

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 wontons & wasabi soy. 18
TEMPURA SHRIMP	Crunchy shrimp with 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 dipping sauce. 10
HOUSEMADE RAVIOLI	Spinach, artichoke & ricotta with parmesan lemon cream & roasted tomato. 13
GRILLED SKEWERS	Dijon honey chicken with Sierra Nevada mustard & sweet & sour. 12

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 confiture. 22

soup & salad

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 lazy susan make your own salad. 11
MA'S SALAD®	Tomato, avocado, red onion, olives & crumbled bleu vinaigrette. 11
BLT WEDGE SALAD	Iceberg, grape tomato, bacon, red onion & bleu cheese. 11
CAESAR SALAD	Classic Caesar dressing, crunchy Asiago crisp & handmade croutons. 11
SOUFFLE SALAD	Fallen goat or bleu cheese soufflé, watercress & endive. 13

entrees

entrees include soup or QW salad & butter mashed potatoes

If you would like to substitute a Wedge, Ma's® or Caesar add 4. Soufflé Salad 6

SIMPLY SWORDFISH	Thick cut center loin steak simply grilled on the mesquite. 32
AHI	Seared rare with a pink peppercorn crust, citrus soy sauce & bok choy. 30
NANTUCKET	Four seared scallops in a citrus apricot sauce with butternut squash & apricot cous cous. 32
WILD SALMON	Grilled with a savory spice crust, soy mustard sauce & coconut jasmine rice. 32
LOBSTER	Eastern Australian tail grilled on the mesquite - succulent & juicy. market
KING CRAB LEGS	One and a half pounds with drawn butter. market
ROAST PICCATA	Free Range crispy herb chicken, mushroom & lemon caper sauce, wild rice. 28
LAMB RACK	Colorado grass fed lamb. One half pound half rack. market One pound full rack. market
LAMB CHOPS	Four marinated Colorado grass fed chops with fresh sweet & sour mint sauce. market
MESQUITE PORK	Two Free Range pork chops marinated in hoisin, ginger & plum. 36
SHORT RIB	Slow roasted all day with dazzling flavors - a favorite. 30
T-BONE	Sixteen ounces of Choice Black Angus on the bone. 34
BASEBALL®	Twelve ounces of center cut Prime Black Angus. 30
NEW YORK STRIP	Twelve ounces of Prime Angus strip sirloin. 36 Pepper Style. 38
BONE IN FILET	Fourteen ounces of Prime Angus carnivore heaven. 46
TENDERLOIN	Eight ounces of melt in your mouth Choice Angus filet mignon. 30
THE BURGER	Our amazing handmade half pound angus all natural burger & classic fries. 18
VEGGIE PLATE	Brussels sprouts, char-grilled broccoli, sautéed mushrooms & wild rice. 24

sides

Brussels sprouts, sesame wontons & mint 8.

The Purist - steamed garden veggies naked. 5

The Pragmatist - steamed garden veggies tossed in olive oil, sprinkled with parmesan. 6

The Hedonist - steamed garden veggies dripping all over with melted cheddar & jack. 8

Sautéed spinach 8.

Char-grilled broccoli 8.

Butternut squash 6.

Sautéed mushrooms 6.

Coconut jasmine rice 4.

Wild basmati & black rice 4.

Butter mashed potato 4.

Baked Idaho potato & the works. 5

Fries - crispy classic or sweet potato 4. truffle with truffle aioli 8.