



Dinner Menu

Appetizers

New England Clam Chowder \$6.00

Kohlrabi & Apple Soup \$6.00

Shrimp Cocktail \$14.00

QC Salad \$12.00

Caesar Salad \$12.00

Baby Kale Salad \$14.00

Baby kale, sweetest batch strawberries, walnuts, red onion, goat cheese & champagne vinaigrette

Stuffed Artichoke \$14.00

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

Crab Asparagus Toast \$22.00

Crab, asparagus, crème fraiche, chili crisp, scallion on brioche toast

Entrées

All entrées served with garden salad & popovers

Flat Iron Steak \$36.00

Cast iron seared flat iron steak with herbed horseradish butter, German potato salad & asparagus

Crispy Chicken \$32.00

Crispy chicken thighs with chickpea ditalini salad, pickled cucumber & red onions

Salmon \$34.00

Pan seared salmon with miso-scape butter, Japanese sticky rice, sauteed snap peas & shitake mushrooms

Crispy Flounder \$34.00

Panko crusted flounder with crispy potato, spring pea & mint puree, carrot coins & lemon-arugula aioli

Stuffed Shrimp \$34.00

Blue crab stuffed shrimp with rice pilaf, sauteed spinach & lemon-dill butter

Cabbage Pappardelle \$30.00

Roasted Dew Drop cabbage, green Romanesco sauce & pappardelle pasta

Desserts \$10.00

Carrot Cake

Chocolate Cake

Snickers Pie

Key Lime Pie