

# Dinner Menu



## Appetizers

**Rhode Island Clam Chowder \$6.00**

**Tomato & Watercress Bisque \$6.00**

**Shrimp Cocktail \$14.00**

**QC Salad \$12.00**

**Caesar Salad \$12.00**

**Beet Salad \$14.00**

*Roasted golden beets, shaved fennel, arugula, grapefruit segments, & pistachios with champagne vinaigrette*

**Beef Satay \$16.00**

*Thai spiced beef satay with peanut dipping sauce*

**Crab Cake \$22.00**

*Maryland bleu crab cake with house made slaw & remoulade sauce*

**Coconut Chicken \$14.00**

*Panko & coconut crusted chicken breast with sweet chili dipping sauce*

## Garden Salad

## Entrées

**Flat Iron Steak \$36.00**

*A 9 oz cast iron seared flat iron steak with roasted heirloom sweet potato, roasted cauliflower & house made steak sauce*

**Jamaican Stewed Chicken \$32.00**

*Braised chicken thigh stew with Jamaican peas & rice & haricot vert*

**Sesame Salmon \$34.00**

*Sesame crusted salmon with vegetable lo mein noodles, teriyaki glaze & wonton chips*

**Honey Miso Cod \$36.00**

*Honey miso baked cod with sesame-scallion sushi rice, sauteed shitake mushrooms & sugar snap peas*

**Blackened Snapper \$34.00**

*Pan blackened snapper with kiwi salsa, basmati rice & sauteed escarole*

**Grilled Swordfish \$38.00**

*Grilled swordfish with tarragon-grapefruit butter, grilled asparagus & saffron leek risotto*

**Branzino \$36.00**

*Pan seared branzino with batonnet cut zucchini, golden beets & potato hash*

## Desserts \$6.00

**Pistachio Ricotta Cake**

**Carrot Cake**

**Chocolate Fudge Cake**

**Key Lime Pie**