

between bread

GROWN UP GRILLED CHEESE

Everyone's secret favorite! Nutty, salty, decadent, cave aged Gruyere melted between golden brown grilled sourdough. 9

SWORDFISH TACOS

Mesquite grilled swordfish with cilantro coleslaw and a drizzle of chipotle wrapped up in a warm corn tortilla. 10

FRENCH DIPPED

Prime Rib thinly sliced & piled high with Au Jus. 14

CUBAN REUBEN PANINI

Lean corned beef (lots), black forest ham (little), with Swiss, pickles, sauerkraut and whole grain Dijon grilled golden brown on marbled rye. 10

CAPE COD BAGUETTE

Our favorite Cape Cod treat. Golden crunchy French fried scallops with melted Swiss, crumbled bacon and tartar sauce. 16

BASEBALL STEAK SANDWICH

Black Angus sirloin over the mesquite and sliced with creamy horseradish and frizzled onions. 14

SOPRANO

Layers of dry Buon Gusto & Finocchiona salami, provolone, roasted red pepper and pickles topped with chopped tomato, lettuce, basil, garlic, olive oil & vinegar relish. 10

BRIE BAGUETTE

Brie, vine ripened tomatoes and fresh basil. 8 add turkey. 11

REMEMBER WHEN...SANDWICH...your choice

Fresh albacore with mayo, celery, tomatoes & green tobasco or Shelton Farms free range roast chicken with mayo, walnuts and dried cranberries with crunchy lettuce on Oat Bran. 10

BBQ PULLED PORK BUN

Rich roasted pork slathered with our pineapple, lime & tequila BBQ sauce on a potato bun. 10

the burgers

black angus sirloin handmade 8 oz burgers

- QW cheddar, pickles & 1000 island. 8
- CABO jack, avocado & 1000 island. 9
- HULA teriyaki, pineapple & Maui onion. 9
- PARIS brie, caramelized onion & truffle. 9
- MAYTAG a mound of melted Maytag blue. 9

the fries

- CRUNCHY CLASSIC with herb salt. 3
- TRUFFLE FRIES shaved truffle & truffle oil. 6
- SWEET POTATO FRIES salty & sweet. 4

No time for a leisurely lunch?
visit our newest venture right next door

The Little Woman

seriously sophisticated fast food

small place. big taste.

soup

seafood bisque. 5 with entrée 7 ala carte

soup of the day. 5 with entrée 7 ala carte

clam chowder on fridays. 5 with entrée 7 ala carte

CHEESE PLATE

Four artisan cheeses - Humboldt Fog Goat, Brillant Savarin, Hudson Valley Camembert & aged Gouda, with crunchy toasts, apples, walnuts & pear chutney . 18

from the sea

CEVICHE

Halibut marinated in lime juice & cilantro with a tomato avocado twist and crunchy chips. 10

By the pint to go. 18

AHI TASTER

Sushi grade Ahi, seared rare, sliced and fanned with a hoisin soy drizzle, sticky rice cake & sesame wonton punctuated with wasabi chili dots. 16

CUTTYHUNK

Caramelized fresh sea scallops drizzled with a roasted red pepper garlic butter. Ginger cilantro coleslaw with walnuts and cucumber relish on the side. 16

FRESH DAILY

Thick cut swordfish over the mesquite every day.

We'll let you know what else came in this morning. 16

salad

TOASTED SESAME SALMON

Salmon glazed with a touch of sesame soy on mixed greens with wontons and cucumber relish in a ginger soy vinaigrette. 12

SOUFFLÉ SALAD

Watercress, endive and butter lettuce, with walnuts, lemonade apples & blueberries tossed with balsamic vinaigrette and topped with a fallen soufflé - walnut bleu cheese or chive goat cheese - whichever we made this morning. 12
Add mesquite grilled sirloin or caramelized scallops. 18

REMEMBER WHEN...SALAD

A scoop of tuna or chicken salad on greens & grape tomatoes. Fresh albacore with mayo, celery, marinated tomatoes & green tobasco or chicken with mayo, walnuts & dried cranberries. One scoop. 8 Two. 12

BLACK CANYON

Mesquite grilled sirloin over mixed greens with red onion, marinated tomatoes, red & yellow pepper confetti tossed with caper vinaigrette & crumbled Maytag blue cheese. 12

DIJON CHICKEN CAESAR

The QW's traditional garlicky, fresh parmesan and homemade crouton salad with mesquite grilled Dijon chicken and crunchy Asiago crisp. 11

QW COBB...NEW TWIST ON AN OLD FAVORITE

Mesquite chicken, bacon, tomato, lemonade apples, walnuts & Maytag blue tossed & lightly dressed in 1/2 & 1/2. 11

A COBB WITHOUT THE CHICKEN IS A CHOPPED. 8

QW HOUSE SALAD

Greens and all the stuff . Large 8 with entrée 10 ala carte
Small 4 with entrée 6 ala carte

A 20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE
SPLIT CHARGE & PLATE CHARGE 5.