

TO START

FOR THE TABLE

Casella's Prosciutto Speciale	24
Black Truffle Lobster Toast	47
Our Baby Back Ribs	22

COCKTAILS

18

Quality Mule
Tito's Vodka, House Ginger Beer

Nitro Negroni
Campari Negroni served from a Stout Tap

Hemingway Spritz
Bacardi Superior, Grapefruit, Prosecco, Maraschino

Chili Margarita
El Tesoro Tequila, Ancho Verde, Blood Orange, Lime

Smokey Gimlet
Piedre Almas Mezcal, Tanqueray, Coconut,
Charred Lime

OYSTERS & COCKTAILS

Oysters, East & West Coast	4/pc
U7 Shrimp Cocktail	26
Fresh Cracked Lobster	28

SALADS

Green Goddess Chopped Salad	17
Classic Caesar	19
Our BBB Tomato Salad	21
Spicy Beet Salad	18

APPETIZERS

Roasted Butternut Squash Soup	16
Traditional Steak Tartare	19
Slab Bacon, Peanut Butter, Jalapeño	21
The QM Crabcake	26
Crab & Avocado	24
Yellowfin Tuna Tartare	24

THE MEATS

Hanger Steak, Brandied Cherries	42
Roasted Chicken, Lemon Confit	29
NY Strip Steak	53
Filet Mignon	55
Bone-In Dry-Aged Prime Sirloin	65
QM Tomahawk Ribsteak	69
<i>Our Tableside Truffle Butter Service</i>	<i>+12</i>

THE BUTCHER CUTS

28 Day Dry-Aged Prime Porterhouse <small>Cut for QM by Meat Master Danny Kissane</small>	65pp
Long Bone Prime Rib <small>Caramelized Onion Jus, Horseradish Cream</small>	79pp
The Three Filets <small>Cajun Au Poivre, King Crab Béarnaise, Balsamic Truffle</small>	65pp

THE FISH

Everything Crusted Branzino	45
Organic Scottish Salmon	43
Tuna Au Poivre	48

SIDES

POTATOES

Pan Roasted Crispy Potatoes	15
Parmesan Waffle Fries	16
Whipped Potatoes	16

THE NEW CLASSICS

Yorkshire Creamed Spinach	16
Broccoli & Cheese Bites	16
Corn Crème Brûlée	17
Gnocchi & Cheese	16

FROM THE MARKET

Sautéed Spinach	15
Spicy Brussels Sprouts	17
Jumbo Asparagus	17
Grilled Broccoli	17