

Union Park

dining room

APPETIZERS

ARTISINAL BREAD BASKET \$8

FRENCH BUTTER SERVICE

BLACK GARLIC, TRUFFLE, FLUER DE SEL \$12

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

BAY SCALLOPS

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

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

DELICITA 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, CHERRIES, CRACKLING,
SHAVED FOIE, PEDRO XIMENEZ REDUCTION \$52

ST. LAURENT SALMON

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

GARLIC ROASTED SHRIMP

CHARRED PUMPKIN MANCHEGO GRITS, BASIL OIL,
TOMATO COMPOTE, ANDOUILLE DUST, \$44

NORTH AMERICAN LOBSTER

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

LAMB LOIN

LAMB RAGOUT, CELERIAC PUREE, ROASTED GARLIC JUS \$54

ELK CHOP

COFFEE & CHOCOLATE RUBBED, CRANBERRY APPLE PECAN QUINOA,
ZINFANDEL GLACE \$60

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

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

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

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

ROSE

2024 LIGHTHOUSE BLUSH/SWEET \$35
2024 ROSE/DRY \$46

RED WINES

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

NON ALCOHOLIC BEVERAGES

NEGRONI

ST. ARGENTIS 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)

SPARKLING

SPARKLING WHITE TEA, GINGER \$12

TONICS

FEVER TREE LIME YUZU, FEVER TREE ELDERFLOWER, SPARKLING GRAPEFRUIT,
SPARKLING SICILIAN LEMONADE, JALAPENO ORANGE \$9

MEXICAN COCA COLA \$10

N.A. BEERS

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