



Dinner Menu

Appetizers

New England Clam Chowder \$6.00

Vegetable Soup \$6.00

Shrimp Cocktail \$14.00

QC Salad \$12.00

Caesar Salad \$12.00

Duck Quesadilla \$18.00

Duck confit, charred corn, Manchego cheese, scallions, garden tomato salsa

Oysters Rockefeller \$18.00

Copp Island oysters, Pernod scented spinach & herbed bread crumbs

Clams Casino \$14.00

Little neck clams with casino butter & bacon

Crab Cake \$22.00

Maryland blue crab cake with house slaw & remoulade sauce

Entrées

All entrées served with garden salad & popovers

Ribeye Steak \$42.00

A 10 oz. ribeye steak with red wine demi glace, potato pave, & charred broccolini & florentino

Chicken Milanese \$32.00

Panko crusted chicken breast with French mache, tomato & red onion salad with Reggiano Parmesan cheese & lemon vinaigrette

Gumbo \$28.00

New Orleans style stew of chicken, shrimp & andouille sausage over rice

Monkfish \$35.00

Pan seared monkfish with red wine risotto charred Florentino, & brown butter herb sauce

Halibut \$38.00

Pan seared halibut, byaldi & French mache salad

Grilled Swordfish \$32.00

Grilled swordfish, braised lentils, roasted baby carrots & scallion oil

Fettucine & Mushroom Bolognese \$30.00

Mushroom ragu & blistered garden tomatoes tossed with fettucine

Desserts \$10.00

Apple Pie

Carrot Cake

Lemon Mascarpone Cake

Chocolate Mousse Cake