

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

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

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, FARO 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 \$64

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 \$58

NY STRIP STEAK

16 OZ CHAR GRILLED, COWBOY BUTTER, YUKONS \$68

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
\$45 MINIMUM / **\$20** SPLIT PLATE CHARGE / **NO CHILDREN'S MENU**

EXECUTIVE CHEF / JOHN SCHATZ

Union Park

dining room

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 \$37
2024 CHARDONNAY \$37
2023 SAUVIGNON BLANC \$37
2024 ALBARINO \$35

ROSE

2024 LIGHTHOUSE BLUSH/SWEET \$33
2024 CAPE MAY ROSE/DRY \$38

RED WINES

2022 CAPE MAY RED \$35
2022 MERLOT \$38
2021 CABERNET SAUVIGNON \$43
2022 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