

Union Park

d i n i n g r o o m

APPETIZERS

ARTISINAL BREAD BASKET \$7

CAESAR SALAD

ROMAINE, PECORINO, FOCACCIA CROUTON \$20

BEETS SALAD

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

BURRATA

HEIRLOOM TOMATO, PROSCIUTTO, BALSAMIC CREMA \$22

TUNA TARTARE

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

OCTOPUS

CHAR GRILLED, PATATAS BRAVAS, CHORIZO, SAFFRON AIOLI, CHORIZO OIL \$25

BAY SCALLOPS

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

CRAB CAKE

LEMON CRÈME FRAICHE, SMOKED PEPPER REMOULADE \$24

OYSTERS

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

FOIE GRAS TORCHON

COLD CURED, TOASTED BELGIUM WAFFLE, BLUEBERRY QUINCE JAM,
PEDRO XIMENEZ GLAZE, PEAR CAVIAR, SMOKED BLACK SALT \$30

ENTREES

VEGETABLE

DELICATA SQUASH, FARO GRANOLA, DATES, ROASTED CARROTS, SPICED PEPITAS \$40

CHICKEN

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

DUCK TRIO

DUCK BREAST, FARRO CONFIT, FRISEE, PEAR, CRACKLING,
SHAVED FOIE, POMEGRANATE GLAZE \$48

ST. LAURENT SALMON

CRAWFISH, CRAB, BELUGA LENTILS, THAI GLAZE \$42

GARLIC ROASTED SHRIMP

MANCHENGO POLENTA, BASIL OIL, CHORIZO OIL, TOMATO COMPOTE \$44

NORTH AMERICAN LOBSTER

TWIN 4 OZ. BUTTER POACHED LOBSTER TAILS, LOBSTER SAFFRON RISOTTO,
LEMON CRÈME FRAICHE, PANCETTA \$60

LAMB

CHAR GRILLED LAMB LOIN, LAMB SHOULDER RAGOUT, CELERIAC PUREE, ROASTED GARLIC JUS \$52

ELK CHOP

COFFEE & CHOCOLATE RUBBED, CRANBERRY, APPLE, PECAN QUINOA, ZINFANDEL GLACE \$58

SLOW ROASTED SHORT RIB

ROASTED GARLIC AU JUS, GREMOLATA, YUKONS \$50

FILET MIGNON

POINT REYES BLUE CHEESE, BALSAMIC ONIONS, HARICOTS VERTS, YUKONS, AU POIVRE \$58

NY STRIP STEAK

16 OZ. DRY AGED, CHAR GRILLED, COWBOY BUTTER, GORGONZOLA POTATO CAKE \$65

DRY AGED RIBEYE

18 OZ, BONE IN, CHAR GRILLED, COWBOY BUTTER, GORGONZOLA POTATO CAKE \$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
\$45 MINIMUM / \$20 SPLIT PLATE CHARGE / NO CHILDREN'S MENU

EXECUTIVE CHEF / JOHN SCHATZ

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

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

NON ALCOHOLIC BEVERAGES

NEGRONI

ST. ARGENIS PHONY NEGRONI, FRESH ORANGE \$16

BLUEBERRY

GINGER TONIC, FRESH BLUEBERRIES, RITUAL APERITIF ALTERNATIVE \$16

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

SPARKLING

SPARKLING WHITE TEA, GINGER \$12

TONICS

FEVER TREE LIME YUZU TONIC, FEVER TREE ELDERFLOWER TONIC
JALAPENO ORANGE TONIC, HIBISCUS POMEGRANATE \$7
MEXICAN COCA COLA \$9

N.A. BEERS

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