

SUNDAY NIGHT SUPPER

JOIN US EVERY SUNDAY EVENING FROM
4:00PM - 9:00PM FOR OUR

PRIME RIB DINNER
FEATURING A 16 OZ. CUT OF JUICY PRIME RIB,
BAKED POTATO AND HOUSE SALAD

\$45 PER PERSON

CRAFT DRAFT

Strand Atticus IPA 7.1%	8
Great Divide Yeti Imperial Stout 9.5% (10oz)	9
Chimay Tripel White 8.0% (8oz)	9
Smog City Lil Bo Pils 4.4%	7

22OZ CRAFT BOTTLES

Coachella Valley Monumentous IPA 7.0%	16
Stone Arrogant Bastard Ale 7.8%	15
Firestone Wookey Jack Black Ale 8.3%	18
Elysian Seasonal Rotator 4-6%	14

CRAFT BOTTLES

Michelob Ultra 4.2%	7
Firestone 805 Blonde 4.7%	7
Reverend Nat's Revival Hard Apple Cider 6.7%	8
Stone Delicious IPA Gluten-Reduced 7.7%	7
Kona Longboard Lager 4.6%	7
Lost Coast Downtown Brown Ale 5.0%	6
Lindeman's Framboise 4.0%	12

750 ml. PREMIUM BOTTLES

Gulden Draak Dark Tripel (Belgium) 10.5%	45
Ovila by Sierra Nevada Barrel-Aged Belgian Style Dubbel (Chico) 8.5%	50
Duvel Belgian Ale Belgian Blonde Ale (Belgium) 8.5%	30
Unibroue Maudite Dubbel Belgian Style Strong Ale (Canada) 8.0%	25
Juliet by Goose Island Belgian Style Wild Ale (Chicago) 8.0%	60

QUEENSVIEW SIGNATURE COCKTAILS ... 13

WHISKEY SMASH

ELIJAH CRAIG, MINT, LEMON

SAFFRON SPRITZER

BELVEDERE, CRÈME YVETTE, CHAMPAGNE, SAFFRON

JAPANESE CUCUMBER MARTINI

SQUARE ONE CUCUMBER VODKA, SHISO LEAF, LIME JUICE, CUCUMBER

DAMIANA MARGARITA

PARTIDA BLANCO, DAMIANA, AGAVE NECTAR, LIME JUICE, ORANGE ZEST

HONEYSUCKLE

MOUNT GAY BLACK BARREL RUM, HONEY, LEMON, MINT

RUBY LADY

RUBY RED, ST. ELDER, SODA, LEMON

QUEENSVIEW GIN AND TONIC

BOTONIST GIN, HOUSEMADE TONIC, LIME

CHAMPAGNE & SPARKLING WINE

Mumm Prestige NV 187ml split (Napa)	12
Scarpetta Timido Spumante Brut Sparkling Rosé NV (Friuli, Italy)	12
Nicolas Feuillatte Brut Champagne 187ml split (France)	25
Nicolas Feuillatte Brut Rosé Champagne 187ml split (France)	29

WHITE WINE

Pinot Grigio - Scarpetta 2014 (Friuli, Italy)	10
Albarino - Ramon Bilbao Vilañas 2015 (Rías Baixas, Spain)	10
Sauvignon Blanc - Cloudy Bay 2015 (Marlborough, New Zealand)	16
Viognier - Zaca Mesa 2014 (Santa Ynez Valley)	12
Chardonnay - Migration 2013 (Russian River Valley)	15

RED WINE

Pinot Noir - Saintsbury 2013 (Carneros)	19
Merlot - Rombauer 2013 (Napa)	20
Zinfandel - Dry Creek 2014 (Sonoma)	12
Cabernet Sauvignon - Justin 2014 (Paso Robles)	15
Red Blend - Paraduxx 2012 (Napa)	18

APPETIZERS

Iced Seafood Tower	45
A sampling of 4ea Oysters, 2ea large Gulf Shrimp, Alaskan King Crab legs, classic horseradish cocktail sauce, herb aioli, champagne mignonette	
Add an Additional Person: includes 2 shrimp, 2 oysters, and King Crab	15
6 oz. Cold Water Lobster Tail	23
1/2 lb. Alaskan King Crab Legs	19
Fresh Oysters 1/2 Dozen 16 / Dozen 29	Heirloom Tomato 14
Cocktail Sauce and Fresh Horseradish	Burrata, grilled baguette, basil, oregano, red wine vinaigrette, balsamic reduction
Jumbo Lump Crab Cake 17	Grilled Lamb Chops 16
Chipotle aioli	Peppercorn mushroom sauce
Jumbo Shrimp Cocktail 18	Shrimp Scampi 14
Gulf white shrimp, classic horseradish cocktail sauce	Garlic, lemon, white wine, tomato, crostini

FROM OUR SUSHI BAR

Sashimi Sampler	21	Sushi Sampler	20
Halibut, Tuna, Albacore, Yellowtail, Salmon		Halibut, Tuna, Albacore, Salmon, Shrimp	
Surf & Turf Roll	20	Lobster Roll	21
Crab Meat, Asparagus, Tempura Shrimp, Seared Filet Mignon		Lobster meat, Avocado, Jalapeno, Soy-Garlic Butter Dipping Sauce	
Ceviche Roll	17	Salmon Ponzu Roll	15
Crab, Cucumber, Shrimp Tempura, Ahi and Pico de Gallo on top		Crab, Cucumber, Avocado, Seared Salmon, Onion, Garlic Ponzu Butter	

