



small plates

CEVICHE Seasonal selection. Marinated in lime juice & cilantro tomato relish. 15

CUTTYHUNK SCALLOPS

Caramelized scallops, red pepper cream, cilantro slaw. 18

SEAFOOD COCKTAIL

King crab, juicy white shrimp & spicy cocktail sauce. 24

KING CRAB CAKE Crab & shrimp, orange beurre blanc and an arugula side salad. 20

AHI TASTER Seared rare. drizzle of sweet soy hoisin & spicy soy wasabi. rice. 18

ARTICHOKE Yuzu basil aioli for dipping. 12

CRISPY CALAMARI

Melt in your mouth hand pounded calamari. 14

charcuterie

ARTISAN CHEESE

Truffle Tremor, Brillat Savarin, San Joaquin Gold, Comte Fort St Antoine & crackers, apple slices, grapes, pear moustarde & strawberry confiture. 20

add: Parma prosciutto & salami secchi. 8

from the grill

SWORDFISH SIMPLY Thick cut center loin sword on the mesquite. butter mashed potatoes. 18

GRILLED SALMON

Herb & spice crust with soy mustard & coconut rice. 16

BASEBALL® 12 ounces of Prime Black Angus on the mesquite & mashed potatoes. 28

Attitude Adjustment

tuesday wednesday thursday friday 3 - 6

TACO TUESDAY

Tuesdays in the bar - *only in the bar please* - 5 pm

Enjoy Wine with Lunch !

All regular wines being poured by the glass are 50% off bottles with lunch.

salads

add: salmon 10. ahi 10. shrimp 10. scallops 14. Dijon chicken 6. mesquite sirloin 10

KALE or CLASSIC CAESAR

garlicky lemon Caesar dressing. house made croutons. 10

QW COBB

mesquite chicken. bacon. tomato. Maytag. walnuts. 13

CHOPPED bacon. tomato. egg. Maytag. 10

BLT WEDGE Iceberg. tomato. bacon. red onion. Maytag. maple balsamic. 12

SOUFFLÉ goat cheese soufflé. watercress. endive. 16

BURRATA BASIL heirloom tomatoes, basil, balsamic. 14

PEPPERED AHI seared ahi. bitter greens. tomato. roasted beets. fingerlings. goat cheese. 20

between bread

SWORDFISH TACOS

Mesquite grilled swordfish, cilantro slaw and a drizzle of chipotle wrapped up in warm whole grain tortillas. 14

WALNUT CRANBERRY CHICKEN SALAD

Free range roast chicken with a touch of mayo, walnuts and cranberries on malted brown bread. 12

FRENCH DIPPED

Prime Rib thinly sliced & piled high with Au Jus. 14

WELLINGTON Prime Angus sirloin. sautéed mushrooms. cherry Bordelaise. brioche. classic fries. 16

QW CLASSIC BURGER Our amazing handmade half pound all natural black angus burger. Swiss, cheddar or jalapeno jack, pickles, onions & 1000. Classic fries. 14

QW DOUBLE-DOUBLE House blend of all natural black angus choice, slow roasted all day short rib and a splash of tequila lime BBQ sauce, grilled with caramelized onions, melted Gruyere & Maytag. House made tomato jam. Classic fries. 16 *(no substitutions, additions or deletions)*

QW TURKEY BURGER House blend of fresh ground turkey breast, onions, oatmeal, tequila lime BBQ sauce, wheat germ, herbs. Cheese, avocado, pickles, caramelized onions. House made tomato jam. Classic fries. 14 *(no substitutions, additions or deletions)*