









restaurant week dinner menu 50.

starters

CRISPY CALAMARI Melt in your mouth hand pounded calamari.

GRILLED SKEWERS

Dijon honey chicken with Sierra Nevada mustard and sweet & sour.

ROASTED GARLIC

Baked with olive oil & herbs, served with Brie and warm Greek bread.

soup & salad

QW SALAD Our signature salad made to order.

SEAFOOD BISQUE Our signature soup. Fresh fish simmered in a tomato cream.

SOUP OF THE DAY A different soup prepared fresh every day.

entrées

AHI Seared rare with a pink peppercorn crust, citrus soy sauce & bok choy.

CHILI SEARED SHIRIMP Lime and honey jalapeno garlic seared shrimp with coconut rice.

COCONUT THAI MUSSELS A lemony garlic Thai coconut - lick the bowl - experience. skinny crispy fries.

SALMON Grilled with a savory spice crust, soy mustard sauce & coconut jasmine rice.

ROAST PICCATA Mary's Free Range crispy herb chicken, mushroom & lemon caper sauce. wild rice.

MESQUITE PORK Duroc rack pork chop marinated in hoisin, ginger & plum.

SHORT RIB Slow roasted all day with dazzling flavors - a favorite.

QW CLASSIC BURGER Our amazing handmade half pound angus all natural burger & classic fries.

dessert

TOLL HOUSE PIE walnut & chocolate chip pie. vanilla bean ice cream.

TONI'S BREAD PUDDING brioche & banana,. creamy egg brûlée. vanilla bean ice cream. rum vanilla sauce.

Attitude Adjustment

tuesday. wednesday. thursday. friday 3-6 only in the bar please

TACO TUESDAY

tuesdays in the bar - only in the bar please - from 5 pm

Sunday is Restaurant Industry Night & Monday is Wine Night

If you're in the business enjoy 50% off your food - up to 4 people per employee. business card or check stub please. All regular wines being poured by the glass are 50% off bottles with dinner on Mondays.