

Union Trust

PHILADELPHIA STEAKHOUSE

STARTERS ▪ SOUPS

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 // 14

"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

CAVIARS

(BY THE OZ)

OSSETRA // 130

STURGEON #1 // 120

RED LUMP // 70

CHEESES

CHEESE PLATE // 14

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

CHARCUTERIE

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

OYSTERS ▪ CLAMS

(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

TOTTEN 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

COLOSSAL CRAB MARTINI // 25

COMPLETE CRAB SAMPLER FOR TWO // 75

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

THE SIX SPOONS

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

UNION TRUST SEAFOOD CASCADES

ASSORTMENT OF BOUNTY FROM THE SEA

GOLD // 50 PER PERSON

SILVER // 39 PER PERSON

BRONZE // 24 PER PERSON

THE VERTICAL STEAK TASTING FOR FOUR

(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 // 500

RUFFAGE ▪ AMBROSIA ▪ GREENS

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

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

RIBEYE FILET MIGNON // 12 OZ // 45

NEW YORK STRIP // 14 OZ // 48

BIG EYE TUNA STEAK // 12 OZ // 29

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

PETIT FILET MIGNON // 8OZ // 27

ALASKAN SOCKEYE SALMON // 10 OZ // 27

WAGYU STRIP // 10 OZ // 100

CHOPS ▪ BONES ▪ RIBS

LONG BONE DRY-AGED RIBEYE // 32 OZ // 94

PRIME BONE-IN RIBEYE // 18 OZ // 62

MEADOW RESERVE // 14 OZ RIB CHOP // 55

MEADOW RESERVE VOLCANO VEAL SHANK
SERVED OSSO BUCO STYLE // 34 OZ // 58

PRIME PORTERHOUSE FOR TWO // 32 OZ // 95

PRIME BONE-IN FILET MIGNON // 16 OZ // 60

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 // 41