

# Union Trust

PHILADELPHIA STEAKHOUSE

## STARTERS ▪ SOUPS

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LOBSTER GUACAMOLE  
AND LIME KISSED TORTILLAS // 16

MARGARET RIVER WAGYU CARPACCIO // 15

AGAVE TUNA TARTAR  
WITH CHILE CORNBREAD CHIPS // 13

SLOW SMOKED LAMB HOTCHPOTCH // 12

GRILLED VIETNAMESE GIANT SHRIMP  
WITH CHAI COCONUT MILK // 19

"THE" CRAB CAKE  
WITH LOBSTER NEWBURG SAUCE // 15

TIME BANDIT KING CRAB LOUIS  
AS SEEN ON TV'S 'DEADLIEST CATCH' // MP

LOBSTER CHOWDER WITH BACON DRIPPINGS  
AND TOMATO CROUTONS // 15

BONELESS PRIME SHORT RIBS SLOW SMOKED WITH  
MOLASSES GLAZE AND GRATED HORSERADISH // 14

## CAVIARS

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(BY THE OZ)

OSSETRA // 130

STURGEON #1 // 120

RED LUMP // 70

## CHEESES

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**CHEESE PLATE // 14**

DUTCH SMOKED GOUDA WITH CHERRY ONION JAM  
STILTON WITH ROSEMARY HONEY  
HERBED GOAT CHEESE WITH LAVOSH

## CHARCUTERIE

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SMOKED VERMONT DUCK BREAST WITH APPLE  
MINT BUTTER SERVED WITH GARLIC CROSTINI // 15

## OYSTERS ▪ CLAMS

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(1 OF EACH // 32.50)

CHESAPEAKE BAY WILD // VIRGINIA // 2.25

KUMAMOTO // HUMBOLDT BAY, CA // 2.95

CLASSIC WILD "BLUEPOINT" // LONG ISLAND SOUND, CT // 2.45

KUSSHI // DEEP BAY, BRITISH COLUMBIA, CANADA // 2.95

CAPE MAY SALT // CAPE MAY INLET, NJ // 2.45

MT. OLYMPIA // WASHINGTON // 2.95

BEAU SOLEIL // NEGUAC, NEW BRUNSWICK, CANADA // 2.95

TROTTON VIRGINICA // TOTTEN INLET,  
SOUTH PUGET SOUND, WA // 2.95

RASPBERRY POINT // PRINCE EDWARD ISLAND  
NATIONAL PARK, PEI, CANADA // 3.15

MOONSTONE // POINT JUDITH POND, RI // 2.65

EUROPEAN FLAT // UPSWELL, ME // 3.60

WELLFLEET // WELLFLEET HARBOR, MA // 3.15

NAUSETT BAY CLAMS ON THE HALF SHELL // 1.75

## CRABS ▪ SHRIMP

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COLOSSAL CRAB MARTINI // 25

COMPLETE CRAB SAMPLER FOR TWO // 75

GULF COAST U-12 SHRIMP COCKTAIL // 11 // 2.25 PER PC

## THE SIX SPOONS

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CHEF'S CHOICE OF FRESH SHUCKED OYSTERS WITH  
LEMON CRÈME FRAÎCHE AND ASSORTED CAVIAR // 20

## UNION TRUST SEAFOOD CASCADES

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ASSORTMENT OF BOUNTY FROM THE SEA

GOLD // 50 PER PERSON

SILVER // 39 PER PERSON

BRONZE // 24 PER PERSON

## THE VERTICAL STEAK TASTING FOR FOUR

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(ONLY ONE AVAILABLE PER NIGHT)

**FOUR 18OZ DRY AGED LONG BONE RIBEYES**  
AGED 56, 49, 42, 35 DAYS EACH // COOKED TO  
YOUR SPECIFICATIONS THEN SPLIT FOUR WAYS // 550

### RUFFAGE ▪ AMBROSIA ▪ GREENS

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SUGAR BABY MELON, BUTTER LETTUCE,  
AND FETA CHEESE // 8

MINI LETTUCE WEDGES WITH BLT DRESSING // 7

BABY BEETS AND GORGONZOLA // 8

GRILLED ROMAINE CAESAR AND ANCHOVY // 9

HEIRLOOM TOMATO AND BUFFALO MOZZARELLA // 12

HOUSE MIXED GREENS // 9

### STARCHES ▪ VEGGIES ▪ SAUCES

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IDAHO POTATO HOUSE CUT FRIES // 6

HAND MASHED POTATOES // 9

BAKED IDAHO ONE POUNDER // 9

ROSEMARY ROASTED BLISS POTATOES // 9

YUKON GOLD AU GRATIN // 10

SHITAKE CREAMED SPINACH // 10

BACON BRAISED BRUSSELS SPROUTS // 9

HAUSER BROCCOLI CASSEROLE // 10

MUSHROOM TARTE TATIN // 12

STEAKHOUSE KENNETT SQUARE  
BUTTON MUSHROOMS // 11

MACARONI AND TILLAMOOK CHEDDAR CHEESE // 10

PEARL ONION JAM // 4

CARAMELIZED VIDALIA ONIONS // 6

STONE GROUND MUSTARD DEMI // 4

TW STEAK SAUCE // 4

MAYTAG BLEU CHEESE SAUCE // 4

BERNAISE // 4

### STRIPS ▪ LOINS ▪ FISH

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RIBEYE FILET MIGNON // 12 OZ // 45

NEW YORK STRIP // 14 OZ // 54

BIG EYE TUNA STEAK // 12 OZ // 29

COLD WATER WESTERN AUSTRALIA  
LOBSTER TAIL // 28 OZ AND UP // MP

PETIT FILET MIGNON // 8OZ // 27

PRIME RIBEYE // 18 OZ // 48

ALASKAN SOCKEYE SALMON // 10 OZ // 27

WAGYU STRIP // 16 OZ // 150

### CHOPS ▪ BONES ▪ RIBS

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LONG BONE DRY-AGED RIBEYE // 28 OZ // 94

PRIME BONE-IN RIBEYE // 20 OZ // 62

MEADOW RESERVE // 14 OZ RIB CHOP // 55

MEADOW RESERVE VOLCANO VEAL SHANK  
SERVED OSSO BUCO STYLE // 28 OZ // 58

PRIME PORTERHOUSE FOR TWO // 32 OZ // 110

PRIME BONE-IN FILET MIGNON // 16 OZ // 80

BERKSHIRE FARM MARBLED  
PORK PORTERHOUSE // 16 OZ // 24

SLOW ROASTED SWORDFISH CHOP // 16 OZ // MP

MONKFISH OSSO BUCO // 16 OZ // 38

BONE-IN LAMB STRIP STEAK // 16 OZ // 32

SMOKIN' COLORADO RANGE RACK OF LAMB // 51