

Dinner Menu



Appetizers

Koginut Squash Soup \$6.00

New England Clam Chowder \$6.00

Shrimp Cocktail \$14.00

QC Salad \$12.00

Caesar Salad \$12.00

Fried Artichokes \$12.00

With lemon aioli

Koginut Squash Hummus \$12.00

Koginut squash hummus with pumpkin seeds, za'atar spice & brioche toast

Crab Cake \$22.00

Maryland blue lump crab cake with house slaw & remoulade sauce

Entrées

All entrées served with garden salad & popovers

Filet Mignon \$42.00

A cast iron seared 8 oz. filet with bleu cheese whipped potatoes & grilled asparagus

Rack of Lamb \$36.00

Garlic & herb crusted rack of lamb with roasted Kyoto carrots, grilled asparagus, potato gratin & lamb jus

Stuffed Chicken \$32.00

Mushroom & Boursin cheese stuffed statler chicken breast with roasted purple sweet potato, haricot vert & pan gravy

Roast Half Duck \$34.00

Roasted half duck with cherry gastrique, corn fritter, baby turnip & heirloom sweet potato

Pan Seared Halibut \$36.00

Pan seared halibut with leek, truffle & tomato ragu, braised lentils & parsnip puree

Grilled Marinated Shrimp \$32.00

Grilled marinated colossal shrimp with spinach & tomato orzo "risotto"

Pan Seared Scallops \$40.00

Pan seared scallops with corn, bacon & leek Israeli cous cous

Wild Mushroom Risotto \$28.00

Wild mushroom risotto with crispy leeks