



# Dinner Menu

## Appetizers

**Manhattan Clam Chowder**

**Chicken & Tortellini Soup**

**Shrimp Cocktail**

**QC Salad**

**Caesar Salad**

**Caprese Salad**

*Buffalo mozzarella, tomato, red onion & basil topped with evoo and Saba*

**Flatbread**

*Caramelized onion, gorgonzola & snapdragon apple flatbread*

**Arancini**

*Risotto ball with broccolini & fontina cheese, lemon crema*

## Garden Salad

## Entrées

**Flat Iron Steak**

*Cast iron seared flat iron steak served with whipped potatoes, grilled asparagus, crispy onions & house steak sauce*

**Chicken Milanese**

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

**Pesto Shrimp**

*Grilled colossal shrimp tossed in pesto sauce (no nuts), with spinach & tomato orzo risotto*

**Everything Crusted Salmon**

*Caper-dill crème fraiche, braised lentils & broccolini*

**Poached Cod**

*Coconut & lemongrass poached cod with sesame scallion basmati rice, sauteed snow peas & shitake mushrooms*

**Tuna Nicoise**

*Grilled tuna with red bliss potatoes, haricot verts, grape tomatoes, hard boiled egg, olives & lemon-herb vinaigrette*

**Pan Blackened Snapper**

*Tomato cilantro relish, scallion & chickpea basmati rice with sauteed Swiss chard*

**Pappardelle Primavera**

*Asparagus, peas, squash & Swiss chard tossed with pappardelle pasta, garlic, evoo & parmesan Reggiano*

## Desserts

**Toasted Almond Cake**

**Chocolate Cake**

**Key Lime Pie**

**Lemon Mascarpone**