SOUP & SALADS

Lobster Bisque	15
Sherry cream and fresh lobster	
French Onion Soup	10
Parmesan, Aged Gruyère and Emmenthal Swiss	
Iceberg Wedge	11
Applewood smoked bacon, tomato concassé, blue cheese dressing, topped with Gorgonzola blue cheese	
Caesar	10
Hearts of romaine, house-made Caesar dressing, shaved Reggiano Parmesan, white anchovies	
Mediterranean Chopped	9
Redwood Hill Farm goat milk feta, tomatoes, green beans, romaine, red wine vinaigrette, kalamata olives	
Roasted Beet Salad	13
Field greens, horseradish goat cheese, oven roasted shiitake mushrooms	

STEAKS AND CHOPS

All steaks and chops are finished with garlic herb butter

Preparations

Black & Blue - charred outside, raw center **Pittsburgh** - seared rare **Extra Rare** - raw center **Rare** - very red, cool center
Medium Rare - red, warm center **Medium** - pink center **Medium Well** - slightly pink center **Well Done** - no pink, cooked through

Your Choice of Sauces

Béarnaise, Queensview Steak Sauce, Fresh Horseradish Cream, or Chimichurri

All of our Steaks are USDA Prime, Certified Angus Beef TM 





New York Strip Steak - Au Poivre, 14 oz.	50
Pan-seared, peppercorn mélange coated, cognac cream	
New York Strip Steak, 14 oz.	49
26 Day Dry-Aged New York Strip Steak, 14 oz.	52
Filet Mignon Oscar, 7 oz.	45
King Crab, béarnaise, fresh asparagus garnish	
Petite Filet Mignon, 7 oz.	40
Filet Mignon, 10 oz.	48
Bone-In Rib-Eye Steak, 18 oz.	51
Free Range Veal Chop, 14 oz.	49
Pan Seared, parsnip purée, caramelized onions and bone marrow butter	
New Zealand Lamb Chops with Gorgonzola Crust.	39
Veal demi glace, onion straws	

Queensview Steakhouse Feature

USDA Prime Porterhouse, 32 oz......115

32oz Prime Porterhouse, serves two and includes a choice of two sides and a dessert to share.

NATIVE SEAFOOD & SHELLFISH


Pacific Swordfish, 10 oz. 	34
Oven roasted tomatoes, wilted spinach, beurre blanc	
Atlantic Salmon, 10 oz. 	32
Pan-seared, port wine glazed onions	
Asian Seabass, 10 oz. 	46
Glazed and oven roasted, cool Asian slaw	
Diver Scallops 	33
Pan-seared, herb panko crust, tomato fondue	
Grilled 11 oz. Cold Water Lobster Tail Drawn butter	48
Crab-Stuffed 11 oz. Lobster Tail	55


QUEENSVIEW SPECIALITIES

Shelton Farms Free Range Boneless 1/2 Chicken	26
Sautéed spinach, Yukon Gold mashed potatoes, bourbon garlic gravy	
Queensview Steakhouse Prime Beef Burger, 10 oz.	27
Prime beef, fried onion straws, Monterey Jack, cognac cream sauce, fresh cut Kennebec French fries	

ACCOMPANIMENTS

Our most popular additions only available with purchase of an entree

Seared Diver Scallops 	13
6 oz. Cold Water Lobster Tail	23
Jumbo Lump Crab Cake	16

 We are proud to support sustainable seafood. This logo indicates the following dishes have been approved as sustainable by the Aquarium of the Pacific's Seafood for the Future program.

FARM FRESH SIDES

Potato Gratin9

Yukon Gold potatoes, simmered in parmesan cream, oven-roasted

Queensview Baked Potato8

Applewood smoked bacon, Aged cheddar, butter, scallions, crème fraîche

House-Made French Fries8

Roasted Garlic Aioli

Sauteed Spinach8

Olive oil, sliced garlic

Yukon Gold Mashed Potatoes8

Steakhouse Onion Rings8

Beer battered, trio of dipping sauces

Roasted Brussels Sprouts8

Smoked bacon, lemon-pepper vinaigrette, parmesan cheese

Lobster Mac & Cheese15

Mornay sauce, fresh lobster, panko topping

Oven Roasted Mushrooms8

Trio of fresh mushrooms, shallots & thyme

Fresh Asparagus10

HOUSE-MADE DESSERTS

Godiva Swiss Chocolate Ganache Cake - Raspberry Coulis 12

Dark Swiss chocolate cake layers infused with Godiva chocolate liqueur, chocolate ganache frosting, raspberry sauce, chocolate truffle

Bourbon Caramel Crème Brûlée 8

Bourbon-spiked caramel under a classic crème brûlée, whipped cream, fresh raspberries

Key Lime Tart 9

Individual deep dish tart, raspberry coulis, toasted meringue, candied lime zest

Brûlée Cheesecake 9

Anglaise sauce, burnt sugar

Trio of Fresh Fruit Sorbets 8