

# Valentine's Day – Queensview Steakhouse

## FIRST COURSE

**Wine Pairing – Choice of a glass of Moët & Chandon Impérial Champagne or Bartenura Moscato**

### Lobster Bisque

Crème Fraiche | Micro Greens

### Oysters on the Half Shell

Champagne Mignonette | Horseradish Cocktail Sauce

### Georges Bank Citrus Sea Scallops

Jumbo Lump Crab | Marcona Almonds | Citrus Fillets | Meuniere Butter

## SECOND COURSE

### Heirloom Tomato Salad

Burrata | Grilled Baguette | Basil | Oregano | Red Wine Vinaigrette | Balsamic Reduction

### Mediterranean Salad

Feta | Heirloom Tomatoes | Chickpeas | Kalamata Olives Red Onion | Carrots | Romaine | Red Wine Vinaigrette

### Caesar Salad

Hearts of Romaine | House-made Caesar Dressing | Shaved Reggiano Parmesan | White Anchovies

### Jumbo Shrimp Cocktail

Classic Cocktail Sauce

## ENTREE

**Bone-In Ribeye Steak, 18 oz. Hess "Allomi" Cabernet Sauvignon**

**Filet Mignon, 7 oz. Cloudy Bay Pinot Noir**

Add a 6 oz. Lobster Tail ... 26

**Lobster Tail, 11 oz.**

Lemon Beurre Blanc *Cakebread Chardonnay*

**New York Strip Steak Au Poivre, 14 oz.**

Peppercorn Mélange-Coated | Cognac Cream *Twomey Merlot*

### Chilean Seabass

Miso Glazed | Asian Slaw *Scarpetta Pinot Grigio*

### Atlantic Salmon

Pan Seared | Port Wine Glazed Onions *Twomey Pinot Noir*

### Yucatan Free Range Half Chicken

Poblano Cream Corn | Cotija Mashed Potatoes Guajillo Chimichurri *Migration Chardonnay*

### Mediterranean Ravioli

Spinach | Tomatoes | Kalamata Olives | Fried Capers | Garlic | Parmesan | Feta | Lemon Butter *Bieler Père et Fils Rosé*

## SIDES – CHOOSE ONE

Yukon Gold Mashed Potatoes

Grilled Asparagus

Potato Au Gratin Parmesan Cream, Oven Roasted

Oven Roasted Mushrooms Trio of Wild Mushrooms, Shallots, Thyme

Gorgonzola Brussels Sprouts Smoked Bacon, Garlic & Shallots

## DESSERT

**Choice of Coffee Press, Cappuccino, Espresso or a glass of Terra d'Oro Port Wine**

Warm Chocolate Brownie Custard à la mode

Warm Butter Cake à la mode

Bourbon Crème Brulee

**95 Per Person**

**Optional Wine Pairing 45**

# 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 ONE HUNDRED DOLLAR MARTINI ... 100

Nolet's Gold Reserve Gin, Saffron Threads

## Beer

### 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% 15

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 Thelonus Belgian Style Ale (Ft. Bragg) 9.4% 25

Sierra Nevada Trip in the Woods Chocolate Chipotle Stout (Chico) 10.9% 30