

## 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

Golden Road Wolf Pup Session IPA 4.5%	8
Kona Hula Hefeweizen 5.0%	8
Record Street Pale Ale 6.3%	9
Samuel Adams Seasonal 5.0%	8

### CRAFT BOTTLES

Dogfish Head 90 Minute IPA 9%	9
Alaskan Amber Ale 5.3%	7
Corona 4.5%	7
Coors Light 4.5%	6
Michelob Ultra 4.2%	7
Firestone 805 Blonde 4.7%	8
Stone Delicious IPA Gluten-Reduced 7.7%	8
Kona Longboard Lager 4.6%	7
Lost Coast Downtown Brown Ale 5.0%	7
Lindeman's Framboise 4.0%	12

### PREMIUM LARGE FORMAT BOTTLES

J.K.'s Scrumpy Hard Cider (Flushing, MI) 6.0%	25
Juliet by Goose Island Belgian Style Wild Ale (Chicago) 7.1%	45
Stone Arrogant Bastard Ale (Escondido, CA) 7.2%	15
Anderson Valley Bourbon Barrel-Aged Stout (Boonville, CA) 6.9%	25
Sierra Nevada Ovilla White Ale (Chico, CA) 8.5%	30
North Coast Brother Thelonus Belgian Style Ale (Ft. Bragg, CA) 9.4%	25
Anderson Valley Gatlin Damnosus Sour Ale (Boonville, CA) 11.5%	35

## QUEENSVIEW SIGNATURE COCKTAILS ... 14

### AMARETTO CLOUD

ELIJAH CRAIG, AMARETTO, LEMON JUICE, MAPLE FOAM

### THE ECLIPSE

NOLET'S GIN, PEACH PUREE, SAGE SIMPLE SYRUP

### L.A. PINTA MARGARITA

LA PINTA TEQUILA, LIME JUICE, GRAPEFRUIT JUICE, SALT RIM

### MANDARIN IN BLOOM

KETEL ORANGE, ST. GERMAIN, LEMON, SPRITE, MICRO-CITRUS GREENS

### BULLEIT WITH BUTTERFLY WINGS

BULLEIT BOURBON, ST. GERMAIN, DRY VERMOUTH

### LAVENDER CUCUMBER GIN AND TONIC

HENDRICK'S GIN, CUCUMBER, LAVENDER WATER AND HOUSE-MADE TONIC

## CHAMPAGNE & SPARKLING WINE

Lamarca Prosecco NV 187ml split (Italy)	11
Mumm Prestige NV 187ml split (Napa)	12
Scarpetta Timido Spumante Brut Sparkling Rosé NV (Friuli, Italy)	12

## WHITE WINE

Moscato - <b>Bartenura</b> 2016 (Lombardy, Italy)	10
Albarino - <b>Ramon Bilbao Vilañas</b> 2016 (Rías Baixas, Spain)	10
Pinot Grigio - <b>Scarpetta</b> 2015 (Friuli, Italy)	12
Sauvignon Blanc - <b>Cakebread</b> 2016 (Napa)	16
Chardonnay - <b>Stag's Leap Wine Cellars, Hands of Time</b> 2015 (Napa)	16
Chardonnay - <b>Migration</b> 2014 (Russian River Valley)	19

## RED WINE

Pinot Noir - <b>Eola Hills</b> 2015 (Oregon)	17
Pinot Noir - <b>Windracer</b> 2013 (Anderson Valley)	20
Pinot Noir - <b>Twomey by Silver Oak</b> 2015 (Anderson Valley)	24
Merlot - <b>Freemark Abbey</b> 2013 (Napa)	18
Merlot - <b>Twomey by Silver Oak, Soda Canyon Ranch</b> 2013 (Napa)	24
Zinfandel - <b>Dry Creek</b> 2015 (Sonoma)	12
Malbec - <b>Achaval Ferrer</b> 2015 (Argentina)	14
Cabernet Sauvignon - <b>Hess Allomi</b> 2014 (Napa)	15
Cabernet Sauvignon - <b>Mt. Veeder</b> 2014 (Napa)	18
Cabernet Sauvignon - <b>Chat Ste. Michelle, Cold Creek</b> 2012 (WA)	23
Red Blend - <b>Paraduxx</b> 2014 (Napa)	18

## APPETIZERS

<b>Iced Seafood Tower</b> . . . . .	45
A sampling of 4ea Oysters, 2ea large Gulf Shrimp, Alaskan King Crab legs, classic horseradish cocktail sauce, herb aioli, champagne mignonette	
<b>Add an Additional Person: includes 2 shrimp, 2 oysters, and King Crab</b> . . . . .	15
<b>1/2 lb. Alaskan King Crab Legs</b> . . . . .	19
<b>Fresh Oysters</b> . . . . . 1/2 Dozen 16 / Dozen 30	
Cocktail Sauce and Fresh Horseradish	
<b>Heirloom Tomato</b> . . . . .	16
Burrata, grilled baguette, basil, oregano, red wine vinaigrette, balsamic reduction	
<b>Jumbo Lump Crab Cake</b> . . . . . 18	
Remoulade beurre blanc	
<b>Grilled Lamb Chops</b> . . . . . 16	
Peppercorn mushroom sauce	
<b>Jumbo Shrimp Cocktail</b> . . . . . 19	
Gulf white shrimp, classic horseradish cocktail sauce	
<b>Shrimp Scampi</b> . . . . . 14	
Garlic, lemon, white wine, tomato, crostini	

