

## 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 (Los Angeles) 4.5%	8
Latitude 33 Blood Orange IPA (Vista, CA) 7.2%	8
Allagash White Ale (Portland, ME) 5.1%	8
Samuel Adams Seasonal (Boston, MA) 5.0%	8

### CRAFT BOTTLES

Dogfish Head 90 Minute IPA (DE) 9%	9
Alaskan Amber Ale (AK) 5.3%	7
Corona (MX) 4.5%	7
Coors Light (CO) 4.5%	6
Michelob Ultra (St. Louis, MO) 4.2%	7
Firestone 805 Blonde (Paso Robles) 4.7%	8
Stone Delicious IPA Gluten-Reduced (Escondido, CA) 7.7%	8
Kona Longboard Lager (HI) 4.6%	7
Lost Coast Downtown Brown Ale (Eureka, CA) 5.0%	7
Lindeman's Framboise (Belgium) 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) 7.2%	15
Anderson Valley Bourbon Barrel-Aged Stout (Boonville) 6.9%	25
North Coast Brother Thelonius Belgian Style Ale (Ft. Bragg) 9.4%	25
Anderson Valley Gatlin Damnosus Sour Ale (Boonville) 11.5%	35
Sierra Nevada Trip in the Woods Maple Scotch Ale (Chico) 9.8%	30

## QUEENSVIEW SIGNATURE COCKTAILS ... 14.5

### NEW YORKER

HUDSON BABY, SIMPLE SYRUP, LEMON, CLOUDY BAY PINOT NOIR

### SPEYSIDE SMASH

BALVENIE 14, LEMON, BITTERS, MINT

### ANEJO OLD FASHIONED

PATRON EXTRA ANEJO, ANTICA VERMOUTH, BITTERS

### MANDARIN IN BLOOM

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

### LAVENDER CUCUMBER GIN AND TONIC

BOTANIST, CUCUMBER, LAVENDER WATER AND HOUSE-MADE TONIC

### THE \$100 MARTINI

NOLET'S GOLD RESERVE GIN, SAFFRON THREADS

## CHAMPAGNE & SPARKLING WINE

La Marca Prosecco NV 187ml split (Italy)	11
Chandon Brut NV 187ml split (California)	13
Moët & Chandon, Rosé Impérial NV 187ml split (Épernay)	25

## WHITE WINE

Moscato - <b>Bartenura</b> 2018 (Lombardy, Italy)	10
Albarino - <b>Ramon Bilbao Vilañas</b> 2017 (Rías Baixas, Spain)	10
Pinot Grigio - <b>Scarpetta</b> 2017 (Friuli, Italy)	12
Sauvignon Blanc - <b>Cakebread</b> 2017 (Napa)	16
Chardonnay - <b>Stag's Leap Wine Cellars, Hands of Time</b> 2017 (Napa)	16
Chardonnay - <b>Migration</b> 2016 (Russian River Valley)	19

## RED WINE

Pinot Noir - <b>Cloudy Bay</b> 2015 (Marlborough, NZ)	17
Pinot Noir - <b>Windracer</b> 2015 (Anderson Valley)	20
Pinot Noir - <b>Twomey by Silver Oak</b> 2016 (Anderson Valley)	24
Merlot - <b>Freemark Abbey</b> 2014 (Napa)	18
Merlot - <b>Twomey by Silver Oak, Soda Canyon Ranch</b> 2014 (Napa)	24
Zinfandel - <b>Dry Creek, Heritage Vines</b> 2016 (Sonoma)	12
Malbec - <b>Achaval Ferrer</b> 2017 (Argentina)	14
Cabernet Sauvignon - <b>Hess Collection "Allomi"</b> 2016 (Napa)	15
Cabernet Sauvignon - <b>Mount Veeder</b> 2016 (Napa)	18
Cabernet Sauvignon - <b>Austin Hope</b> 2016 (Paso Robles, CA)	23
Red Blend - <b>Paraduxx by Duckhorn</b> 2016 (Napa)	18

