



Dinner Menu

Appetizers

New England Clam Chowder \$6.00

Minestrone \$6.00

Shrimp Cocktail \$14.00

QC Salad \$12.00

Caesar Salad \$12.00

Tenderloin Crostini \$14.00

Pan seared tenderloin, Rondell cheese & roasted pepper relish crostini

Edamame Potsticker \$12.00

Edamame & vegetable dumpling with sweet chili dipping sauce

Flatbread \$14.00

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

Coconut Curry Mussels \$15.00

Entrées

All entrées include garden salad & popovers

Petite Filet \$33.00

A 5 oz. filet mignon with caramelized pearl onion whipped potatoes, florentino & house steak sauce

Fried Chicken \$32.00

Southern fried chicken served with house slaw & cornbread

Shrimp Orecchiette \$32.00

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

Potato Crusted Cod \$36.00

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

Branzino \$35.00

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

Catfish \$34.00

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

Sesame Tuna \$34.00

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

Desserts \$10.00

Chocolate Peanut Butter Layer Cake

Lemon Cream Cake

Chocolate Chip Cake

Apple Pie