

## FIRST COURSE (Choose One)

### SLOW BRAISED EMPANADA DUO

SHORT RIB WITH FONTINA & BEEF WITH CHEDDAR  
SERVED WITH SPICED CABBAGE & PICKLED RED ONION SLAW

### CHOPPED QUINOA SALAD

ALMONDS ∞ KALE ∞ DICED CUCUMBER ∞ RICOTTA ∞ SPINACH  
PURPLE CABBAGE ∞ ROASTED PEPPERS ∞ CORN ∞ CHERRY TOMATO  
AJI PANCA DIJON DRESSING

### WAGYU BEEF DUMPLINGS

KIMCHEE CABBAGE ∞ BROWN MISO AIOLI

### DAILY SOUP SPECIAL

### HALF BABY WEDGE SALAD

BABY ICEBERG LETTUCE ∞ CANDIED BACON  
MANGO ∞ CHERRY TOMATOES ∞ WALNUTS ∞ BLEU CHEESE  
DRESSING: MANGO 1000 ISLAND ∞ BLEU CHEESE ∞ RED WINE VINAIGRETTE

## SECOND COURSE (Choose One)

### PETITE PRIME RIBEYE CHAR-GRILLED

BUTTER POTATO PURÉE ∞ VEGGIES HASH ∞ TOMATO JAM

### THE MEAT MARKET STEAK

PRIME PICANHA ∞ HABANERO CHIMICHURRI

### WOOD GRILLED CHURRASCO

*Certified Angus Beef* @ 8 OUNCE ADOBO SEASONED TOP LOIN  
GRILLED ONIONS ∞ ROASTED GARLIC CONFIT

### PAN ROASTED SCOTTISH SALMON

SAUTEED BABY SPINACH ∞ ROASTED CORN  
MANGO ∞ CRUNCHY ALMONDS

### CLASSIC BURGER

DRY AGED BLEND ∞ VINE RIPE TOMATO ∞ RED ONION  
BACON ∞ CHEDDAR ∞ MARKET FRIES

## DESSERT

### FIREMAN DEREK'S PIE

VANILLA ICE CREAM

# Miami Spice Lunch Menu \$25

## ENHANCE YOUR SELECTION

### FIRST COURSE

#### TUNA TARTARE\* +\$10

GINGER SOY ∞ JALAPEÑOS  
AVOCADO SMASH ∞ MANGO MOLE

#### WAGYU BBQ BEEF RIB +\$12

JALAPEÑO COLE SLAW ∞ RED CURRANT BBQ SAUCE

#### ROASTED ESCARGOT +\$11

SPICY CHORIZO BUTTER ∞ GRILLED CROSTINI

### WHITE TRUFFLE

#### "AMERICAN STYLE KOBE" TARTARE +\$11

CAPERS ∞ RED ONION  
GRILLED CROSTINI ∞ CHOPPED EGG

### SECOND COURSE

#### PAN-SEARED 6OZ MIGNON +\$11

CHOICE OF SAUCE: MUSHROOM TRUFFLE  
ATOMIC HORSERADISH ∞ A-100

#### 8 OZ CHICAGO PRIME NEW YORK +\$11

CHOICE OF SAUCE: MUSHROOM TRUFFLE  
ATOMIC HORSERADISH ∞ A-100

#### HERB CRUSTED SEABASS +\$15

TRUFFLE MASH ∞ WILD MUSHROOMS  
SWEET CORN ∞ TOMATO  
TRUFFLE NAGE ∞ SOY BEANS

### SIDES +\$5

CHEDDAR MASHED POTATOES ∞ GRILLED BROCCOLINI  
SWEET POTATO FRIES ∞ GOUDA TATER-TOTS

## Refreshing Libations

### QUARANTINI 12

Ketel One Grapefruit & Rose Vodka ∞ St. Germain  
Giffard Pamplemousse ∞ Lillet Rosé ∞ Lemon Juice ∞ Peach Purée

