



# Menu

## Appetizers

**New England Clam Chowder \$6.00**

**Tuscan Chicken Noodle Soup \$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, burrata cheese, arugula, toasted pistachios, dried cherries, red onions & horseradish vinaigrette*

**Chicken & Lemongrass Potstickers \$14.00**

*With sweet chili dipping sauce*

**Crab Cake \$22.00**

*Served with remoulade sauce and coleslaw*

## Entrées

*All entrées served with garden salad & popovers*

**Petite Filet \$38.00**

*A 5 oz. filet mignon with potato gratin, grilled asparagus & red wine demi glace*

**Short Rib \$36.00**

*Slow braised short rib of beef with whipped sweet potato, charred Florentino, crispy onions & pan gravy*

**Stuffed Chicken \$32.00**

*Spinach & artichoke stuffed chicken with basmati rice, haricot vert & sage-velouté*

**Grilled Swordfish \$36.00**

*Lemon garlic & herb grilled swordfish with braised lentils & greens*

**Blackened Salmon \$34.00**

*Pan blackened salmon with mango salsa, basmati rice & braised Tuscan kale*

**Branzino \$36.00**

*Pan seared branzino with crab risotto & sauteed baby Tuscan kale*

**Mushroom Bolognese \$30.00**

*Served over pappardelle pasta*

## Desserts \$10.00

**Chocolate Cake**

**Carrot Cake**

**Chocolate Chip Cake**

**Blueberry Pie**