



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 Bolognaise \$32.00

Gnocchi topped with Impossible bolognaise & grated pecorino cheese

Desserts \$10.00

Carrot Cake

Toasted Almond Cake

Chocolate Cake

Snickers Pie