

GRILL MENU

APPETIZERS

U10 Scallops

Plantain Purée, Chorizo,
Cilantro Vinaigrette

Roasted Bone Marrow

Crab & Avocado

House-Cured Slab Bacon

Peanut Butter & Jalapeno Jelly

Traditional Steak Tartare

Snapper Ceviche

Local Strawberries, Heirloom Tomatoes

SALADS

Local Farmer's Salad

Caesar Salad

Green Goddess

Chopped Salad

Kale & Manchego Salad

Chorizo Vinaigrette

MAIN COURSES

Baby Back Ribs

Honey-Lime, Fresh Mint, Thai Basil

Petit Filet Mignon

Lemon Charred Chicken

The QM Red Label Burger

Pleasant Ridge Reserve, Lacquered Onions, Truffles

Bavette Steak

Black & Blue

Branzino

Chimichurri, Sauce Vierge, or Fennel Saffron



2 Courses/\$39 Per Person