



Menu

Appetizers

Rhode Island Clam Chowder \$6.00

Tomato Watercress Bisque \$6.00

French Onion Soup \$10.00

Shrimp Cocktail \$14.00

QC Salad \$12.00

Caesar Salad \$12.00

Beet Salad \$14.00

Roasted golden beets, stracciatella cheese, arugula, toasted pistachios, dried cherries, red onions & horseradish vinaigrette

Crab Cake \$22.00

Served with remoulade sauce and coleslaw

Short Rib Sliders \$14.00

Braised short rib, crispy onions & horseradish cream on toasted brioche rolls

Pork Potstickers \$14.00

Served with sweet chili sauce

Entrées

All entrées served with garden salad & popovers

Stuffed Chicken \$32.00

Spinach & artichoke stuffed chicken with smashed red bliss potatoes & charred florentino

5 oz Petit Filet Mignon \$38.00

horseradish mashed potatoes & roasted carrots

Sesame Tuna \$36.00

Sesame crusted tuna with General Tso's brussels sprouts, vegetable lo mein & crispy wonton strips

Lobster & Corn Risotto \$40.00

Picked lobster meat & charred corn & leek risotto

Fried Snapper \$34.00

Southern fried red snapper, crab hush puppies, house made slaw & remoulade sauce

Grilled Salmon \$34.00

Grilled salmon with roasted tomato chimichurri, barley risotto, braised kale & crispy fried onions

Mushroom Bolognese \$30.00

Served over pappardelle pasta

Desserts \$10.00

Carrot Cake

Chocolate Cake

Apple Pie

Key Lime Pie