



Prix Fixe Dinner Menu

Appetizers

New England Clam Chowder

Minestrone

Shrimp Cocktail

QC Salad

Caesar Salad

Beet Salad

Roasted beets, arugula, orange segments, toasted pistachios & grated pecorino cheese

Tenderloin Crostini

Pan seared tenderloin, Rondell cheese & roasted pepper relish crostini

Edamame Potsticker

Edamame & vegetable dumpling with sweet chili dipping sauce

Flatbread

Caramelized onions, pear, bleu cheese, arugula & truffle honey flatbread

Coconut Curry Mussels

Garden Salad

Entrées

Petite Filet

A 5 oz. filet mignon with bleu cheese whipped potatoes, roasted carrots caramelize pearl onions & house steak sauce

Fried Chicken

Southern fried chicken served with house slaw & cornbread

Shrimp Orecchiette

Grilled shrimp, spicy nduja, baby spinach, zucchini, roasted garlic butter & herbed crumbs

Potato Crusted Cod

Fried potato crusted cod with ranch seasoned fries, house slaw & remoulade sauce

Branzino

Pan seared branzino with warm kohlrabi, potato, cucumber salad & smoked paprika aioli

Catfish

Your choice of blackened or fried catfish, served with New Orleans red beans & rice & braised cabbage.

Sesame Tuna

Teriyaki glazed sesame crusted tuna with wasabi mashed potatoes, sauteed snow peas & shitake mushrooms

Desserts

Chocolate Peanut Butter Layer Cake

Lemon Cream Cake

Chocolate Chip Cake

Apple Pie