



APPETIZERS

OVEN BAKED BRIE CHEESE

Sautéed dried fruits, Sauvignon Blanc.

SALMON GRAVLAX

Fresh salmon with dressing, sour cream, lemon zest, pickled cucumbers, and orange.

SEARED TUNA

Crusted macadamia nuts, ginger granite, glasswort, yuzu-soy sauce.

RIB EYE CRISP

Guacamole, tortillas, "tomatillo" salsa, grilled chili peppers.

BEEF CARPACCIO

Lime juice, fried capers, Parmesan cheese, olive oil, Portobello mushroom "confit".

BEEF TURNOVER

Tomato chimichurri sauce.

LOBSTER MAC AND CHEESE

Three cheese macaroni, sautéed lobster, battered lobster bits.

SALADS

RAINBOW BEET SALAD

Organic baby beets, orange supreme, spinach, lime, goat cheese dressing.

ENDIVE AND PEAR SALAD

Roquefort cheese, candied cashews, baked pears.

TOMATO MIX

Heirloom, cherry, kumato, tomato gelee, berries, Burrata cheese, citrus vinaigrette.

ICEBERG SALAD

Tomato, onion, bacon, blue cheese dressing.

SOUPS

ORGANIC VEGETABLE SOUP

Asparagus, baby carrots, zucchini, quinoa crisp.

SEAFOOD SOUP

Fennel, citrus foam.

SOUP OF THE DAY

RICE AND PASTA

MARROW RISOTTO

Red wine, Parmesan cheese, charred vegetables, grilled bone marrow.

TAGLIATELLE FRUTTI DI MARE AFFUMICATO

Garlic, white wine, tomato sauce, smoked mussels, calamari, clams, shrimp.

TURF, SKY, AND SURF

SURF AND TURF

Half Caribbean lobster tail, beef filet.

GRILLED TUNA FISH

Asian salad.

SALMON

Lemon, garlic, dill.

CATCH OF THE DAY

Roasted and marinated in olive oil, lemon, cajun spices.

ORGANIC CHICKEN

Garlic, rosemary, lemon, potatoes, and rosed carrots.

MAINE LOBSTER

LOBSTER TAIL



TURF AND FIRE

PETIT FILET 8 OZ

FILET MIGNON 16 OZ

NEW YORK STRIP 12 OZ

NEW YORK STRIP 18 OZ

RIB EYE 12 OZ

RIB EYE CAP 12 OZ

RIB EYE FILET 12 OZ

OUT SIDE SKIRT 12 OZ

A special cut that has great taste and is known for its marbling.

COWBOY STEAK 22 OZ

Rib eye with bone, accompanied with bone marrow butter and garlic.

QUINTO SPECIALTIES

PORTERHOUSE 40 OZ

PORK BELLY PARMENTIER

Potato purée, Parmesan cheese, and pepper sauce.

BRAISED SHORT RIB

Dark beer, accompanied with mushrooms and cambray onions.

PETIT TERES MAJOR WELLINGTON 12 OZ

Soft prime beef wrapped in puffy pastry and stuffed with mushrooms duxelle.

SAUCES

GREEN PEPPERCORNS · RED WINE

GRAIN MUSTARD · CHIMICHURRI AND SUN-DRIED

TOMATOES · BUTTER WITH HERBS AND CHILI

PEPPERS · SHALLOT AND MINT JAM · BÉARNAISE

· SOY AND SPICE SAUCE

ALL OUR CUTS ARE USDA HIGH CHOICE AND INCLUDE A SIDE SAUCE

SIDES

GRILLED VEGETABLES

ASPARAGUS WITH "COTIJA" CURD CHEESE

MASHED SWEET POTATO AND GRILLED CARROT

MASHED POTATOES

BAKED POTATO WITH GOAT CHEESE, BACON, AND CHIVES

SARATOGA CHIPS

ROSEMARY-SCENTED SAUTÉED MUSHROOMS

SPINACH AND CREAM WITH FETA CHEESE

POTATO "AU GRATIN"

GRILLED CORN KERNELS WITH CREAM AND "JALAPEÑO" CHILI PEPPERS