

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 \$6 up-charge

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

Beet Salad \$7 up-charge

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

Greek Salad \$6 up-charge

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

Quattro Salad \$7 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

Portobello Mushroom Ravioli \$29

White wine spinach 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 \$36

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

Braised Lamb Shank \$33

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

Osso Buco \$34

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

Stuffed Chicken \$30

Red pepper, asiago, pancetta-honey-rosemary sauce

Miso Glazed Black Cod \$35

Miso glazed

Lemon Pesto Salmon \$32

Pan seared, lemon-basil pesto sauce

Monkfish \$33

Pan roasted & served with Bearnaise sauce

Pollo Arrosto \$29

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

Pork Back Ribs

House made BBQ sauce

Full Rack \$34 / Half Rack \$27

Steak Sandwich \$34

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

Mixed Grill \$63

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 \$34

6oz flat iron steak, shoestring potatoes, peppercorn sauce

Washington State Lamb Chops \$57

Ruby port, black currant, pistachio dust

Q Filet \$54

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

Blackened Bourbon Chicken \$30

Tomatoes, mushrooms, peppers, bourbon, cream

STEAKS

ALL OF OUR STEAKS ARE CANADIAN CERTIFIED ANGUS

5oz Filet Mignon \$36

Served on a heated plate with garlic parsley butter

8oz Filet Mignon \$53

Served on a heated plate with garlic parsley butter

10oz Filet Mignon \$65

Served on a heated plate with garlic parsley butter

8oz New York \$37

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

10oz New York \$42

Served on a heated plate with garlic parsley butter

12oz New York \$54

Served on a heated plate with garlic parsley butter

18oz Ribeye \$65

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

Butternut Squash Ravioli \$15

Brown butter sauce

Lobster Ravioli \$19

Spinach, tomato blush sauce

Chicken Gorgonzola Penne \$16

Tomatoes, mushrooms & spinach in a gorgonzola cream

Seafood Fettuccine \$18

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

Angel Hair Pesto Shrimp \$18

Capellini pasta, basil pesto, tiger shrimp

