

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

RED WINE

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

APPETIZERS

Iced Seafood Tower					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					
	Add an Additional Person: Includes 1 Jumbo Shrimp, 1 Oyster, 1 Chilled New Zealand Mussel, Alaskan Red King Crab, Tuna Poke				15
	1/4 lb. Alaskan Red King Crab Legs				20
Oysters	1/2 Dozen 16 / Dozen 30	Heirloom Tomato	16		
Cocktail Sauce, Grated Horseradish, Mignonette					
Burrata, Grilled Baguette, Basil, Oregano, Red Wine Vinaigrette, Balsamic Reduction					
Jumbo Lump Crab Cake	18	Grilled Lamb Chops	21		
Lemon Beurre Blanc					
Peppercorn Sauce					
Jumbo Shrimp Cocktail	19	Shrimp Scampi	14		
Gulf White Shrimp, Cocktail Sauce, Lemon					
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					11
Parmesan, Aged Gruyère, Emmenthal Swiss					
Iceberg Wedge					14
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					12
Feta, Heirloom Tomatoes, Chickpeas, Kalamata Olives, Red Onion, Carrots, Romaine, Red Wine Vinaigrette					
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 Steak, 14 oz.	50
New York Strip Steak - Au Poivre, 14 oz.	52
Pan-Seared, Peppercorn Mélange Coated, Cognac Cream	
Filet Mignon Oscar, 7 oz.	48
Red King Crab, Béarnaise, Fresh Asparagus Garnish	
Filet Mignon, 7 oz.	44
Filet Mignon, 10 oz.	49
T-Bone, 20 oz.	49
Bone-In Rib-Eye, 18 oz.	53
New Zealand Lamb Chops with Gorgonzola Crust.	43
Veal Demi Glace, Onion Straws	

Queensview Steakhouse Feature

USDA Prime Porterhouse, 32 oz......120

32oz Prime Porterhouse, Serves Two and Includes a Choice Of
Two Sides and A Dessert To Share.

SEAFOOD & SHELLFISH


Pacific Swordfish, 10 oz. 	37
Oven Roasted Tomatoes, Wilted Spinach, Beurre Blanc	
Atlantic Salmon, 10 oz. 	35
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	
11 oz. Cold Water Lobster Tail Drawn Butter	48
Crab-Stuffed 11 oz. Lobster Tail	55
Alaskan Red King Crab Legs Drawn Butter	75


ADDITIONAL ENTRÉES

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

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 Potatoes9

Truffle Parmesan Fries10

Steakhouse Onion Rings8

Beer Battered, Trio of Dipping Sauces

Brussels Sprouts12

Smoked Bacon, Gorgonzola

Lobster Mac & Cheese18

Mornay Sauce, Panko, Cavatapi Pasta

Oven Roasted Mushrooms8

Trio of Mushrooms, Shallots, Thyme

Grilled Asparagus10

Poblano Cream Corn9

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