

SMALL PLATES AND SNACKS

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| Mezze Platter Served with pickled vegetables and grilled pita Traditional Hummus Beet Hummus Baba Ghanoush | 28 |
| Guacamole Chef's family home-style recipe, house made tortilla chips | 20 |
| Marinated Olives Orange, rosemary, garlic | 14 |
| Shishito Peppers | 16 |
| Edamame | 16 |

SUSHI

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| Crispy Tuna Rice Spicy tuna, teriyaki, chef's special sauce | 28 |
| Sushi Tower Salmon, tuna, avocado, spicy mayo, teriyaki, sesame | 30 |
| Nigiri Flight Tuna, salmon, spicy tuna, caramelized teriyaki salmon | 22 |
| Tropical Roll Salmon, mango, avocado, fried onions, spicy mayo | 26 |
| Veggie Roll Carrot, cucumber, avocado | 20 |

APPETIZERS

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| Tuna Pizza Avocado crème, capers, red onions, black olives, serrano pepper, micro greens, teriyaki drizzle | 30 |
| Beef Tenderloin Carpaccio Fried shiitake mushrooms, baby arugula, truffle aioli | 32 |
| Chicken and Waffle Nuggets Maple aioli | 26 |
| Mini Burger Sliders (3) House-ground beef blend patty, grilled onion, pickle, homemade BBQ sauce | 28 |
| Beef Potstickers Pan-seared beef dumplings, scallions, shiitake mushrooms, sesame seeds, ponzu sauce | 30 |
| Grilled Steak Tacos (3) Hand-crafted flour and corn taco, pico de gallo, guacamole | 29 |
| Curried Lamb Samosas Mango salsa, potato crunch, truffle oil | 28 |
| Chicken Lollipops Pan-fried, sweet Thai chili and hot sauce, sesame seeds | 26 |

SIDES \$15

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| Seasoned, hand-cut fries | |
| Truffle hand-cut fries (\$18) | |
| Mashed potatoes | |
| Roasted artichokes, sun-dried tomato, apricot (\$20) | |
| Japanese eggplant, sweet chili sauce | |
| Seasonal roasted vegetables | |
| Sautéed cremini mushrooms and red onions | |

SOUP AND SALAD

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| Porcini White Mushroom Soup Truffle oil, croutons | 20 |
| Chicken Vegetable Soup Zucchini, yellow squash, carrots, dill | 20 |
| Mediterranean Salad Tomatoes, cucumber, red onion, Kalamata olives, lemon-cumin vinaigrette | 25 |
| Caesar Salad Romaine, pita croutons, roasted garlic-anchovy, Caesar dressing | 20 |
| Pickled Beets Baby arugula, cherry tomato, pistachio, tahini, | 26 |
| Add chicken \$15 | |
| Add salmon \$14 | |
| Add steak \$25 | |

MAINS

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| Crispy-Seared Mediterranean Branzino Grilled lemons, fresh herbs, roasted seasonal vegetables | 47 |
| Pan Roasted Alaskan Salmon Fillet Asian glaze, carrots, Artichokes, potato Gnocchi | 44 |
| Veal Chop Schnitzel baby arugula, cherry tomatoes, baby cucumber, Kalamata olives, roasted potatoes | 85 |
| Braised Boneless Short Ribs Prunes, red wine, balsamic, mashed potatoes | 87 |
| Roasted Half Duck Apricot-lemon zest sauce, herbed couscous | 65 |
| Waygu UN Burger House-ground 8oz patty, lettuce, grilled onion, pickle, tomato, homemade BBQ sauce, short rib topper, hand-cut fries | 55 |
| BBQ Short Rib Sandwich Slow-cooked pulled beef, grilled onions, hand-cut fries | 36 |
| Spaghetti Salmon with Tomato Sauce | 38 |
| Potato Gnocchi Short rib ragout, spiced tomatoes | 38 |

GRILLED SPECIALTIES

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| Center Cut Ribeye Rosemary fuego aioli | 78 |
| Delmonico Teriyaki glaze | 98 |
| Filet Mignon Au Poivre Peppercorn sauce | 85 |
| Lamb Chops (3) Mint pesto | 89 |
| Boneless Half Chicken Lemon-tarragon sauce | 45 |

*Prices do not include tip or gratuity.
20% Gratuity will be added for parties of 6 or more.

*Please alert your server if you have any allergies.

UN Plaza Grill can accommodate big groups for on premises parties.
Choose from our menu or you can customize your own.