Appetizers

Mozzarella Sticks - \$17

Fresh Mozzarella, pancetta, pepperoncini peppers, bread crumbs, marinara

Rare Seared Tuna - \$18 Sesame, wasabi, pickled ginger

Goat Cheese Crostini - \$16
Prosciutto, caramelized onion, balsamic

Dusted Calamari \$17
Chick Pea flour, roasted pepper aioli

White Bruschetta - \$17
Roasted garlic, parmesan, roasted peppers,
pancetta

Charcuterie Board - \$22
Ask your server for todays selections

Truffle Fries - \$14

parmesan, sea salt, white truffle aioli

Breaded Shrimp- \$19

Garlic & Herb breading, lemon aioli

Grilled Brie - \$16

Black currant-port reduction, pistachios, herb rusks

Korean Fried Chicken Bites - \$18

Fried chicken, gochugang, green onion, sesame, sriracha crema

Tempura Zucchini \$14

Ponzu dipping sauce

Fresh PEI Mussels \$16

Tomato - pesto Broth

Pasta & Risotto

Includes Mixed Greens with balsamic Vinaigrette

Wild Mushroom Risotto - \$28

Wild mushrooms, gorgonzola, white wine, mushroom stock, carniroli rice, grana padano

Ricotta Gnocchi - \$27

Choice of tomato pancetta sauce, or gorgonzola cream

Chicken Gorgonzola Penne - \$28

Tomatoes, mushrooms & spinach in a gorgonzola cream

Lobster Ravioli - \$32

Spinach, tomato blush sauce

Portobello Mushroom Ravioli - \$27

White wine spinach cream

Butternut Squash Ravioli - \$27

Brown butter sauce

Seafood Fettuccine - \$31

Tiger Shrimp, Mussels, Scallops, tomatoes, peppers, mushrooms, tomato-pesto sauce

Lobster Saffron Risotto - \$32

Lobster, Shrimp, Chorizo, mushrooms, peppers, tomatoes, spinach, carniroli rice, grana padano

Spinach Blush Chicken Penne - \$28

Chicken breast, spinach in a white wine blush sauce

Sausage & Rapini Ravioli - \$29

Spinach-lemon cream

Braised, Glazed & Simmered

Blackened Bourbon Chicken - \$28

Tomatoes, mushrooms, peppers, bourbon, cream

Maple Thai Salmon - \$32

Maple syrup, sweet & spicy Thai sauce

Rabbit Cacciatore - \$33

Pancetta, tomatoes, mushrooms, peppers, spinach, marsala

Braised Lamb Shank - \$31

Rosemary, Red wine, carrots, mushrooms, tomatoes, demiglace

Osso Buco -\$32

Veal Shank, marsala, mushrooms, peppers, tomatoes, Demi-glaze

Stuffed Chicken - \$29

Red pepper, Asiago, pancetta-honey-rosemary sauce

Branzino - \$33

Citrus, white wine

Wild Mushroom Chicken - \$28

Wild mushrooms,, gorgonzola, cream

Roasted Garlic Pesto Chicken \$28

Grape tomatoes, spinach, cream

OFF THE GRILL

Washington State Lamb Chops - \$54

Ruby port, black currant, pistachio dust

5oz Filet Mignon - \$37 8oz Filet Mignon - \$52

Ultimate cut of meat is hand trimmed and fork tender

8oz New York - \$37 12oz New York - \$53

Centre cut from the heart of the loin

18oz Ribeye - \$56

Served Bone-in for extra flavour

Q filet - \$53

An 8oz Filet topped with crispy fried onions, and gorgonzola sauce

Double Frenched Pork Chop - \$36

Grilled pineapple bbq sauce

Pork Back Ribs

House made BBQ sauce FULL RACK - \$32-1/2 RACK - \$25

Q Burger \$19

8oz patty, white cheddar, lettuce, tomato, crispy onions, truffle aioli

Mixed Grill \$59

5oz Filet, 2 Lamb chops, 3 garlic shrimp

Steak Accompaniments

- · Peppercorn Sauce Included
- · Chimichurri Sauce included
- · Gorgonzola Cream Included
- Mushroom Sauce Included
- Sautéed Garlic Mushrooms Add \$5
- Garlic Shrimp Add \$8
- Lobster Gorgonzola Add \$12

UP-SIDES

OFFERED WITH OUR ENTREES

Fettuccine white wine cream \$8

Wild Mushroom Risotto \$14

Lobster Risotto \$17

Seafood Fettuccine \$17

Chicken Gorgonzola Penne \$15

Lobster Mac & Cheese \$17

Portobello Ravioli \$14

Lobster Ravioli \$17

Sausage & Rapini Ravioli \$15

Butternut Squash Ravioli \$14

\$5.00 will be added to up-side price without entrée purchase

SIDE SALADS

MIXED GREENS - Included with entrée

CAESAR SALAD - \$5 up-charge

Romaine hearts, rusks, bacon, fresh parmesan cheese, house made dressing

BEET SALAD - \$6 up-charge

Golden Betts, dijon-balsamic vinaigrette, goat cheese, pistachio, spinach

GREEK SALAD - \$5 up-charge

Grape tomatoes, cucumber, Kalamata olives, sweet onion, peppers, feta, red wine vinaigrette, romaine hearts

QUATTRO SALAD - \$6 up-charge

Romaine, roasted peppers, grape tomatoes, Kalamata olies, pancetta-gorgonzola dressing