



# MENU

## Appetizers

**New England Clam Chowder \$6.00**

**Cauliflower Bisque \$6.00**

**Shrimp Cocktail \$14.00**

**QC Salad \$12.00**

**Caesar Salad \$12.00**

**Beet Salad \$14.00**

*Roasted golden beets, shaved fennel, baby spinach, grapefruit segments, & pistachios with champagne vinaigrette*

**Burrata \$14.00**

*Burrata, arugula, blistered tomato, toasted pine nuts & balsamic drizzle*

**Pork Kimchi Potstickers \$12.00**

*With sweet chili dipping sauce*

**Meatballs \$14.00**

*House made meatballs with whipped ricotta & grilled focaccia bread*

**Asparagus & Mushroom Quesadilla \$14.00**

*Asparagus, shitake mushroom & goat cheese quesadilla with banana pepper salsa*

## Entrées

*All entrées served with garden salad & popovers*

**Flat Iron Steak \$36.00**

*A 9 oz cast iron seared flat iron steak with roasted heirloom sweet potato, charred broccoli & Florentina, house made steak sauce*

**Roast Chicken \$32.00**

*Roast half chicken with English pea & onion mashed potatoes, haricot verts & pan jus*

**Pork Tenderloin \$32.00**

*Garlic & herb crusted pork tenderloin with roasted pee wee potatoes, braised escarole & white beans*

**Honey Dijon Salmon \$34.00**

*Pan seared honey-Dijon glazed salmon with kiwi salsa, chick pea basmati rice & braised kale*

**English Fish & Chips \$34.00**

*Crispy fried cod with malt vinegar chips & smashed English peas*

**Grilled Swordfish \$38.00**

*Grilled swordfish with tarragon-grapefruit butter, batonnet cut zucchini & saffron leek risotto*

**Branzino \$36.00**

*Pan seared branzino with roasted garlic haricot vert, golden beets & potato hash*

## Desserts \$10.00

**Pistachio Ricotta Cake**

**Carrot Cake**

**Chocolate Fudge Cake**

**Key Lime Pie**