

# APPETIZERS

## **Cheese Sticks \$17**

Fresh mozzarella, pancetta, pepperoncini peppers, marinara dip

## **Roasted Bone Marrow \$29**

Canoe cut bone, roasted garlic, grilled ciabatta, fresh herbs

## **Dusted Calamari \$18**

Chick pea flour, roasted pepper aioli

## **Truffle Frites \$15**

Thin cut fries, truffle aioli, grated parm

## **Bang Bang Shrimp \$19**

Lightly battered, tossed in house made bang bang sauce

## **Charcuterie Board \$22**

Ask your server for today's selections

## **Korean Fried Chicken Bites \$18**

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

## **PEI Mussels \$16**

White wine garlic sauce, toasted ciabatta

## **Garlic Bread Knots \$16**

Marinara, roasted garlic provolone dip

## **Grilled Brie \$16**

Black currant-port reduction, pistachios, herb rusks

## **Rare Seared Tuna \$19**

Sesame crusted, lime-ginger sauce, wasabi aioli

## **Beef Carpaccio \$19**

Horseradish crema, capers, arugula shoots

## **Goat Cheese Ciabatta \$16**

Prosciutto, caramelized onion, balsamic

# SIDE SALADS

## **Mixed Greens (included with entree)**

Mixed greens, tomato, cucumber, balsamic

## **Caesar Salad \$5 up-charge**

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

## **Beet Salad \$6 up-charge**

Roasted beets, dijon-balsamic dressing, goat cheese, pistachio, arugula shoots

## **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 olives, pancetta-gorgonzola dressing

# PASTA

## **Chicken Gorgonzola Penne \$32**

Tomatoes, mushrooms & spinach in a gorgonzola cream

## **Lobster Ravioli \$36**

Spinach, tomato blush sauce

## **Seafood Fettuccini \$34**

Tiger shrimp, mussels, scallops, tomatoes, peppers, mushrooms, tomato sauce

## **Butternut Squash Ravioli \$29**

Brown butter sauce

## **Blackened Bourbon Chicken Penne \$32**

Marinated chicken, tomatoes, mushrooms, sweet peppers, bourbon cream

## **Lobster Saffron Risotto \$35**

Lobster, shrimp, chorizo, mushrooms, peppers, tomatoes, spinach, carnaroli rice, grana padano

## **Wild Mushroom Risotto \$29**

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

## **Angel Hair Pesto Shrimp \$34**

Capellini pasta, basil pesto, tiger shrimp

## **Ricotta Gnocchi \$29**

Choice of tomato-pancetta sauce, or gorgonzola cream

# ENTRÉES

## **Beef Short Ribs \$33**

Carrots, wild mushrooms, tomatoes, cabernet, demi-glace

## **Braised Lamb Shank \$31**

Rosemary, red wine, carrots, mushrooms, tomatoes, demi-glace

## **Osso Buco \$32**

Veal shank, marsala, mushrooms, peppers, tomatoes, demi-glace

## **Stuffed Chicken \$27**

Red pepper, asiago, pancetta-honey-rosemary sauce

## **Miso Glazed Black Cod \$33**

Miso glazed

## **Lemon Pesto Salmon \$29**

Pan seared, lemon-basil pesto sauce

## **Monkfish \$31**

Pan roasted & served with Bearnaise sauce

## **Pollo Arrosto \$28**

Half chicken, served with BBQ, honey mustard & pan gravy dipping sauces

## **Pork Back Ribs**

House made BBQ sauce

## **Full Rack \$31**

## **Half Rack \$24**

## **Steak Sandwich \$32**

Flat iron steak, arugula, sauteed peppers, mozzarella, on a filone bun, served with frites

## **Mixed Grill \$60**

5oz filet, 2 lamb chops, 3 jumbo garlic shrimp

## **Q Burger \$24**

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

## **Steak Frites \$32**

6oz flat iron steak, shoestring potatoes, peppercorn sauce

## **Washington State Lamb Chops \$54**

Ruby port, black currant, pistachio dust

## **Q Filet \$52**

8oz filet, topped with gorgonzola cream & crispy fried onions

# STEAKS

**ALL OF OUR STEAKS ARE CANADIAN CERTIFIED ANGUS**

**5oz Filet Mignon \$34**

Served on a heated plate with garlic parsley butter

**8oz Filet Mignon \$50**

Served on a heated plate with garlic parsley butter

**10oz Filet Mignon \$63**

Served on a heated plate with garlic parsley butter

**8oz New York \$34**

California cut & served on a heated plate with garlic parsley butter

**10oz New York \$39**

Served on a heated plate with garlic parsley butter

**12oz New York \$48**

Served on a heated plate with garlic parsley butter

**18oz Ribeye \$63**

Served bone in for extra flavour

**50oz Tomahawk Ribeye \$225**

Served bone in for extra flavour

## STEAK ACCOMPANIMENTS

Peppercorn Sauce \$2  
Chimichurri Sauce \$2  
Gorgonzola Cream \$2  
Mushroom Sauce \$2  
Bearnaise Sauce \$3  
Caramelized Onions \$5

Crispy Fried Onions \$3  
Sauteed Garlic Mushrooms \$5  
Jumbo Garlic Shrimp (3) \$12  
Lobster Gorgonzola Cream \$12  
5oz Lobster Tail \$39

# SIDES

## **Asparagus Bearnaise \$7**

Steamed and served with Bearnaise sauce

## **Crispy Brussels Sprout \$6**

Fried and tossed with a maple bacon glaze

## **Mixed Grilled Vegetables \$4**

Zucchini, sweet red peppers

## **Creamed Spinach \$7**

Spinach, cream, provolone, parmesan

## **Pomme Puree \$5**

Yukon gold potatoes, garlic, butter

## **Baked Potato \$4**

Sour cream, butter

## **Twice Baked Potato \$6**

Cheese, bacon, green onion, sour cream

## **Truffle Frites \$6**

Thin cut fries, parmesan, truffle aioli

## **Mac & Cheese \$10**

Add bacon \$12

Add lobster \$19

## **Lobster Saffron Risotto \$19**

Lobster, shrimp, chorizo, mushrooms, peppers, tomatoes, spinach, carnaroli rice, grana padano

## **Wild Mushroom Risotto \$16**

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

## **Ricotta Gnocchi \$16**

Choice of tomato-pancetta sauce, or gorgonzola cream

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Brown butter sauce

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Spinach, tomato blush sauce

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Tiger shrimp, mussels, scallops, tomatoes, peppers, mushrooms, tomato sauce

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Capellini pasta, basil pesto, tiger shrimp

