



the bar menu

starters

OYSTERS	Shucked to order. 1/2 dozen. 16 dozen. 32
CEVICHE	Halibut marinated in lime juice & cilantro tomato relish. 12
SASHIMI NAPOLEON	Ahi Sashimi & tartare layered with crunchy eggplant, wontons & wasabi soy. 18
TEMPURA SHRIMP	Crunchy chunks of juicy shrimp, citrus ponzu and mango Thai dipping sauces. 12
CUTTYHUNK SCALLOPS	Caramelized scallops, roasted red pepper cream & cilantro slaw. 15
BRITTANY MUSSELS *	Sweet black mussels baked with lemon garlic butter. 12
SEAFOOD COCKTAIL	King crab & juicy white shrimp with horseradish cocktail sauce. 18
KING CRAB CAKES	Crab & shrimp, orange beurre blanc & an arugula fennel side salad. 16
CRISPY CALAMARI*	Melt in your mouth hand pounded calamari. 12
SPICY AHI *	Crunchy wasabi eggplant with ahi tartare and spicy sweet soy. 14
ARTICHOKE *	Yuzu basil aioli for dipping. 10
HOUSEMADE RAVIOLI *	Spinach, artichoke & ricotta with parmesan lemon cream. 13
GRILLED SKEWERS *	Dijon honey chicken with Sierra Nevada mustard and sweet & sour. 12
CARNITAS QUESADILLA *	Shredded pork, smoked tomatillo salsa and jalapeno jack. 12
ROASTED GARLIC *	Baked with olive oil & herbs, served with Brie and warm Greek bread. 11
ZUCCHINI *	Crispy golden French fried zucchini spears with ranch. 8

charcuterie

ARTISAN CHEESE	Hudson Valley camembert, Brillat Savarin from Normandy, California Humboldt Fog Goat & Aged Gouda Reserve with crunchy toasts, apple slices, grapes & pear moustarde. 16
CHARCUTERIE PLATE	Parma prosciutto, crispy pork, dry salami, Hudson Valley Camembert, Aged Gouda Reserve, cornichon and strawberry comfiture. 22

s o u p & s a l a d

SEAFOOD BISQUE	Our signature soup. Fresh fish simmered in a tomato cream. 8
CLAM CHOWDER	Only on Fridays in place of Seafood Bisque. 8
SOUP OF THE DAY	A different soup prepared fresh every day. 8
QW SALAD	Our signature made to order salad. during dinner. 10 after dinner hours. 12
MA'S SALAD®	Tomato, avocado, red onion, olives & crumbled bleu with vinaigrette. 11
BLT WEDGE SALAD	Iceberg, grape tomato, bacon, red onion & Maytag. 11
CAESAR SALAD	Lemony garlic dressing & handmade croutons. 11 add Dijon chicken. 15
SESAME SALMON	Salmon glazed with a touch of sesame soy, served on mixed greens in a ginger vanilla vinaigrette with crunchy wontons and cucumber relish. 16
BLACK CANYON	Mesquite grilled sirloin, mixed greens, marinated tomatoes, red onion, pepper confetti tossed with vinaigrette and crumbled bleu cheese. 16
SOUFFLÉ SALAD	Watercress & endive, balsamic vinaigrette and a fallen bleu cheese OR goat cheese soufflé. 13 add mesquite grilled sirloin or caramelized scallops. 18.

b e t w e e n b r e a d & o t h e r s t u f f

GRILLED CHEESE	Grown up grilled cheese. Cave aged Gruyere with creamy pesto. 11 add marinated tomatoes & Dijon chicken. 15
BRIE BAGUETTE	Brie, vine ripened marinated tomatoes & fresh basil. 10 add turkey. 13
SWORDFISH SANDWICH	Mesquite grilled on Greek Bread with chipotle tartar sauce. 14
BBQ PULLED PORK	Rich roasted pork slathered with our pineapple lime BBQ sauce. 13
SWORDFISH TACOS	Mesquite grilled swordfish, cilantro slaw & chipotle in whole grain tortillas. 14
STEAK TACOS	Sautéed sirloin, cilantro, queso fresco & jicama salsa in whole grain tortillas. 13
CHICKEN TACOS	Roast chicken, pasilla chile cream, cilantro jicama salsa in whole grain tortillas. 12
LAMB CHOPS	Three Colorado grass fed marinated mesquite chops. 26
FILET MIGNON	Tenderloin sliders with a ribbon of béarnaise. 16
BASEBALL® SANDWICH	Mesquite Black Angus prime with creamy horseradish & frizzled onions. 15
CUBAN REUBEN	Corned beef, black forest ham, Swiss, sauerkraut, pickles and Dijon. 13

the QW burger

Our amazing handmade half pound black angus all natural burger & fries

THE BASICS	Swiss, cheddar or jack, pickles, frizzled onions & 1000.	14
FOR A BUCK OR TWO	Brie, teriyaki, pineapple, sautéed onions.	1 each
	Maytag, avocado, bacon, shaved truffle, sautéed mushrooms.	2 each

the fries

CRUNCHY CLASSIC	Herb Salt & Heinz	4
TRUFFLE FRIES	Truffle Aioli	8
SWEET POTATO FRIES	Ranch	4

the sweets

Our desserts are all made here at the QW except the ice cream which is made by our friends at Florentino

CHOCOLATE RAVEN	A cross between devil's food cake & brownie, on a bed of frothy sweet cream, vanilla bean ice cream & raspberries.	10
QUIET ADDICTION	This chewy, crunchy, oatmeal caramel treat is hard to resist.	8
CRÈME BRULÉE	Vanilla crème brûlée with fresh raspberries.	8
ROOT BEER FLOAT	Two scoops of our vanilla bean gelato with artisan rootbeer from Maine Root.	7
APPLE CRISP	Warm deep dish apple crumble & vanilla bean ice cream.	8
TOLL HOUSE PIE	Walnut & chocolate chip pie with vanilla bean ice cream.	8
LEMON & CARAMEL CHEESECAKES	Side by side cheesecakes. One with vanilla wafer crust and lemon curd and the other with Oreo cookie crust & caramel.	8
MUD PIE	Oreo crust, coffee ice cream, fudge and walnuts.	9
LEMON LOVER'S TART	A lusciously rich lemon curd in a lemon pastry shell.	8
FLORENTINO ICE CREAM	Locally created artisan ice creams & sorbets.	8