



Dinner Menu

Appetizers

New England Clam Chowder \$6.00

Tuscan Chicken \$6.00

Shrimp Cocktail \$14.00

QC Salad \$12.00

Caesar Salad \$12.00

Fall Harvest Salad \$14.00

Kale, roasted sweet potatoes, dried cranberries, bleu cheese, pumpkin seeds, pecans, apple slices and balsamic vinaigrette

Pork Kimchi Potstickers \$14.00

With sweet chili dipping sauce

Entrées

All entrées served with garden salad & popovers

Flat Iron Steak 36.00

A 9 oz. flat iron steak with red wine demi glace, mashed potatoes & haricot verts

Short Rib \$36.00

Slow braised short rib of beef with roasted potatoes, roasted baby carrots & pan gravy

Chicken Milanese \$32.00

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

Stuffed Sole \$36.00

Filet of sole with crab stuffing, basmati rice, roasted baby carrots and lemon beurre blanc

Pan Seared Salmon \$34.00

Pan seared salmon with caramelized leeks served over butternut squash risotto

Curried Eggplant \$30.00

Curried eggplant with tomato, basil, curry & chickpeas over basmati rice

Desserts \$10.00

Apple Pie

Lemon Mascarpone Cake

Carrot Cake

Chocolate Cake