

Union Trust

PHILADELPHIA STEAKHOUSE

APPETIZERS

- CRISPY CALAMARI 13
peppadew relish, sweet & spicy citrus dressing
- JUMBO LUMP CRAB CAKE 16
tomato jalapeño jam
- SCALLOPS & BACON 15
beluga lentils, horseradish-mascarpone cream sauce
- BIGEYE TUNA TARTARE 16
togarashi oil, sweet soy, avocado, sriracha
- KOBE STEAK CARPACCIO 15
spicy radishes, crispy taro, ponzu vinaigrette

SOUP & SALAD

- GRILLED OCTOPUS SALAD 14
celery salad, olive vinaigrette
- TASTING OF BEETS 11
goat cheese, toasted pistachios, champagne-herb vinaigrette
- SPICY CAESAR 11
shiso, pecorino, white anchovies

WEDGE 12
butter milk dressing, roaring 40's bleu, Nueske bacon

MAINE LOBSTER BISQUE 15
crème fraîche

LYONNAISE 12
poached egg, bacon, mustard tarragon dressing

SHELLFISH TOWERS

PETITE TOWER
40

GRAND TOWER
65

ULTIMATE TOWER
95

- East Coast Oysters 16 Shrimp Cocktail 15
West Coast Oysters 18 Colossal Crab 17
Clams 13 Alaskan King Crab MP

SUNDAY SURF N' TURF

3 COURSES FOR \$35:
8 OZ. FILET MIGNON W/
YOUR CHOICE OF 3
SHELLFISH OPTIONS
+ appetizer & dessert.

HERITAGE BLACK ANGUS

- FILET MIGNON | 8 OZ 36
- BONE-IN COWBOY RIBEYE | 22 OZ 45
- BONE-IN FILET MIGNON | 16 OZ 58
- RIBEYE FILET MIGNON | 12 OZ 44

DRY AGED 28 DAYS

- NY STRIP | 14 OZ 45
- PORTERHOUSE | 24 OZ 49
- RIBEYE | 18 OZ 47
- TOMAHAWK RIBEYE | 28OZ 60

TOPPERS

- CARAMELIZED ONIONS 3
- FRIED EGG 3
- ROARING 40'S BLEU 4
- BLACK TRUFFLE BUTTER 6
- SEARED FOIE GRAS 12

MAINE LOBSTER TAIL MP

RAISE THE STEAKS

SAUCES

- CHIMICHURRI 2
- ARMAGNAC PEPPERCORN 3
- RED WINE DEMI GLAÇE 3

SURF

KING CRAB MP GRILLED SHRIMP 12

RUBS & CRUSTS

- ROASTED GARLIC CRUST 3
- ESPRESSO DUST 3
- SIX PEPPERCORN 2
- SMOKY ANCHO 2
- WILD PORCINI 4
- KING OSCAR 15

FISH

- WILD PACIFIC SALMON 33
smoked potato puree, romanesco
- GRILLED BIGEYE TUNA 36
soy lime vinaigrette
- WILD ALASKAN HALIBUT 32
braised artichokes, sage broth
- HARISSA GLAZED HAWAIIAN SEA BASS 39
lentils, ben of wood mushrooms

TWO WAYS

- BERKSHIRE PORK 32
rib chop & crispy braised belly
- COLORADO LAMB 37
chops and braised shoulder
- LANCASTER CHICKEN 27
breast and leg au vin
- BLACK ANGUS BEEF 36
banger steak & porter-braised short rib
- EGGPLANT 24
curried eggplant, chickpea gratin, crisp chickpea salad

FOR THE TABLE

- FINGERLING "LYONNAISE" 9 ASPARAGUS 11 CREAMED SPINACH 9
- SALT CRUSTED POTATO 7 SMOKY COLLARD GREENS 8 GREEK FRIES 8
- FRENCH FRIES 7 ROASTED MUSHROOMS 11 TRUFFLE FRIES 9
- ONION RINGS 9 AGED CHEDDAR GRITS 8 BRUSSELS SPROUTS 8
- SAUTEED SPINACH 8 YUKON GOLD MASHED 8 MAC N' CHEESE 11