

WINE DINNER MENU

**CHOOSE A THREE
COURSE MENU:
APPETIZER, ENTRÉE AND
DESSERT**

**PAIRED WITH FANTASTIC
WINES**

\$59 PER PERSON

Featured Wines

Veuve du Vernay “Brut” NV Sparkling, FR

Louis Latour 2014 Chardonnay Ardèche, FR

Jean-Luc Colombo “Cape Bleue” 2016 Rose
Provence, FR

Guenoc 2016 Cabernet Sauvignon, CA

CHARCUTERIE

(Cured in house, Choose 3)

Spicy Coppa

Duck Bacon

Foie Gras Terrine

La Quercia Prosciutto

Soppressata

Ham Hock Terrine

RICOTTA

w/ Mangrove Honey

w/ La Quercia Prosciutto

SALADS

Local Farmer’s Salad

Caesar Salad

Tomato & Stracciatella

Green Goddess

Chopped Salad

Kale & Manchego Salad

Chorizo Vinaigrette

APPETIZERS

U 10 Scallops

Chilled Carrot Curry Soup, Charred Corn

Roasted Bone Marrow

Crab & Avocado

House-Cured Slab Bacon

Peanut Butter & Jalapeno Jelly

Traditional Steak Tartare

Snapper Ceviche

Local Strawberries, Heirloom Tomatoes

Salmon Poke Bowl

Puffed Wild Rice, Sesame-Honey Shoyu

Royal Red Shrimp Aguachile

Charred Oranges, Cucumber, Fresno Pepper

The QM Crabcake

Pure Colossal Lump

(\$5 Supplement)

Fresh Cracked Lobster Cocktail

(\$10 Supplement)

THE MEATS

Filet Mignon (8oz/12oz)

Grilled Bavette

Cured Orange Salad

Aged Bone-in Sirloin (18oz)

Lemon Charred Chicken

Tomahawk Rib Steak (24oz)

(\$10 Supplement)

Baby Back Ribs

Honey-Lime, Fresh Mint, Thai Basil

The QM Red Label Burger

Pleasant Ridge Reserve, Truffles

Wagyu “Pastrami” Brisket

Spicy Slaw, Grilled Rye Crouton

SEARED THREE FILETS

Oscar, Au Poivre, Wellington

THE LOBSTER

12 oz Spiny Lobster Tail

(Classic, Cajun, or Miso)

(\$10 Supplement)

THE FISH

Grilled Swordfish

Japanese Eggplant Caponata, Lemon Bread Crumbs

Local Fish

English Peas & Carrots, Spring Onions, Pistachios,

Dijon-Lemon Sauce

Everything-Crusted Ora King Salmon

Smoked Cream Cheese, Pickled Onions



THE BUTCHER’S CUT

(Meats for two, please allow 45 minutes)

Dry-Aged Porterhouse
Roasted Garlic & Herb Butter
(\$20 Supplement)

THE VEGETABLE

Roasted Seasonal Veggies
Apricot Puree, Crispy Chickpeas, Herb Sauce

SIDES (ADDITIONAL)

POTATOES 11

Pan Roasted Crispy Potatoes
Parmesan Waffle Fries
The Quality Potato

THE NEW CLASSICS 13

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

FROM THE MARKET 12

Grilled Asparagus
Sautéed Spinach
Pan Roasted Seasonal Mushrooms

*There is risk associated with consuming raw oysters. If you have chronic illness of the liver,
stomach or blood or have immune disorders, you are at greater risk of serious illness from raw
oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk
of foodborne illness*