



# Prix Fixe Dinner Menu

## Appetizers

**New England Clam Chowder**

**Cheddar & Broccoli Soup**

**Shrimp Cocktail**

**QC Salad**

**Caesar Salad**

**Beet Salad**

*Pecan crusted beets, arugula, pickled onions, dried cherries, goat cheese & champagne vinaigrette*

**Baby Kale Salad**

*Baby kale, Snap Dragon apples, stracciatella cheese, red onion, radishes, toasted pistachios, champagne vinaigrette*

**Fried Artichoke**

*With lemon aioli*

## Garden Salad

## Entrées

**Flat Iron Steak**

*Pan seared flat iron steak served with horseradish mashed potatoes, roasted broccoli & cauliflower & red wine demi-glace*

**Chicken Milanese**

*Panko crusted chicken breast with arugula, tomato & onion salad with stracciatella cheese & lemon vinaigrette*

**Pork Tenderloin**

*Cumin & coriander crusted pork tenderloin with roasted red potatoes, sauteed fiddleheads, Snap Dragon apple & cilantro-lime yogurt*

**Everything Salmon**

*Everything spiced salmon with lemon, caper & dill crème fraiche, basmati rice & braised baby kale*

**Branzino**

*Pan seared branzino with roasted tomato-herb sauce, baby fennel confit & mache salad*

**Blackened Tuna**

*Blackened Ahi tuna served with wasabi mashed potatoes & red watercress, cucumber, tomato salad*

**Shrimp & Penne Primavera**

*Grilled shrimp, spring peas, asparagus, artichokes, spinach, tomato & roasted garlic tossed with penne pasta, herbs & extra virgin olive oil*

**Wild Mushroom & Fiddlehead Risotto**

## Desserts

**Apple Pie**

**Key Lime Pie**

**Chocolate Cake**

**Carrot Cake**