Prix Fixe Menu

Appetizers

Black Bean Soup

New England Clam Chowder

Shrimp Cocktail

QC Salad

Caesar Salad

Onion Rings
With siracha dipping sauce

Octopus
Grilled with white beans and chorizo

Garden Salad

Entrées

Tavern Meatball
potato puree, leaf spinach, Asiago, red wine sauce

Veal Ragu
Tender veal in a rich Marsala wine and mushrooms ragu over pappardelle pasta

Chicken Piccata
Chicken breast in a lemon, white wine and caper sauce, served with wild rice and broccoli

Pan Seared Branzino
Pan seared branzino with English pea puree, snap peas and topped with a shrimp and scallop scampi

Grilled Swordfish
Served over sweet pea risotto

Cauliflower Steak
With lentils and garlic spinach

Desserts

Carrot Cake **Toasted Almond Cake**

Chocolate Fudge Cake **Lemon Mascarpone Cake**

Chocolate Crème Brule (in house only)

Snickers Pie