

**SOUP & SALADS**

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

**Classic Caesar | \$16**

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

**House Salad | \$16**

Mixed greens, tomatoes, pickled red onion, mandarin oranges, cucumber, radish &amp; raspberry vinaigrette

**Feature Soup | \$13****Fattoush Feta Salad | \$18**

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

**Sunshine Burrata Salad | \$21**

Spring mix, tomato, olives, and creamy burrata cheese, drizzled with pesto sauce and sea salt

**CHARCUTERIE**

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

**Personal | \$27**

Blue stilton, beemster aged, prima donna aged &amp; crackers

**Gourmet | \$47**

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

**SMALL PLATES****Calamari | \$21**

Dusted in cajun flour served with tzatziki

**Bulgogi Pot Stickers | \$20**

Korean-style beef dumplings with kimchi

**Chicken Wings | \$20**

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

**Perogies | \$18**

Cheddar cheese and potato perogies topped with bacon, sauerkraut &amp; sour cream

**Premium | \$57**

Chorizo, bresaola, soppressata, whiskey cheddar, provolone extra old, gruyère, &amp; crostini

**Supreme | \$67**

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

**Warm Caramelized Onion &****Feta Dip | \$18**

Bacon, caramelized onion &amp; cream cheese served with warm pita

**Extra pita: \$2****Smoky Brisket Nachos | \$19**

House rub smoked brisket, pico de gallo, peppers, mixed cheese, sour cream, salsa &amp; guacamole

**Arancini | \$18**

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

**Veggies & Dip | \$15**

Fresh Veggies with garlic hummus olive oil dip

**DINNER****The "Q" Burger | \$25**

5oz beef patty, montréal jack cheese, shaved pastrami, horseradish aioli, tobacco onions, &amp; tomato bacon jam

**DBL Stacker****Bacon Cheeseburger | \$28**

Two 4oz beef patties stacked with aged cheddar cheese and bacon

**Chicken Pesto Sandwich | \$25**

Crispy spicy chicken topped with smoked gouda, grilled pepper, tomato, arugula &amp; pesto mayo served on Tuscan-herb bread

**Pan Seared Salmon | \$35**

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

**Pork Schnitzel | \$28**

Pan fried, breaded pork topped with basil, tomato sauce and mozzarella served on spaghetti Aglio e Olio

**Butter Chicken Linguine | \$25**

Topped with goat cheese crumble

**Beef Dip | \$26**

Braised beef chuck, thinly sliced on a French baguette topped with melted Swiss cheese. Served with beef au jus

**DESSERT****So Good Chocolate Cake | \$12**

4 layers of decadent chocolate cake with chocolate fudge icing

**Crème Brûlée Cheesecake | \$12**

New York style cheesecake &amp; decadent French custard baked together on a buttery graham base, topped with caramelized sugar

**Feature Soup | \$13**

All patio seating or

**PARTIES OF 6+**

subject to automatic 18% gratuity

**POUTINE your way****Pulled Duck | \$22**

French fries, pulled duck, cheese curds, &amp; house duck gravy

**Brisket | \$22**

French fries, brisket, cheese curds, &amp; house duck gravy

**Butter Chicken | \$22**

French fries, cheese curds, &amp; house butter chicken sauce

**Nobashi Shrimp | \$20**

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

**Beef Sirloin Sliders | \$18**

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

**Crab Cakes | \$22**

Made in house with fresh lump crabmeat, egg, onion, pepper, bread crumbs served with pineapple salsa

**Filet Mignon | \$42**

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

**16oz Ribeye Steak | \$70**

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



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