BAKED POTATO MONKEY BREAD 6.

RAW BAR

CRAB & AVOCADO Jumbo Lump, Cilantro, Citrus ..... 18.
ROCK SHRIMP COCKTAIL Ceviche Style ..... 18.
SPICY TUNA TARTARE Fresno Pepper, Potato Chips ..... 16.

STARTERS

STEAK TARTARE Bone Marrow Butter, Radishes ..... 16.
HOUSE CAESAR Peppadew Peppers, Parmesan ..... 14.
BROKEN WEDGE SALAD Bacon, Blue Cheese, Tomatoes ..... 13.
GRILLED BUCHERON CHEESE Cranberry Walnut Baguette ..... 13.
ROASTED BEETS & SQUASH HUMMUS Toasted Focaccia ..... 12.
GRILLED NUESKE'S BACON Peanut Butter, Jalapeño Jelly ..... 17.

STEAKS

NATURAL ANGUS STEAKS FROM OPEN PRAIRIE

Our steaks are USDA Natural Angus Beef, free of antibiotics & added hormones, and sourced from Crossfour, Silver Spur, & Wulf family owned ranches

10 oz. BAVETTE BAR STEAK ..... 26.
10 oz. THE HANGER ..... 34.
8 oz. THE DON AMECHE FILET ..... 36.
12 oz. SIRLOIN STRIP ..... 38.
10 oz. FILET MIGNON ..... 39.

MAINS

GRILLED OCTOPUS Roasted Tomato Farro ..... 27.
THE PATTY MELT CLUB Spicy Slaw ..... 21.
LEMON-CHARRED CHICKEN Grilled Herbs ..... 25.
QE STEAKHOUSE BURGER Dry-Aged Ribeye ..... 24.
TUNA AU POIVRE Local Yellowfin ..... 28.
BRANZINO FRITES Curly or Zucchini ..... 29.

ENTRÉE SALADS

KALE CHICKEN SALAD Miso-Tahini, Almonds, Granny Smith ..... 22.
CHARRED STEAK SALAD Avocado, Lentil Crisp, Orange ..... 26.
SALMON GREEN GODDESS Tomato Confit, Sunflower Seeds ..... 26.

SIDES $9

MARKET

CHARRED BROCCOLI
SAUTÉED GREENS
GRILLED ASPARAGUS
ROASTED CARROTS

NEW CLASSICS

CACIO E PEPE ORZO
CREAMED-SPINACH HUSH PUPPIES
MEXICAN STREET CORN
BROWN-BAG CURLY FRIES