

Mezze Platter 25

Served with pickled vegetables and grilled pita Traditional hummus and baba ghanous

Guacamole 20

Chef's family home-style recipe, house made tortilla chips

Tuna Pizza 30

Avocado crème, capers, red onions, black olives, Serrano pepper, micro greens, teriyaki drizzle

Beef Tenderloin Carpaccio 32

Fried shiitake mushrooms, baby arugula, truffle aioli

Chicken and Waffle Nuggets 26

Maple aioli

Mini Burger Sliders 28

House-ground beef blend patty, grilled onion, pickle, homemade BBQ sauce (3)

Beef Potstickers 30

Pan-seared beef dumplings, scallions, shiitake mushrooms, sesame seeds, ponzu sauce

Grilled Steak Tacos 29

Hand-crafted flour and corn taco, pico de gallo, guacamole (3)

Curried Lamb Samosas 28

Mango salsa, truffle oil

Chicken Lollipops 26

Pan-fried, sweet Thai chili and hot sauce, sesame seeds

Shishito Peppers 16

Edamame 16

SOUP AND SALAD

Porcini White Mushroom Soup 20

Truffle oil, croutons

Chicken Vegetable Soup 20

Zucchini, yellow squash, carrots, dill

Mediterranean Salad 25

Tomatoes, cucumber, red onion, Kalamata olives, lemon-cumin vinaigrette

Caesar Salad 20

Romaine, roasted garlic-anchovy caesar dressing

Pickled Beets 26

Baby arugula, cherry tomato, pistachio, red wine vinaigrette

Add chicken \$15 - Add salmon \$18 - Add steak \$25

*Prices do not include tip or tax - 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.



Crispy Tuna Rice 28Spicy tuna, teriyaki, chef's special sauce

Sushi Tower 30

Salmon, tuna, avocado, spicy mayo, teriyaki, sesame seeds

Salmon Carpaccio 34

Thinly sliced salmon, micro greens, fried capers, truffle oil

Tropical Roll 26

Salmon, mango, avocado, fried onions, spicy mayo

Veggie Roll 20

Carrot, cucumber, avocado

MAINS

Crispy-Seared Mediterranean Branzino 49

Grilled lemon, fresh herbs, roasted seasonal vegetables

Sesame Crusted Salmon 45

Asian vegetables, shimenji mushrooms, carrots, bok choy, Asian glaze

Breaded chicken schnitzel 48

Baby arugula, cucumber, tomato, onions, lemon vinaigrette

Classic UN Burger 37

House-ground 8oz patty, lettuce, onion, pickle, tomato, hand-cut fries

BBQ Short Rib Sandwich 36

Slow-cooked pulled beef, grilled onions, hand-cut fries

Linguini with Tomato Sauce 30

Add chicken \$15 - salmon \$18 - steak \$25

Beef Bolognese 38

Linguine pasta

Potato Gnocchi 32

Short rib ragout, spiced tomatoes

Veal Chop Schnitzel 90

Baby arugula, cherry tomatoes, baby cucumber, Kalamata olives, roasted potatoes

GRILLED SPECIALTIES

20oz Bone-in Rib Steak - baked potato 89

Delmonico - roasted potatoes, crispy onions, Teriyaki glaze 98

Peppercrust steak - truffle mashed potatoes 65

Lamb Chops (3) - mint pesto, basil mashed potatoes 95

SIDES

Seasoned, hand-cut fries \$15 -- Truffle hand-cut fries \$18 -- Mashed potatoes \$15 Roasted artichokes sun-dried tomato, apricot \$20 -- Japanese eggplant, sweet chili sauce \$15 Seasonal roasted vegetables \$15 -- Sautéed cremini mushrooms and red onions \$15