGNONETTE, WASABI GRANITE \$28

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

ST. LAURENT SALMON

MISO VEGETABLE SALAD, WHITE MISO/GINGER GLAZE \$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 \$54

SLOW ROASTED SHORT RIB

ROASTED GARLIC AU JUS, GREMOLATA, YUKONS \$52

STEAK

CHEF'S CUT, 8OZ CHAR GRILLED, CHIMICHURRI \$53

FILET MIGNON

CHAR GRILLED, POINT REYES BLUE CHEESE, BOURBON ONIONS,
HARICOTS VERTS, YUKONS, AU POIVRE \$65

NY STRIP STEAK

16 OZ, CHAR GRILLED, COWBOY BUTTER, YUKONS \$69

DRY AGED RIBEYE

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

DESSERTS

\$15 EACH

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

BASQUE BURNT CHEESECAKE

CARAMELIZED CHEESECAKE, BLUEBERRY BOURBON COMPOTE

ICE CREAM OR SORBET

SIDES

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

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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

2023 PINOT GRIGIO \$37

2023 CHARDONNAY \$37

2023 SAUVIGNON BLANC \$37

2023 ALBARINO \$35

ROSE

2023 LIGHTHOUSE BLUSH/SWEET \$33

2023 CAPE MAY ROSE/DRY \$38

RED WINES

2021 CAPE MAY RED \$35

2021 MERLOT \$38

2021 CABERNET SAUVIGNON \$43

2021 SYRAH \$45

20% SERVICE CHARGE WILL BE ADDED TO SIT DOWN PARTIES OF FIVE OR MORE
NO CHILDREN'S MENU

CONSUMING RAW, OR UNDERCOOKED MEAT, SEAFOOD, SHELLFISH, OR POULTRY,
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

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

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