

small plates

SASHIMI NAPOLEON

Ahi Sashimi & Tartare layered with crunchy eggplant, Wontons & wasabi soy. 18

CEVICHE

Halibut marinated in lime juice & cilantro tomato relish. 12

TEMPURA SHRIMP *

Crunchy popcorn shrimp with citrus ponzu and mango Thai dipping sauces. 12

CUTTYHUNK SCALLOPS

Caramelized scallops, red pepper cream, cilantro slaw. 14

SEAFOOD COCKTAIL

King crab, juicy white shrimp & spicy cocktail sauce. 18

KING CRAB CAKES

Crab & shrimp, orange drizzle & arugula fennel salad. 16

SUMMER RAVIOLI *

Spinach, artichoke & ricotta with lemon cream. 12

CRISPY PORK BELLY *

Crispy pork, white beans & radish strawberry salad. 14

CARNITAS QUESADILLA *

Pulled pork, smoked tomatillo salsa, jalapeno jack. 12

charcuterie

ARTISAN CHEESE

Hudson Valley camembert, Brillat Savarin from Normandy, California Humboldt Fog goat, and Jura Comte Fort Saint-Antoine with pear moustarde and toast. 14

CHARCUTERIE PLATE

Parma prosciutto, crispy pork belly, salami, Hudson Valley Camembert, Jura Comte Fort Saint-Antoine with cornichon and strawberry confiture. 20

soup & salad

SEAFOOD BISQUE OUR SIGNATURE SOUP

Fresh fish simmered in a tomato cream. 6

CLAM CHOWDER

Only on Fridays in place of Seafood Bisque. 6

SOUP OF THE DAY

A different soup prepared fresh every day. 6

CAESAR SALAD

Classic Caesar dressing, Asiago crisp, house croutons. 9 add Dijon chicken. 13

QW COBB NEW TWIST ON AN OLD FAVORITE

Mesquite chicken, bacon, tomato, walnuts & Maytag tossed & lightly dressed in house made 1/2 & 1/2. 13

A COBB WITHOUT THE CHICKEN IS A CHOPPED. 8

SESAME SALMON

Glazed with sesame soy, on mixed greens with ginger vinaigrette, crunchy wontons & cucumber relish. 16

BLACK CANYON

Mesquite grilled sirloin, mixed greens, tomatoes, red onion, & pepper confetti, vinaigrette and Maytag blue. 16

SOUFFLÉ SALAD

Watercress & endive, balsamic vinaigrette and a fallen bleu cheese OR goat cheese soufflé. 12 add mesquite grilled sirloin or caramelized scallops. 18.

between bread

GRILLED CHEESE

Aged Gruyere with creamy pesto on sourdough. 11 add marinated tomatoes & Dijon chicken. 15

SWORDFISH TACOS

Mesquite grilled swordfish, cilantro slaw and a drizzle of chipotle wrapped up in warm whole grain tortillas. 14

CUBAN REUBEN PANINI

Comed beef, black forest ham, Swiss, sauerkraut, pickles and Dijon on marbled rye. 12

BASEBALL STEAK SANDWICH

Black Angus sirloin over the mesquite, sliced with creamy horseradish & frizzled onions on brioche bun. 14

BRIE BAGUETTE

Brie, vine ripened balsamic tomatoes and fresh basil. 9 add turkey. 12

WALNUT CRANBERRY CHICKEN SALAD

Free range roast chicken with a touch of mayo, walnuts and cranberries on malted brown bread. 10

BBQ PULLED PORK BUN

Rich roasted pork slathered with our house made pineapple lime BBQ sauce on brioche bun. 12

FRENCH DIPPED

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

other stuff

SWORDFISH SIMPLY

Thick cut center loin sword on the mesquite. 14

GRILLED SALMON

Herb & spice crust with soy mustard & coconut rice. 14

ROAST PICCATA CHICKEN

Free range crispy herb with lemon caper mushrooms. 14

BASEBALL®

12 ounces of Prime Black Angus on the mesquite. 20

LAMB RACK

Colorado grass fed lamb. One half pound. 28

the QW burger

Our amazing handmade half pound Black Angus all natural burger & fries

THE BASICS

Swiss, cheddar or jack, pickles, 1000, frizzled onion. 12

FOR A BUCK OR TWO EACH

Brie, teriyaki, pineapple or sautéed onion. 1
Maytag, avocado, bacon, shaved truffles. 2

the fries

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

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

The Little Woman

A 20% GRATUITY WILL BE ADDED TO PARTIES OF FIVE OR MORE.
SPLIT PLATE CHARGE 4.

- be happy pricing. 50% off starters during happy hour in the bar