## FROM OUR SUSHI BAR

<b>Sashimi Sampler</b> . . . . . 21	<b>Sushi Sampler</b> . . . . . 20
Halibut, Tuna, Albacore, Yellowtail, Salmon	
<b>Surf &amp; Turf Roll</b> . . . . . 20	<b>Lobster Roll</b> . . . . . 21
Crab Meat, Asparagus, Tempura Shrimp, Seared Filet Mignon	
<b>Ceviche Roll</b> . . . . . 17	<b>Salmon Ponzu Roll</b> . . . . . 16
Crab, Cucumber, Shrimp Tempura, Ahi and Pico de Gallo on top	
Crab, Cucumber, Avocado, Seared Salmon, Onion, Garlic Ponzu Butter	

## SOUP & SALADS

<b>Lobster Bisque</b> . . . . . 15	
Sherry cream and fresh lobster	
<b>French Onion Soup</b> . . . . . 10	
Parmesan, Aged Gruyère and Emmenthal Swiss	
<b>Iceberg Wedge</b> . . . . . 13	
Applewood smoked bacon, tomato concassé, blue cheese dressing, topped with Gorgonzola blue cheese	
<b>Caesar</b> . . . . . 11	
Hearts of romaine, house-made Caesar dressing, shaved Reggiano Parmesan, white anchovies	
<b>Mediterranean Chopped</b> . . . . . 10	
Redwood Hill Farm goat milk feta, tomatoes, green beans, romaine, red wine vinaigrette, kalamata olives	
<b>Roasted Beet Salad</b> . . . . . 14	
Laura Chenel goat cheese, serrano vinegar, roasted marcona almonds, watermelon, balsamic reduction, petite basil	

# 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 <sup>TM</sup> 





<b>New York Strip Steak - Au Poivre, 14 oz.</b> .....	52
Pan-seared, peppercorn mélange coated, cognac cream	
<b>New York Strip Steak, 14 oz.</b> .....	50
<b>26 Day Dry-Aged New York Strip Steak, 14 oz.</b> .....	52
<b>Filet Mignon Oscar, 7 oz.</b> .....	47
King Crab, béarnaise, fresh asparagus garnish	
<b>Petite Filet Mignon, 7 oz.</b> .....	42
<b>Filet Mignon, 10 oz.</b> .....	49
<b>Bone-In Rib-Eye Steak, 18 oz.</b> .....	53
<b>Salmon Creek Farms Pork Chop, 14 oz.</b> .....	35
Caramelized apple and onion stuffing, Taleggio cheese, whole grain mustard crema	
<b>New Zealand Lamb Chops with Gorgonzola Crust.</b> .....	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


<b>Pacific Swordfish, 10 oz.</b> 	.36
Oven roasted tomatoes, wilted spinach, beurre blanc	
<b>Atlantic Salmon, 10 oz.</b> 	.34
Pan-seared, port wine glazed onions	
<b>Chilean Seabass, 10 oz.</b> 	.48
Miso glazed and oven roasted, cool Asian slaw	
<b>Georges Banks Citrus Scallops</b> 	.38
Jumbo Lump blue crab, marcona almonds, citrus fillets, meuniere butter	
<b>Grilled 11 oz. Cold Water Lobster Tail</b> Drawn butter	.48
<b>Crab-Stuffed 11 oz. Lobster Tail</b>	.55
<b>Lobster and Shrimp Ravioli</b>	.35
Jumbo shrimp, creamy sherry lobster sauce, citrus greens	


## QUEENSVIEW SPECIALITIES

<b>Free Range Half Chicken</b>	.29
Sautéed broccolini, mushroom pan sauce, Beehive Promontory white cheddar mashed potatoes	
<b>Queensview Steakhouse Burger, 8 oz.</b> 	.27
Ground brisket, 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

<b>Seared Diver Scallops</b> 	.13
<b>6 oz. Cold Water Lobster Tail</b>	.23
<b>Jumbo Lump Crab Cake</b>	.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 Gratin ....9

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

### Queensview Baked Potato ....8

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

### House-Made French Fries ....8

Roasted Garlic Aioli

### Sauteed Spinach ....8

Olive oil, sliced garlic

### Yukon Gold Mashed Potatoes ....8

### Steakhouse Onion Rings ....8

Beer battered, trio of dipping sauces

### Gorgonzola Brussels Sprouts ....11

Smoked bacon, shaved garlic & shallots

### Lobster Mac & Cheese ....16

Mornay sauce, fresh lobster, panko topping

### Oven Roasted Mushrooms ....8

Trio of fresh mushrooms, shallots & thyme

### Fresh Asparagus ....10

## HOUSE-MADE DESSERTS

### Warm Butter Cake .... 12

Strawberry puree, streusel crumble, vanilla ice cream

### Godiva Swiss Chocolate Ganache Cake .... 12

Godiva chocolate liqueur, chocolate ganache frosting, raspberry coulis, 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