

Dinner Menu



Appetizers

Rhode Island Clam Chowder \$6.00

Minestrone Soup \$6.00

Shrimp Cocktail \$14.00

QC Salad \$12.00

Caesar Salad \$12.00

Baby Kale Salad \$14.00

Baby kale, black plums, stracciatella cheese, red onion, radishes, toasted pistachios, champagne vinaigrette

Meatballs \$14.00

House made meatballs with garlic toast, marinara sauce & Parmesan Reggiano cheese

Stuffed Artichoke \$14.00

Stuffed artichoke with lemon & herbed bread crumbs & Parmesan Reggiano cheese

Entrées

All entrées served with garden salad & popovers

Flat Iron Steak \$36.00

Pan seared flat iron steak served with smashed red bliss potatoes, caulini & red wine demi-glace

Chicken Carciofi \$32.00

Pan seared chicken thighs with artichokes, basil & white wine sauce, served with rice pilaf & broccolini

Pork Chop \$32.00

Bone in pork chop served with roasted heirloom sweet potato & apple slaw

Salmon \$34.00

Pan seared salmon with dijon-dill cream sauce, served with braised lentils, & sauteed spinach

Branzino \$36.00

Pan seared branzino with artichoke, tomato & oregano relish, served with watercress & kale salad

Blackened Tuna \$36.00

Blackened Ahi tuna served with Israeli cous-cous & cucumber-tomato salad

Cabbage Pappardelle \$30.00

Roasted Dew Drop cabbage, green Romanesco sauce & pappardelle pasta

Desserts \$10.00

Carrot Cake

Chocolate Cake

Cheese Cake

Lemon Mascarpone Cake