

s n a c k s & s m a l l p l a t e s

OYSTERS	Shucked to order. 1/2 dozen. dozen.
AVOCADO TOAST	Garlic toast. radish. tomato. goat cheese. sprouts. jalapeno olive drizzle. market
CEVICHE	Seasonal selection. Marinated in lime juice & cilantro tomato relish.
COCONUT THAI MUSSELS	A Thai coconut - lick the bowl - experience. skinny crispy fries. 1 LB 1/2 LB
TEMPURA SHRIMP	Crunchy chunks of juicy shrimp. Thai chili dipping sauce.
RICOTTA MEATBALLS	Housemade meatballs. bolognese sauce.
CUTTYHUNK SCALLOPS	Caramelized scallops. roasted red pepper cream. cilantro slaw
BRITTANY MUSSELS	Sweet black mussels baked with lemon garlic butter.
SEAFOOD COCKTAIL	King crab & juicy white shrimp with horseradish & cocktail sauce.
AHI STACK	Ahi Poke with ginger & mango stacked. jasmine rice. avocado.
KING CRAB CAKE	Crab & shrimp. orange beurre blanc. arugula side salad.
CRISPY CALAMARI	Melt in your mouth hand pounded calamari. horseradish & cocktail sauce
AHI TASTER	Seared rare. drizzle of sweet soy hoisin & spicy soy wasabi. rice.
ARTICHOKE	Whole steamed artichoke served with yuzu basil aioli for dipping. market
PRIME RIB BITES	Prime rib hash tarts. onion bacon jam. creamed horseradish. chives.
HOUSEMADE RAVIOLI	Spinach, artichoke & ricotta with parmesan lemon cream.
GRILLED SKEWERS	Dijon honey chicken. Sierra Nevada mustard. sweet & sour.
ROASTED GARLIC	Baked with olive oil & herbs, served with Brie and warm Greek bread.
ZUCCHINI	Crispy golden fried zucchini spears. ranch.

c h a r c u t e r i e

ARTISAN CHEESE	Truffle Tremor. Brillat Savarin. San Joaquin Gold. Comte Fort St Antoine. crackers, apple, grapes, pear moustarde. strawberry confiture. fig. apricot . 24 <i>add:</i> Parma prosciutto & salami secchi.
----------------	--

s a l a d s

QW SALAD	Our signature salad made to order.
MA’S SALAD	Tomato. avocado. red onion. olives. Maytag Bleu. romaine. vinaigrette.
KALE or CLASSIC CAESAR	Garlicky lemon Caesar dressing. house made croutons.
BLT WEDGE	Iceberg. grape tomato. bacon. red onion. Maytag Bleu. maple balsamic.
BURRATA BASIL	Heirloom tomatoes. basil. Italian burrata. aged cherry balsamic.
SOUFFLÉ SALAD	Fallen goat cheese soufflé. watercress. endive. balsamic vinaigrette.

e n t r é e s

entrées include QW soup or salad. Substitute one of our other salads \$6.

COCONUT THAI MUSSELS	A lemony garlic Thai coconut - lick the bowl - experience. skinny crispy fries.
SWORDFISH	Thick cut mesquite grilled steak. kalamata garlic butter sauce. butter mashed.
AHI	Seared rare. pink peppercorn crust. citrus soy sauce. bok choy.
NANTUCKET	Caramelized scallops. cauliflower puree. lemon Dijon & roasted red pepper sauce.
CHILI SEARED SHRIMP	Lime and honey. Thai chili seared shrimp. coconut rice.
SALMON	Wild King, with a savory spice crust. soy mustard sauce. coconut jasmine rice.
LOBSTER	Eastern Australian tail grilled on the mesquite - succulent & juicy.
KING CRAB LEGS	Sweet. juicy. huge. king crab legs with drawn butter.
ROAST PICCATA	Mary’s Free Range crispy herb chicken. mushroom & lemon caper sauce. wild rice.
BBQ BABYBACK RIBS	Housemade pineapple lime tequila BBQ sauce on dry rubbed baby backs.
SHORT RIB PAPPARDELLE	Tender shredded short rib. natural gravy. caramelized carrots and pappardelle.
LAMB RACK	Colorado grass fed lamb. one half pound half rack or one pound full rack. market
LAMB CHOPS	Four marinated Colorado grass fed chops with fresh sweet & sour mint sauce.
MESQUITE PORK	Duroc rack pork chops marinated in hoisin. ginger. plum. one chop . two chops
SHORT RIB	Slow roasted all day with dazzling flavors - a favorite.
PORTERHOUSE 40 OZ	OMG! Choice Black Angus on the bone heaven. for two to share.
BASEBALL STEAK®	Twelve ounces of center cut Prime Black Angus
NEW YORK STRIP	Twelve ounces of Prime Angus strip sirloin.
RIB EYE	Sixteen ounces of Prime bone-in rib eye.
FILET MIGNON	Ten ounces of melt in your mouth Choice Angus tenderloin.
QW CLASSIC BURGER	Our amazing handmade half pound angus all natural burger. classic fries.
QW DOUBLE - DOUBLE	Our take on the quintessential Southern California Classic. Slow roasted super rich short rib & sirloin. Maytag Bleu. Gruyere. caramelized onion. (no changes please).
QW TURKEY BURGER	House blend. fresh ground turkey. onion. herbs. cheese. avocado. miso mayo.
VEGGIE PLATE	Char-grilled broccoli. sautéed mushrooms. miso veggie skewers. Brussels sprouts.

s i d e s

many sides are small batches made to order daily - when we’re out, we’re out !

Chunks of crab & shrimp folded in Gruyere & Cheddar mac & cheese. shaved truffle.
Char-grilled broccoli tossed with crunchy. caramelized garlic. sautéed jalapeno.
Sautéed spinach. Butternut squash. Sautéed mushrooms.
Miso marinated mesquite grilled skewers. zucchini. mushrooms. Peppers. white onion.
Cauliflower with yogurt. lemon. walnuts. dates. parmesan.
Brussels sprouts roasted with sesame seeds. wontons. mint.
The Purist - steamed garden veggies naked.
The Pragmatist - steamed garden veggies tossed in olive oil & parmesan.
The Hedonist - steamed garden veggies dripping all over with melted cheddar and jack.
Coconut jasmine rice. Wild basmati & black rice.
Butter mashed potato. Baked Idaho potato & the works.
FRIES. crispy classic. Heinz. 7 sweet potato. ranch. 8 truffle. truffle aioli. 12

Split entrée \$14. Plate charge \$10. A 20% gratuity will be added: on parties of five or more, to mixed tender split checks, if you leave without closing your credit card tab, and to late night checks at our discretion. We are happy to accept a maximum of three different tenders on any single check.
--