



Dinner Menu

Appetizers

New England Clam Chowder \$6.00

Portuguese Kale (tomato base with white beans) \$6.00

Shrimp Cocktail \$14.00

QC Salad \$12.00

Caesar Salad \$12.00

Beet Salad \$14.00

Roasted marinated beets with mixed greens, toasted pistachios, goat cheese, honey & sherry vinaigrette

Eggplant Stack \$14.00

Eggplant, roasted tomatoes, mozzarella cheese, pesto, arugula & balsamic glaze

Short Rib Pizzetta \$18.00

Mini pizza with short rib, cheddar cheese, roasted tomato & roasted garlic

Entrées

All entrées served with garden salad & popovers

Steak Tips \$36.00

Sirloin steak tips with roasted potatoes, corn relish & sriracha aioli

Chicken Scarpello \$32.00

Half chicken, sausage, potatoes, garlic & hot peppers with baby leaf spinach

Pan Seared Cod \$36

Pan seared cod with corn succotash & Basmati rice

Salmon or Shrimp Bowl \$34.00

Blackened salmon or shrimp with Asian vegetables, corn, white beans, avocado, sticky rice & chili sauce

Spasta \$30.00

Spaghetti squash, zucchini, yellow squash, red peppers, with marinara sauce, basil pesto, pine nuts, shaved parmigiana & EVOO

Desserts \$10.00

Chocolate Cake

Carrot Cake

Apple Strudel

Cheese Cake