



Menu

Appetizers

Corn & Crab Chowder \$6.00

Lentil Soup \$6.00

Pasta e ceci \$6.00

Shrimp Cocktail \$14.00

QC Salad \$12.00

Caesar Salad \$12.00

Beet Salad \$14.00

Roasted golden beets, stracciatella cheese, arugula, toasted pistachios, dried cherries, red onions & horseradish vinaigrette

Crab Cake \$22.00

Maryland lump blue crab cake with house slaw & remoulade sauce

Short Rib Sliders \$14.00

Braised short rib, crispy onions & horseradish cream on toasted brioche rolls

Meatballs \$14.00

House made beef meatballs with whipped ricotta, marinara sauce & garlic toast

Flatbread \$16.00

With caramelized onions, mushrooms, spinach & fontina cheese

Entrées

All entrées served with garden salad & popovers

Chicken Milanese \$32.00

Panko crusted chicken breast with arugula, tomato & red onion salad with Stracciatella cheese & lemon vinaigrette

Hangar Steak \$38.00

Cast iron seared, peppercorn crusted hangar steak with roasted shallot-horseradish butter, mashed potatoes & haricot verts.

Sesame Tuna \$36.00

Sesame crusted tuna with General Tso's bok choy, vegetable lo mein & crispy wonton strips

Lobster & Corn Risotto \$40.00

Picked lobster meat & charred corn & leek risotto

Fried Snapper \$34.00

Southern fried red snapper, crab hush puppies, house made slaw & remoulade sauce

Grilled Salmon \$34.00

Grilled salmon with roasted tomato chimichurri, barley risotto, braised kale & fried leeks

Eggplant Parmesan \$30.00

Egg battered eggplant with marinara sauce, mozzarella & parmesan Reggiano cheese, penne with oil & garlic

Desserts \$10.00

Carrot Cake

Apple Pie

Chocolate Cake

Key Lime Pie