



## BAKED POTATO MONKEY BREAD 6.

### RAW BAR

- VEGETABLE CRUDITÉS *old School Ranch*.....9.
- SPICY TUNA TARTARE *Fresno Pepper, Potato Chips*.....19.

### STARTERS

- ROASTED BEETS & SQUASH HUMMUS *Toasted Focaccia*.....11.
- HOUSE CAESAR *Peppadew Peppers, Parmesan*.....17.
- BURRATA *sultana Marmalade & Country Bread*.....18.
- OUR WEDGE *Blue Cheese, Candied Bacon, Habanero Dressing*.....17.
- GRILLED NUESKE'S BACON *Peanut Butter, Jalapeño Jelly*.....18.
- ARTICHOKE MAC & CHEESE *Fontina, Pecorino*.....18.

### OUR STEAKS

Our signature cuts served with curly fries or salad

- BAVETTE.....29.
- THE HANGER.....38.
- SIRLOIN STRIP.....45.
- CLASSIC FILET.....49.
- THE DON AMECHE FILET.....39.

ADDITIONS

Au Poivre +3

Cajun Butter +3

Gorgonzola Dolce +3

Truffle Butter +5



### MAINS

- THE PATTY MELT CLUB *spicy Slaw*.....22.
- LEMON-CHARRED CHICKEN *Grilled Herbs*.....28.
- THE BUTCHER'S CUT BURGER *(Slab Bacon+3)*.....25.
- SCOTTISH SALMON *Bok Choy, Ginger-Scallion Sauce*.....33.
- GRILLED BRANZINO *Arugula, Sundried Tomato Vinaigrette*.....33.
- KALE CHICKEN SALAD *Miso Tahini, Almonds, Granny Smith*.....26.
- ASIAN STEAK SALAD *Toasted Sesame Dressing, Crispy Wontons*.....29.
- GRILLED OCTOPUS *salsa Verde, Crispy Potato Salad*.....32.

### SIDES

#### MARKET

- CHARRED BROCCOLI.....9.
- BLACKENED BRUSSELS. . 11.
- SAUTÉED GREENS.....9.

#### NEW CLASSICS

- CACIO E PEPE ORZO..... 11.
- BROWN-BAG CURLY FRIES.....11.
- CORN CRÈME BRÛLÉE.....12.

### DESSERT

- BIRTHDAY CAKE SUNDAE *vanilla Malt Ice Cream, Frosted Confetti Cake*..10.
- STICKY TOFFEE CAKE *Pecan Toffee Drizzle, Vanilla Ice Cream*.....12.

# COCKTAILS BY THE GLASS BOTTLES BEER

## Q&E CLASSICS

### QUALITY MULE \$17

Tito's Vodka, Fresh Ginger, S.Pellegrino

### HEMINGWAY SPRITZ \$15

Bacardi Superior, Prosecco, Maraschino, Fresh Grapefruit

### NITRO NEGRONI \$16

Sparkling Campari Negroni, Frothy Top

## FESTIVUS COCKTAILS

### FESTIVUS CUP \$17

Grey Goose, Grapefruit, Rosemary, St. Germain

### CHRISTMUKKAH \$16

Illegal Mezcal, Creme de Cacao, Campari, Lemon

### BLACK & WHITE 'TINI \$16

Aged Rum, Lillet Blanc, Cacao, Lemon, Eggwhite

## SPARKLING

1 / 1.5 / BTL

GLERA, Tullia ,NV, Prosecco.....\$12 / 17 / 45

## WHITE

VERDICCHIO, Umani Ronchi, "Villa Bianchi", 2019, Le Marche..... \$11 / 16 / 42

PINOT GRIGIO, Caposaldo, 2020,Veneto.....\$12 / 18 / 46

CHARDONNAY, Cartlidge & Browne, 2020, Napa Valley, California..... \$13 / 20 / 50

SAUVIGNON BLANC, Lilou, 2021, Loire Valley, France..... \$16 / 24 / 65

## ROSÉ

ROSÉ BLEND, Anne-Brigitte, 2018, Languedoc.....\$13 / 19 / 50

## RED

SANGIOVESE, Melini "San Lorenzo" Chianti, 2019 Tuscany..... \$12 / 18 / 46

BORDEAUX BLEND, Quality Wine Medoc, 2019, Loire Valley..... \$13 / 19 / 48

MALBEC, Tintonegro, 2020, Mendoza.....\$14 / 20 / 50

PINOT NOIR, Benton Lane, 2017, Willamette Valley..... \$15 / 22 / 56

CABERNET BLEND, Decoy from Duckhorn, 2018, Sonoma County.....\$16 / 23 / 59

RED BLEND, Chappellet "Mountain Cuvee", 2018 Napa Valley (poured from 1.5L).. \$20 / 29 / 175

## WHITES

Vincent Girardin Bourgogne 2016 Burgundy, France.....\$65

Jordan Chardonnay 2017 Alexander valley, California.....\$72

Cakebread Sauvignon Blanc 2020 Napa Valley, California.....\$86

Flowers Chardonnay 2017 Sonoma Coast, California.....\$98

## ROSÉ

Domaines Ott "Clos Mireille" 2020 Provence, France.....\$99

## RED

Ridge "Three Valleys" Zinfandel 2018 Sonoma County, California.....\$75

Red Schooner by Caymus "Voyage 7" Malbec, NV, Argentina.....\$90

Clos du Val Cabernet Sauvignon 2017 Napa Valley, California.....\$95

Belle Glos "Las Alturas" Pinot Noir 2018 Santa Lucia Highlands, California.....\$98

Ch. Brane-Cantenac "Baron de Brane" Margaux 2016 Bordeaux, France.....\$103

Flowers Pinot Noir 2018 Sonoma Coast, California.....\$115

Beaurenard Chateauneuf-du-Pape 2019 Rhone Valley, France.....\$130

Chateau Montelena Cabernet Sauvignon 2018 Napa Valley, California.....\$158

Val di Suga Brunello di Montalcino 2015 Tuscany, Italy.....\$160

Silver Oak Cabernet Sauvignon 2017 Napa Valley, California.....\$225

## \$9

• Quality Beer, Special Collaboration Interboro Brewing "New York Ale" NY

• Pilsner, Victory "Prima" PA

• Cider, Graft Farm "Flor Cider" NY

• Brooklyn's Best Peach Tea, Non Alcoholic

## FESTIVUS COCKTAILS

### QUALITY NOG \$15

Cognac & Bourbon with House made Nog

### RE-GIFT SPRITZ \$17

Vodka, Blood Orange, Grand Mariner, Prosecco

### APRES SKI SANGRIA \$15

Mulled Wine with Winter Citrus & Spices

### HOME ALONE \$16

Bourbon, Cinnamon, Spruce Bitters

### HOLIDAY HAM \$15

Bacon Washed Pineapple Rum, Cloves Bitter, Maraschino

### MIRACLE MULE \$15

Rye Whiskey, Blackberry, Ginger, Lime

• Stout, Left Hand Brewing "Nitro Milk" CO

• I.P.A Threes Brewing "Logical Conclusion" NY

• Boozy Tea, Owl's Brew "Darjeeling & Hibiscus" NY