



# Menu

## Appetizers

**Cajun Seafood Chowder \$6.00**

**Chicken Noodle Soup \$6.00**

**Shrimp Cocktail \$14.00**

**QC Salad \$12.00**

**Caesar Salad \$12.00**

**Mussels Your Way \$15.00**

*Classic Mussels with white wine, herbs & garlic or Maine Mussels with shrimp, bacon & seafood chowder or Thai Mussels with coconut broth, red curry past & lemongrass.*

**Crabcake \$22.00**

*House made crabcake with remoulade sauce*

**Vegetable Pot Stickers \$14.00**

*With sweet chili dipping sauce*

## Garden Salad

## Entrées

**N.Y. Strip \$40.00**

*Grilled N.Y. strip steak with cippolini & shallot sauce, roasted new potatoes, charred asparagus*

**Chinese Chicken Salad \$24.00**

*Chopped romaine, iceberg & red cabbage with crispy wontons, snap peas, toasted almonds, oranges, grilled chicken breast & sesame-plum dressing*

**Veal Osso Buco \$38.00**

*Tender veal shanks slow-braised with white wine & aromatics, topped with a bright lemon-garlic Gremolata, & served alongside golden, creamy saffron risotto*

**Pan Seared Branzino \$35.00**

*Pan seared branzino with butternut squash risotto, broccolini & grapefruit compound butter*

**Baja Fish Tacos \$22.00**

*Blackened fish, warm flour tortillas, avocado, Pico de Gallo, arugula, cheddar jack cheese & lime served with your choice of French fries, sweet potato fries or garden salad*

**Vegetarian Gnocchi Bolognese \$32.00**

*Gnocchi topped with Impossible bolognese & grated pecorino cheese*

## Desserts \$10.00

**Carrot Cake**

**Toasted Almond Cake**

**Chocolate Cake**

**Snickers Pie**