### READY TO BRAMBLE 12

Beefeater Gin ∞ Giffard Peach ∞ Giffard Crème de Mure ∞ Lemon

## Rosé & White Wines by the Glass

2018 Jean-Luc Colombo, Cape Bleu, Rosé, France 8  
2017 Brancott, Sauvignon Blanc, Marlborough, New Zealand 8  
2017 Landmark, Overlook, Chardonnay, Sonoma County, CA 8  
2017 Cavaliere D' Oro, Pinot Grigio, Italy 11

## Red Wines by the Glass

2015 Gerard Bertrand, Pinot Noir, Special Reserve, France 8  
2017 Terrazas, Altos de Plata, Mendoza, Argentina 8  
2016 Hogue, Merlot, Columbia Valley, WA 8  
2017 Uppercut, Cabernet Sauvignon, Napa Valley, CA 8

## Wine Bottle of the Month

NV Da Luca Sparkling Rose  
Veneto, Italy \$30

## Rosé Wine

2018 Font Freye, La Gordonne, Côtes de Provence, France 30

## White Wine

2018 Dashwood Sauvignon Blanc, Marlborough, New Zealand 35  
2016 Outlot Chardonnay, Sonoma County, CA 40

## Red Wine

2016 Banshee, Pinot Noir, Sonoma County, CA 48  
2009 Conte Brandolini, Merlot, Friuli, Italy 40  
2017 Votre Sante, Pinot Noir, Monterey, CA 45  
2017 Antinori Le Maestrelle, Sangiovese, Tuscany, Italy 50

## First Course

Choose One

### EAST COAST OYSTERS\*

4 OYSTERS ON THE HALF SHELL  
RED WINE MIGNONETTE ∞ COCKTAIL SAUCE

### LOCAL DAILY CEVICHE\*

WITH TARO ROOT CHIPS

### CHOPPED QUINOA SALAD

ALMONDS ∞ KALE ∞ DICED CUCUMBER ∞ RICCOTTA CHEESE  
SPINACH ∞ PURPLE CABBAGE ∞ ROASTED PEPPERS ∞ CORN  
CHERRY TOMATO ∞ AJI PANCA DIJON DRESSING

### WAGYU BEEF DUMPLINGS

KIMCHEE CABBAGE ∞ BROWN MISO AIOLI

## Second Course

Choose One

### 6oz MEAT MARKET FILET MIGNON

PAN ROASTED WITH FRIED SPICED ONIONS

### 10oz PRIME RIBEYE STEAK & BONE MARROW

SHORT RIB MARMALADE ∞ WOOD GRILLED SOUR TOAST

### GRILLED ORGANIC CHICKEN BREAST

ORGANIC BELL AND EVANS CHICKEN BREAST  
BOURSIN MASHED POTATOES ∞ CARAMELIZED ONION JUS  
WOOD GRILLED LEMON ∞ BABY VEGGIES

### MISO BLACK COD

SWEET MISO ∞ NAPA CABBAGE  
SHIITAKE MUSHROOMS

## Dessert

### FIREMAN DEREK'S PIE

VANILLA ICE CREAM

# Miami Spice Dinner Menu \$39

## ENHANCE YOUR SELECTION

### FIRST COURSE

#### TUNA TARTARE\* +\$12

GINGER SOY ∞ JALAPEÑOS  
AVOCADO SMASH AND MANGO MOLE

### SECOND COURSE

#### 12 OZ FILET MIGNON +\$25

BROWN BUTTER PAN ROASTED  
SRIRACHA ONIONS

#### HERB CRUSTED SEABASS +\$15

WITH TRUFFLE MASH ∞ WILD MUSHROOMS  
SWEET CORN ∞ TOMATO  
TRUFFLE NAGE AND SOY BEANS

### Sides +\$5

#### SWEET POTATO FRIES

#### GOUDA CHEESE TATER TOTS

#### TRUFFLED CREAMED CORN

#### CHEDDAR GARLIC MASHED POTATOES

#### MARKET FRENCH FRIES

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