Dinner Menu

Appetizers

New England Clam Chowder $6

Tomato Shrimp Bisque $6

Shrimp Cocktail $14

QC Salad $12

Caesar Salad $12

Arthur Ave Spring Rolls $14
Meatballs, marinara, mozzarella & pesto spring rolls with tomato dipping sauce

Bruschetta $12
With whipped ricotta, honey & ciabatta toast

Entrées

All entrées served with garden salad & popovers

BBQ Beef Brisket $36
BBQ beef brisket with mac & cheese, coleslaw, haricot verts and corn bread

Beef Stroganoff $36
Shaved beef with mushrooms in a savory sauce with sour cream over pappardelle noodles

Roasted Chicken $32
Roasted statler chicken breast with salsa verde, wild rice blend & roasted garden vegetables

Salmon $34
Honey mustard glazed salmon with oven-dried tomato, leaf spinach & mashed potatoes

Cajun Swordfish $38
Cajun crusted swordfish with wild rice, spinach & herb butter

Vegetable Risotto $30
Creamy Arborio rice slowly simmered and finished with a medley of grilled seasonal vegetables, fresh herbs, & parmesan cheese

Desserts $10

Lemon Mascarpone Cake

Salted Caramel Cake

Chocolate Fudge Cake

Carrot Cake