

APPETIZERS

CRUNCHY CALAMARI // 11

shisito peppers, sweet and spicy citrus dressing

COCKLES // 13

white wine, roasted shallots, piment d'espelette

BBQ PORK CHEEKS // 9

swiss chard, pickled mustard seeds

KOBE SHORT RIBS // 15

bomba rice, piquillo pepper relish

SCALLOPS & BACON // 16

watermelon glaze, jersey corn

KING SALMON CARPACCIO // 14

frisée, soy truffle vinaigrette

JUMBO LUMP CRAB CAKE // 15

salsa verde, grilled green onions

SALADS

HEIRLOOM TOMATOES // 12

mozzarella, micro basil, 12 year aged balsamic

BELGIAN ENDIVE // 11

toasted walnuts, stilton, walnut vinaigrette

SPICY CAESAR // 9

pecorino & white anchovies

BABY WEDGES // 11

buttermilk dressing, stilton, maple glazed bacon

Union Trust

PHILADELPHIA STEAKHOUSE

SUMMER 2010

SHELLFISH TOWERS

THE OYSTER TOWER // 50

profile of fresh market oysters

THE GRAND TOWER // 75

profile of shrimp and crab

THE ULTIMATE TOWER // 125

king crab, colossal lump crab, clams, oysters and shrimp

QUINCY LOGAN

executive chef

CHAZ BROWN

chef de cuisine

BARRY KIENZLE

sous

HAKEEM OTENIGBAGBE

sous

"ACE" PERRY

sous

RAW BAR FEATURES

SPICY OYSTER SHOOTERS // 17

market oysters, bloody mary, citrus, tabasco

LATIN "SMOKED" OYSTERS // 18

charred herb mignonette, avocado, jalapeño

BIGEYE TUNA TARTARE // 13

togarashi oil, sweet soy, avocado mousse, cilantro oil

COCKTAILS

SHRIMP COCKTAIL // 15

COLOSSAL CRAB MARTINI // 16

KING CRAB // DUTCH HARBOR, ALASKA // 18

SHELLFISH TASTING FOR TWO // 45

ON THE HALF SHELL

reduced red wine mignonette, cocktail, fresh lemon

EAST COAST OYSTERS // 16

WEST COAST OYSTERS // 19

GORDON'S APPELLATION OYSTER FLIGHT // MP

CLAMS // 12

PRIME HERITAGE BLACK ANGUS

PETITE FILET MIGNON // 6 OZ // 28

FILET MIGNON // 10 OZ // 42

NEW YORK STRIP // 16 OZ // 39

COWBOY RIBEYE // 22 OZ // 42

BONE-IN KANSAS CITY STRIP // 22 OZ // 42

PRIME DRY AGED 28 DAYS

NEW YORK STRIP // 14 OZ // 44

PORTERHOUSE // 22 OZ // 48

RIBEYE // 18 OZ // 42

PENNSYLVANIA RAISED

BERKSHIRE PORK RIB CHOP // 32
grilled peaches, 12 year aged balsamic

RACK OF LAMB // 42
amerena cherries, mint romesco

VEAL RIB CHOP "MILANESE" // 39
preserved lemon, piment d'espelette,
roasted pepper relish

SIRLOIN STEAK AU POÎVRE // 42
armagnac-peppercorn sauce

SHIITAKE RUBBED KOBE STRIP // 65
soy-balsamic syrup

FILET KING OSCAR // 44
king crab, asparagus, béarnaise

ANCHO RUBBED COWBOY // 44
argentinian chimichurri

SEAFOOD

SEARED TURBOT // 32
chanterelle mushrooms, saffron-corn broth

HARISSA GLAZED JAPANESE SEABASS // 36
cous cous, figs, marcona almonds

WILD KING SALMON // 32
champagne-lime emulsion

MISO CRUSTED BIGEYE TUNA // 36
baby bok choy, edamame, ginger-carrot emulsion

RAISE THE STEAKS

CARAMELIZED ONIONS // 3

STILTON BLUE // 4

RED WINE DEMI GLAÇE // 3

ARMAGNAC PEPPERCORN // 3

BLACK TRUFFLE BUTTER // 6

FRIED ORGANIC EGG // 3

ROASTED GARLIC CRUST // 3

MAINE LOBSTER TAIL // 27

POTATOES // 8

FINGERLING "LYONNAISE" MASHED YUKON GOLD
SALT CRUSTED BAKER FRENCH FRIES
"LOADED" HASH BROWNS

VEGETABLES // 9

CREAMED JERSEY CORN HEIRLOOMS & CUCUMBERS
SAUTEED SPINACH CREAMED SPINACH GRATIN
VIDALIA ONION RINGS ASPARAGUS ENGLISH
PEAS & CARROTS

CLASSICS // 10

ROASTED EXOTIC MUSHROOMS MAC N' CHEESE
BAKED BEANS