



Appetizers

New England Clam Chowder \$6.00

Lentil Soup \$6.00

Shrimp Cocktail \$14.00

QC Salad \$14.00

Caesar Salad \$14.00

Crab Cake \$22.00

Maryland lump blue crab cake with house slaw & remoulade sauce

Short Rib Sliders \$14.00

Braised short rib, crispy onions & horseradish cream on toasted brioche rolls

Summer Roll \$22.00

Shrimp, carrots, cabbage, peppers, cilantro in rice paper roll with sweet chili sauce

Entrées

All entrées served with garden salad & popovers

Chicken Milanese \$32.00

Panko crusted chicken breast with arugula, tomato & red onion salad with Stracciatella cheese & lemon vinaigrette

Flat Iron Steak \$36.00

Cast iron seared flat iron steak with horseradish whipped potatoes, charred broccoli & house steak sauce

Sesame Tuna \$36.00

Sesame crusted tuna with General Tso's Brussel sprouts, vegetable lo mein & crispy wonton strips

Halibut \$40.00

Pan seared halibut with garden tomato chimichurri, braised black lentils, cauliflower puree & arugula salad

Pernil \$32.00

Slow roasted pork shoulder with Spanish rice & peas, plantains & cucumber salad

Stuffed Sole \$36.00

Crab stuffed sole with scallion basmati rice, grilled asparagus & lemon beurre blanc

Desserts \$10.00

Toasted Almond Cake

Cheese Cake

Chocolate Cake

Key Lime Pie