

hungry?

SOUP

Feature Soup | \$13

CHARCUTERIE

All served with tangy pickles, cheese and dried & fresh fruit.

Personal | \$27

Blue stilton, beemster aged, prima donna aged & crackers

Gourmet | \$47

Prosciutto, salami, soppressata, blue stilton, beemster aged, prima donna aged, & crostini

Premium | \$57

Chorizo, bresaola, soppressata, whiskey cheddar, provolone extra old, gruyere, & crostini

Supreme | \$67

Prosciutto, bresaola, salami, piave vecchio aged, manchego, gouda premium aged, & crostini

SMALL PLATES

Calamari | \$21

Dusted in cajun flour served with tzatziki

Garlic Bone-in Pork Ribs | \$20

Tossed in sea salt and pepper with stone-ground mustard ranch

Chicken Wings | \$20

Choice of: salt & pepper, maple bacon, creamy hot, szechuan, honey garlic, or teriyaki, served with fresh carrots & celery and either blue cheese or ranch dip

Falafel with Harissa Hummus | \$18

Chickpea & fava bean patty with middle eastern spices. Served with carrots & celery

DINNER

“Q” Beef Burger | \$25

Montreal jack cheese, shaved pastrami, horseradish aioli, tobacco onions, & tomato bacon jam

“Q” Kangaroo Burger | \$27

Arugula, tomatoes, beet root jam, camembert & apple and fennel slaw

Chicken Schnitzel Burger | \$22

Herb breaded chicken, back bacon, provolone cheese, mustard, maple mayo, pickle, tomato, lettuce

DESSERT

So Good Chocolate Cake | \$12

4 layers of decadent chocolate cake with chocolate fudge icing

Warm Ginger Cake | \$12

Ginger spice cake served with vanilla ice cream & house-made caramel sauce

SALAD

Add tiger shrimp or a grilled chicken breast to any salad | \$8

Classic Caesar | \$16

Heart of romaine, herbed croutons, fresh parmesan, & crispy pancetta

House Salad | \$16

Mixed greens, tomato, pickled red onion, mandarin oranges, cucumber, radish & raspberry vinaigrette

Fattoush Feta Salad | \$18

Middle Eastern salad with pickled turnips, heirloom tomatoes, mixed greens, cucumber, parsley, sumac, crispy pita & zesty lime vinaigrette

Soft Buttery Pretzels | \$15

Traditional warm soft pretzel served with mango chili aioli and our own Q spiced dipping sauce

Smoky Brisket Nachos | \$19

House rub smoked brisket, pico de gallo, peppers, mixed cheese, sour cream, salsa and guacamole

Arancini | \$18

Risotto, mushrooms, parmesan, & truffle oil with basil tomato sauce & balsamic reduction

Pulled Duck Poutine | \$22

French fries, pulled duck, cheese curds, & homemade duck gravy

Pan Seared Salmon | \$35

Elegant pan seared salmon served with lemon pepper cream sauce, cumin scented couscous & grilled asparagus

Bacon Mac and Cheese | \$25

Penne pasta tossed in creamy cheddar sauce with bacon, baked until golden brown

Butter Chicken Linguini | \$25

Topped with goat cheese crumble

Philly Cheese Steak Sandwich | \$26

onions, green peppers, cheese and caramelized onion aioli.

Cinnamon Bun Cheesecake | \$12

Served with whipped cream

Nobashi Shrimp | \$20

Asian style tempura batter with panko breading & sweet chili lime dip

Veggies + Dip | \$15

Fresh veggies with garlic hummus olive oil dip

Beef Sirloin Sliders | \$18

Mango chutney, tomato, cheddar cheese, caramelized onion aioli & an onion ring on brioche buns

Filet Mignon | \$42

Perfectly aged 6oz beef fillet served with house-made béarnaise sauce, seasonal vegetables, potatoes & fresh garlic focaccia bread

16oz Ribeye Steak | \$70

Aged 16oz rib eye with grilled asparagus, herb potato, chimichurri & house special peppercorn medley sauce

All patio fire table seating or
PARTIES OF 6+
subject to **automatic 18%** gratuity

let's eat