## APPETIZERS

<b>Iced Seafood Tower</b> . . . . .	47
A Sampling of 3 Oysters, 3 Jumbo Gulf Shrimp, Alaskan Red King Crab Legs, Chilled New Zealand Mussels, Tuna Poke, Wonton Chips, Cocktail Sauce, Herb Aioli, Mignonette	
<b>Add an Additional Person: Includes 1 Jumbo Shrimp, 1 Oyster, 1 Chilled New Zealand Mussel, Alaskan Red King Crab, Tuna Poke</b> . . . . .	15
<b>1/4 lb. Alaskan Red King Crab Legs</b> . . . . .	20
<b>Oysters</b> . . . . . 1/2 Dozen 16 / Dozen 30	
Cocktail Sauce, Grated Horseradish, Mignonette	
<b>Heirloom Tomato</b> . . . . .	16
Burrata, Grilled Baguette, Basil, Oregano, Red Wine Vinaigrette, Balsamic Reduction	
<b>Jumbo Lump Crab Cake</b> . . . . . 18	
Lemon Beurre Blanc	
<b>Grilled Lamb Chops</b> . . . . . 21	
Peppercorn Sauce	
<b>Jumbo Shrimp Cocktail</b> . . . . . 19	
Gulf White Shrimp, Cocktail Sauce, Lemon	
<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, Asparagus, Tempura Shrimp, Seared Filet Mignon	
<b>Ceviche Roll</b> . . . . . 17	<b>Salmon Ponzu Roll</b> . . . . . 16
Crab, Cucumber, Shrimp Tempura, Ahi, Pico de Gallo	
Crab, Cucumber, Avocado, Seared Salmon, Onion, Garlic Ponzu Butter	

## SOUP & SALADS

<b>Lobster Bisque</b> . . . . . 15	
Sherry Cream, Lobster	
<b>French Onion Soup</b> . . . . . 11	
Parmesan, Aged Gruyère, Emmenthal Swiss	
<b>Iceberg Wedge</b> . . . . . 14	
Applewood Smoked Bacon, Tomato Concassé, Blue Cheese Dressing, Gorgonzola Blue Cheese	
<b>Caesar</b> . . . . . 11	
Hearts of Romaine, House-made Caesar Dressing, Shaved Reggiano Parmesan, White Anchovies	
<b>Mediterranean</b> . . . . . 12	
Feta, Heirloom Tomatoes, Chickpeas, Kalamata Olives, Red Onion, Carrots, Romaine, Red Wine Vinaigrette	
<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 Angus Beef

<b>New York Strip Steak, 14 oz.</b> .....	50
<b>New York Strip Steak - Au Poivre, 14 oz.</b> .....	52
Pan-Seared, Peppercorn Mélange Coated, Cognac Cream	
<b>Filet Mignon Oscar, 7 oz.</b> .....	48
Red King Crab, Béarnaise, Fresh Asparagus Garnish	
<b>Filet Mignon, 7 oz.</b> .....	44
<b>Filet Mignon, 10 oz.</b> .....	49
<b>T-Bone, 20 oz.</b> .....	49
<b>Bone-In Rib-Eye, 18 oz.</b> .....	53
<b>New Zealand Lamb Chops with Gorgonzola Crust.</b> .....	43
Veal Demi Glace, Onion Straws	

<i>Queensview Steakhouse Feature</i>	
<b>USDA Prime Porterhouse, 32 oz.</b> .....	120
32oz Prime Porterhouse, Serves Two and Includes a Choice Of Two Sides and A Dessert To Share.	

## SEAFOOD & SHELLFISH


<b>Pacific Swordfish, 10 oz.</b>  .....	37
Oven Roasted Tomatoes, Wilted Spinach, Beurre Blanc	
<b>Atlantic Salmon, 10 oz.</b>  .....	35
Pan-Seared, Port Wine Glazed Onions	
<b>Chilean Seabass, 10 oz.</b>  .....	48
Miso Glazed, Oven Roasted, Asian Slaw	
<b>Georges Bank Citrus Sea Scallops</b>  .....	38
Jumbo Lump Blue Crab, Marcona Almonds, Citrus Fillets, Meuniere Butter	
<b>11 oz. Cold Water Lobster Tail</b> Drawn Butter .....	48
<b>Crab-Stuffed 11 oz. Lobster Tail</b> .....	55
<b>Alaskan Red King Crab Legs</b> Drawn Butter .....	75


## ADDITIONAL ENTRÉES

<b>Yucatan Free Range Chicken</b> .....	29
Poblano Cream Corn, Cotija Yukon Gold Mashed Potatoes, Guajillo Chimichurri	
<b>Queensview Steakhouse Burger</b> .....	27
8 oz. Ground Beef & Brisket, Fried Onion Straws, Monterey Jack, Cognac Cream Sauce, Hand Cut Kennebec French Fries	
<b>Lobster and Shrimp Ravioli</b> .....	35
Jumbo Shrimp, Creamy Sherry Lobster Sauce, Citrus Greens	

## 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> .....	26
<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

Cream, Parmesan, Fontina

### 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 ....9

### Truffle Parmesan Fries ....10

### Steakhouse Onion Rings ....8

Beer Battered, Trio of Dipping Sauces

### Brussels Sprouts ....12

Smoked Bacon, Gorgonzola

### Lobster Mac & Cheese ....18

Mornay Sauce, Panko, Cavatapi Pasta

### Oven Roasted Mushrooms ....8

Trio of Mushrooms, Shallots, Thyme

### Grilled Asparagus ....10

### Poblano Cream Corn ....9

## 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