

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

RED WINE

Pinot Noir - Eola Hills 2015 (Oregon)	17
Pinot Noir - Windracer 2013 (Anderson Valley)	20
Pinot Noir - Twomey by Silver Oak 2015 (Anderson Valley)	24
Merlot - Freemark Abbey 2013 (Napa)	18
Merlot - Twomey by Silver Oak, Soda Canyon Ranch 2013 (Napa)	24
Zinfandel - Dry Creek 2015 (Sonoma)	12
Malbec - Achaval Ferrer 2015 (Argentina)	14
Cabernet Sauvignon - Hess Allomi 2014 (Napa)	15
Cabernet Sauvignon - Mt. Veeder 2014 (Napa)	18
Cabernet Sauvignon - Chat Ste. Michelle, Cold Creek 2012 (WA)	23
Red Blend - Paraduxx 2014 (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
1/2 lb. Alaskan King Crab Legs	19
Fresh Oysters 1/2 Dozen 16 / Dozen 30	
Cocktail Sauce and Fresh Horseradish	
Heirloom Tomato	16
Burrata, grilled baguette, basil, oregano, red wine vinaigrette, balsamic reduction	
Jumbo Lump Crab Cake 18	
Remoulade beurre blanc	
Grilled Lamb Chops 16	
Peppercorn mushroom sauce	
Jumbo Shrimp Cocktail 19	
Gulf white shrimp, classic horseradish cocktail sauce	
Shrimp Scampi 14	
Garlic, lemon, white wine, tomato, crostini	

FROM OUR SUSHI BAR

Sashimi Sampler 21	Sushi Sampler 20
Halibut, Tuna, Albacore, Yellowtail, Salmon	
Surf & Turf Roll 20	Lobster Roll 21
Crab Meat, Asparagus, Tempura Shrimp, Seared Filet Mignon	
Ceviche Roll 17	Salmon Ponzu Roll 16
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 13	
Applewood smoked bacon, tomato concassé, blue cheese dressing, topped with Gorgonzola blue cheese	
Caesar 11	
Hearts of romaine, house-made Caesar dressing, shaved Reggiano Parmesan, white anchovies	
Mediterranean Chopped 10	
Redwood Hill Farm goat milk feta, tomatoes, green beans, romaine, red wine vinaigrette, kalamata olives	
Roasted Beet Salad 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 TM 





New York Strip Steak - Au Poivre, 14 oz.	52
Pan-seared, peppercorn mélange coated, cognac cream	
New York Strip Steak, 14 oz.	50
26 Day Dry-Aged New York Strip Steak, 14 oz.	52
Filet Mignon Oscar, 7 oz.	47
King Crab, béarnaise, fresh asparagus garnish	
Petite Filet Mignon, 7 oz.	42
Filet Mignon, 10 oz.	49
Bone-In Rib-Eye Steak, 18 oz.	53
Salmon Creek Farms Pork Chop, 14 oz.	35
Caramelized apple and onion stuffing, Taleggio cheese, whole grain mustard crema	
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. 	36
Oven roasted tomatoes, wilted spinach, beurre blanc	
Atlantic Salmon, 10 oz. 	34
Pan-seared, port wine glazed onions	
Chilean Seabass, 10 oz. 	48
Miso glazed and oven roasted, cool Asian slaw	
Georges Banks Citrus Scallops 	38
Jumbo Lump blue crab, marcona almonds, citrus fillets, meuniere butter	
Grilled 11 oz. Cold Water Lobster Tail Drawn butter	48
Crab-Stuffed 11 oz. Lobster Tail	55
Lobster and Shrimp Ravioli	35
Jumbo shrimp, creamy sherry lobster sauce, citrus greens	


QUEENSVIEW SPECIALITIES

Free Range Half Chicken	29
Sautéed broccolini, mushroom pan sauce, Beehive Promontory white cheddar mashed potatoes	
Queensview Steakhouse Burger, 8 oz. 	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

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

Gorgonzola Brussels Sprouts11

Smoked bacon, shaved garlic & shallots

Lobster Mac & Cheese16

Mornay sauce, fresh lobster, panko topping

Oven Roasted Mushrooms8

Trio of fresh mushrooms, shallots & thyme

Fresh Asparagus10

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