

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
St. Archer Pale Ale 5.5%	8
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 Ovila White Ale (Chico, CA) 8.5%	30
North Coast Brother Thelonius Belgian Style Ale (Ft. Bragg, CA) 9.4%	25
Anderson Valley Gatlin Damnosus Sour Ale (Boonville, CA) 11.5%	35

QUEENSVIEW SIGNATURE COCKTAILS ... 14

RED LIGHT NEGRONI

BOLS GENEVER, GALLIANO L'APERITIVO, SWEET VERMOUTH

BOULEVARDIER

OLD FORRESTER, CAMPARI, CARPANO ANTICA SWEET VERMOUTH

L.A. PINTA MARGARITA

PAMA, TEQUILA, LIME JUICE, GRAPEFRUIT JUICE, SALT RIM

MANDARIN IN BLOOM

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

LAVENDER CUCUMBER GIN AND TONIC

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

THE \$100 MARTINI

NOLET'S GOLD RESERVE GIN, SAFFRON THREADS

CHAMPAGNE & SPARKLING WINE

Lamarca Prosecco NV 187ml split (Italy)	11
Mumm Prestige NV 187ml split (Napa)	12
Moët & Chandon, Rosé Impérial NV 187ml split (Épernay)	25

WHITE WINE

Moscato - Bartenura 2017 (Lombardy, Italy)	10
Albarino - Ramon Bilbao Vilañas 2016 (Rías Baixas, Spain)	10
Pinot Grigio - Scarpetta 2016 (Friuli, Italy)	12
Sauvignon Blanc - Cakebread 2016 (Napa)	16
Chardonnay - Stag's Leap Wine Cellars, Hands of Time 2016 (Napa)	16
Chardonnay - Migration 2015 (Russian River Valley)	19

RED WINE

Pinot Noir - Eola Hills 2015 (Oregon)	17
Pinot Noir - Windracer 2014 (Anderson Valley)	20
Pinot Noir - Twomey by Silver Oak 2015 (Anderson Valley)	24
Merlot - Freemark Abbey 2014 (Napa)	18
Merlot - Twomey by Silver Oak, Soda Canyon Ranch 2013 (Napa)	24
Zinfandel - Dry Creek, Heritage Vines 2016 (Sonoma)	12
Malbec - Achaval Ferrer 2016 (Argentina)	14
Cabernet Sauvignon - Hess Collection "Allomi" 2015 (Napa)	15
Cabernet Sauvignon - Mount Veeder 2015 (Napa)	18
Cabernet Sauvignon - Chat Ste. Michelle "Cold Creek" 2013 (WA)	23
Red Blend - Paraduxx by Duckhorn 2015 (Napa)	18

APPETIZERS

Iced Seafood Tower	45
A Sampling of 4 Oysters, 2 Jumbo Gulf Shrimp, Alaskan Red King Crab Legs, Cocktail Sauce, Herb Aioli, Mignonette	
Add an Additional Person: Includes 2 Jumbo Shrimp, 2 Oysters, and Alaskan Red King Crab	15
1/2 lb. Alaskan Red King Crab Legs	19
Oysters 1/2 Dozen 16 / Dozen 30	
Cocktail Sauce, Grated Horseradish, Mignonette	
Heirloom Tomato	16
Burrata, Grilled Baguette, Basil, Oregano, Red Wine Vinaigrette, Balsamic Reduction	
Jumbo Lump Crab Cake	18
Remoulade Beurre Blanc	
Grilled Lamb Chops	23
Mushroom Peppercorn Sauce	
Jumbo Shrimp Cocktail	19
Gulf White Shrimp, Cocktail Sauce, Lemon	
Shrimp Scampi	14
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, Asparagus, Tempura Shrimp, Seared Filet Mignon		Lobster, Avocado, Jalapeno, Soy-Garlic Butter Dipping Sauce	
Ceviche Roll	17	Salmon Ponzu Roll	16
Crab, Cucumber, Shrimp Tempura, Ahi, Pico de Gallo		Crab, Cucumber, Avocado, Seared Salmon, Onion, Garlic Ponzu Butter	

SOUP & SALADS

Lobster Bisque	15
Sherry Cream, Lobster	
French Onion Soup	10
Parmesan, Aged Gruyère, Emmenthal Swiss	
Iceberg Wedge	13
Applewood Smoked Bacon, Tomato Concassé, Blue Cheese Dressing, 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 Angus Beef

New York Strip - Au Poivre, 14 oz.	52
Pan-Seared, Peppercorn Coated, Cognac Cream	
New York Strip, 14 oz.	50
26 Day Dry-Aged New York Strip, 14 oz.	52
Filet Mignon Oscar, 7 oz.	47
Red King Crab, Béarnaise, Fresh Asparagus Garnish	
Filet Mignon, 7 oz.	42
Filet Mignon, 10 oz.	49
Bone-In Filet Mignon, 14 oz.	62
Bone-In Rib-Eye, 18 oz.	53
New Zealand Lamb Chops with Gorgonzola Crust.	40
Veal Demi Glace, Onion Straws	

<i>Queensview Steakhouse Feature</i>	
USDA Prime Porterhouse, 32 oz.	120
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, Oven Roasted, Asian Slaw	
Georges Bank Citrus Sea 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	27
8 oz. Ground Beef & Brisket, Fried Onion Straws, Monterey Jack, Cognac Cream Sauce, Hand 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	26
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

Cream, Parmesan, Fontina

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

Brussels Sprouts11

Smoked Bacon, Gorgonzola

Lobster Mac & Cheese16

Mornay Sauce, Panko, Cavatapi Pasta

Oven Roasted Mushrooms8

Trio of Mushrooms, Shallots, Thyme

Grilled Asparagus10

HOUSE-MADE DESSERTS

Warm Butter Cake 13

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 Tart, Raspberry Coulis, Toasted Meringue, Candied Lime Zest

Brûlée Cheesecake 9

Anglaise Sauce, Burnt Sugar

Trio of Fresh Fruit Sorbets 8