

## starters

**Ceviche** Halibut marinated in lime juice & cilantro, avocado tomato relish, with crunchy tostada shells and cilantro lime slaw. 12.

**Cheese to Die For** Four artisan cheeses - Humboldt Fog Goat, Hudson Valley Camembert, Brillant Savarin and Gouda Reserve with crunchy toasts, sliced apples and a pear & mustard chutney. 18

**Brittany Mussels** Sweet black mussels baked on the half shell with garlic & lemon parsley butter. 10

**Ahi Taster** Sashimi Yellowfin seared rare with a drizzle of sesame soy glaze with wasabi and jasmine rice. 18

**Seafood Cocktail** Sweet King Crab and juicy shrimp with horseradish cocktail sauce. 18

**Coconut Lime Shrimp** Juicy white shrimp rolled in coconut and sautéed a buttery golden brown and served with a Moroccan red curry jam for dipping. 14

**Crab Cakes** King crab in a crispy risotto cake with horseradish Dijon mayo. 16

**Gnocchi x Three** Four cheese, pesto and wild mushroom filled gnocchi are drizzled with dollops of basil pesto and parmesan cream and decorated with roasted rosemary tomatoes. 10

**Cuttyhunk Scallops** Caramelized scallops drizzled with parmesan & roasted red pepper garlic butter. 16

**Indonesian Chicken** Dry rubbed with Indonesian spices & sautéed, with a cilantro peanut dipping sauce. 10

**Roasted Garlic** Drizzled with olive oil, basil & oregano and served with Brie and warm Greek bread. 10

**Artichoke** Steamed in lemon, garlic, white wine & herbs. 10

**Oysters on the Half Shell** Freshly shucked with horseradish cocktail sauce & champagne mignonette. 14

**Crispy Calamari** Melt in your mouth hand pounded calamari with tartar & cocktail sauces. 10

## green plates

**Toasted 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. 18

**Black Canyon** Mesquite grilled sirloin, sliced thin, fanned over baby greens with marinated tomatoes, red onion, pepper confetti tossed with vinaigrette and crumbled bleu cheese. 16

**Soufflé Salad** Watercress, endive and butter lettuce, walnuts, lemonade apples & blueberries tossed with balsamic vinaigrette and topped with a fallen bleu cheese OR goat cheese soufflé - whichever we made this morning. 14 add mesquite grilled sirloin or caramelized scallops. 20

**BLT Wedge Salad** Crisp wedge of iceberg with Maytag bleu, bacon, tomatoes and red onions. 10

**Ma's Salad**® Sliced avocado, red onions & tomatoes on romaine leaves sprinkled with black olives, crumbled bleu cheese and drizzled with vinaigrette. 12

**Caesar Salad** QW's version of Caesar with a crunchy baked parmesan crisp. 12  
add mesquite grilled Dijon marinated chicken. 16

## entrée plates

All entrée plates include your choice of QW salad or one of today's soups and garlic toast along with buttery mashed potatoes. Choose Caesar, Ma's or Wedge and add 4

**Swordfish** Fresh swordfish tenderloin thick cut and mesquite grilled. 32

**Ahi** Sashimi Yellowfin seared rare, sliced and fanned over a whole grain mustard seed sauce. 32

**Cambridge** Caramelized scallops drizzled with mustard seed sauce and frizzled onion. 32

**Cioppino** Shrimp, scallops, fish, crab and mussels in a marinara broth with parsley butter & orzo. 34

**Salmon** Nestled on a bed of sautéed spinach with a drizzle of two sauces: port wine & mustard. 30

**Alaskan King Crab Legs** One and a half pounds with drawn butter. market

**Lobster** Eastern Australian tail grilled on the mesquite—succulent & juicy. market

- Fire Roasted Rigatoni** A fire roasted tomato, basil & sausage sauce. 24
- Pesto Parmesan Sirloin** Creamy four cheese with pesto drizzle and sliced sirloin steak. 30
- Maui Chicken** Slow roasted and basted in garlic, ginger, soy & lime. Aloha! (allow 35 minutes). 24
- Cranberry Chicken** Roasted golden, walnut raisin & celery dressing with a cranberry drizzle. (allow 35 minutes). 24
- Rack of Lamb** Colorado grass fed lamb. One half pound half rack. 36 One pound full rack. 62
- Marinated Lamb Chops** Four Colorado grass fed lamb chops marinated in vinaigrette with fresh mint sauce. 36
- Mesquite Pork Chops** Rack of pork loin chops marinated in hoisin, ginger, garlic and plum sauce. 36
- T-Bone Steak** Sixteen ounces of Choice Black Angus Beef on the bone. 34
- Boneless Choice Black Angus Short Rib** Slow roasted all day with dazzling flavors - a favorite. 32
- Baseball Steak®** Where the New York meets the Filet. A twelve ounce Choice Black Angus center cut. 34
- Teriyaki Baseball Steak®** Our center cut Baseball Steak with teriyaki glaze. 34
- Filet Mignon** Ten ounces of melt in your mouth tenderloin with herbed garlic butter. 38
- New York Steak** Twelve ounces of aged Choice Black Angus sirloin. 34
- New York Pepper Steak** Our New York with peppercorns, mushrooms and sautéed bell peppers. 36
- Cheeseburgers & Classic Fries.** 18
- **QW** cheddar, pickles & 1000
  - **Cabo** jack, avocado & 1000
  - **Hula** teriyaki, pineapple & Maui or Vidalia onion
  - **Paris** brie, caramelized onion & shaved truffle
  - **Maytag** a mound of melted Maytag Blue

## sides & stuff

- Sautéed Spinach** Sweet fresh spinach sautéed simply. 6
- Sautéed Mushrooms** White mushrooms sautéed in butter, white wine and garlic. 6
- Butternut Squash** Butternut squash whipped and seasoned with brown sugar & butter. 5
- Broccoli** Broccoli tossed with olive oil, garlic, shallots & a sliver of mild chilies and a drizzle of lemon & almonds. 6
- The More Stuff Plate** Your choice of 3 sides & a starch with a QW Salad or soup. 24

Split entrée charge \$10, plate charge \$5.

A 20% gratuity will be automatically added:

to parties of six or more, when payment is made by multiple guests, if you leave without closing your credit card tab.