

At Quality Meats, we have chosen some of New York City's and the South's oldest and most respected family-owned butchers to hand-select and cut our meats to our specifications. Halperns', Gachot & Gachot and Pat LaFrieda have earned their reputations over generations as the finest meat purveyors available.

## BOUQUETS

Shellfish	55/109
Charcuterie & Cheese	19/29
The Whole Shebang	109

## OYSTERS

Hog Island	Blue Point	3
Kusshi	Apalachicola	
Shigoku	Moon Shoal	

## COCKTAILS

Lobster Cocktail	20
U7 Shrimp	15/19
Colossal Stone Crab Claws	Market Price

## SALADS

Local Farmer's Salad	11
Caesar Salad	13
Tomato & Stracciatella	16
Green Goddess Chopped Salad	14
Kale & Manchego Salad Chorizo Vinaigrette	14

## APPETIZERS

Roasted Bone Marrow	9
Seared Diver Scallops Black Garlic, Celery Leaves	16
New England Clam Chowder	14
Hog Snapper Ceviche Sunchokes & Citrus	16
Crab & Avocado	15
House-Cured Slab Bacon Peanut Butter & Jalapeno Jelly	15
Florida Keys Cobia Crudo Strawberry Gazpacho	16
The QM Crabcake Pure Colossal Lump	19
Stuffed Oysters Chickpeas, Chorizo Aioli	16
Traditional Steak Tartare	17
Uni Garlic Toast Robiolina, Tomato Butter	20

## THE MEATS

Filet Mignon (12oz)	44
Grilled Bavette Embered Shallots	28
Seared Three Filets	46
Hickory Smoked Pork Chop Cuba Libre	36
Aged Bone-in Sirloin (18oz)	46
Roasted Chicken & Kumquats	19
Tomahawk Rib Steak (24oz)	48
Baby Back Ribs	26

## THE BUTCHER'S CUT

Long Bone Short Rib Charred Lemon Gremolata	39 pp
Double Rib Steak (64oz) Onion Rings & Smoked Horseradish Cream	55 pp
Braised Veal Shank Black Truffle Pappardelle	42 pp
Suckling Pig Confit Ginger Spiced Apricots	39 pp

## THE FISH

Tuna au Poivre	32
Halibut Brioche Poached Egg, Truffles	29
Everything-Crusted Branzino Smoked Cream Cheese, Pickled Onions	29

*Fish Can Also Be Simply Pan Roasted*

## SIDES

POTATOES	10
Pan Roasted Crispy Potatoes	
Parmesan Waffle Fries	
The Quality Potato	
Herb Roasted Baby Potatoes	
THE NEW CLASSICS	12
Gnocchi & Cheese	
Yorkshire Creamed Spinach	
Corn Crème Brûlée	
Broccoli & Cheese Bites	
FROM THE MARKET	11
Grilled Jumbo Asparagus	
Sautéed Spinach	
Grilled Homestead Oyster Mushrooms	
Beet Glazed Carrots	

## BARMAN'S SELECTIONS

**Sandeman LBV Port Wine *Portugal*** 12 gls / 38

*"Late Bottle Vintage" is a ruby Port from a single year, chosen for its high quality and bottled after aging for four to six years in wood.*

**La Spinetta "Biancospino" 2011 375 ml**  
***Moscato d'Asti*** 11 gls / 50

*Every Summer Piedmont gets hit by hail storms. To protect the vines, many producers such as Spinetta shoot "hail cannons" into storm clouds to break up the ice as it forms.*

**Dolce 2008 375ml *Napa*** 24 gls /152

*Dolce is the only winery in North America that is solely devoted to making dessert wines, sharing a similar philosophy to producers in Sauternes.,*

**Chateau Suduirat 2011 Sauternes 375ml** 26 gls /163

*The dessert wines of Sauternes are actually inflicted with a disease called botrytis, or "Noble Rot." This disease sucks the moisture out of grapes concentrating the sugar in the grape.*

**Zacapa 23yr Rum** 15 gls

*Guatemalan rum aged in a Solera system, like those used in Sherry where barrels are stacked and bled into older barrels on the bottom.,*

**Nonino Amaro** 12 gls

*Amaro is traditionally made by infusing grape brandy with a (usually secret) mix of herbs, flowers, aromatic bark, citrus peel and spices.*

**QUALITY MEATS**  
**MIAMI BEACH**

## THE SWEETS

### Warm Apple Tart

*Vanilla Ice Cream, Apricot Compote*

### Key Lime Pie

*Mango-Banana Sorbet*

### Sticky Toffee Pudding

*Fig Ice Cream*

## ICE CREAM CAKES

### The Grasshopper

*Mint Oreo ice cream sandwiched between layers of devils food cake, topped with crème de menthe icing*

### The Monster Mash

*Milk chocolate ice cream with gobs of cookies sandwiched between layers of chocolate cake, topped with chocolate*

### The Nutter Butter

*Banana ice cream, nutter butter cookies sandwiched between layers of peanut butter cake, topped with vanilla fluff icing*

## THE ICE CREAMS

### A DRESSED-UP SCOOP

#### Butterscotch Oatmeal Cookie

*Butterscotch flavored ice cream, chewy oatmeal cookie chunks*

#### Take 5

*Milk chocolate ice cream swirled with chopped pretzels, peanuts, fudge & caramel*

#### Peach Melba Frozen Yogurt

*Raspberry frozen yogurt, Vanilla stewed peaches*

#### Coffee & Doughnuts

*Chocolate doughnuts swirled into creamy coffee flavored ice cream*

#### Burnt Marshmallow

*Burnt marshmallow ice cream, chocolate fudge, chocolate chunks & graham cracker bits*

#### Orange Creamsicle Sherbet

*Fresh squeezed orange juice & vanilla cream frozen together, like a push pop*

#### Coconut Dream Bar

*Coconut ice cream with chunks of graham cracker, chocolate bits & a ribbon of dulce de leche*

#### Mango Banana Sorbet

*Passion fruit, rum soaked tropical fruits*

## THE TEAS

*Custom-crafted tea blends from  
The Brew Lab Tea in New York City.  
All of our teas use only real, whole, natural herbs  
and spices.*

### English Breakfast

*Classic, caffeinated blend created from a blend of black teas from China and India*

### Ginger Chamomile

*This tisane is caffeine-free. Chamomile has light, sweet, floral notes, and the flavor is kicked up with warm, spicy ginger*

### Genmai Cha

*This traditional green tea includes popped corn, lending a nutty, earthy flavor*

### Lemon Verbena Peppermint

*This tisane is caffeine free, and is light and clean, with a mint flavor*

### White Tea with Hibiscus and Pomegranate

*White tea is rich in antioxidants - this blend has natural sweetness due to pomegranate, and a lovely tart finish from the hibiscus*

### Simple Black Iced Tea

*Classic, clean black iced tea*