

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%	35
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
Sierra Nevada Trip in the Woods Chocolate Chipotle Stout (Chico) 10.9%	30

QUEENSVIEW SIGNATURE COCKTAILS ... 14.5

NEW YORKER

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

MONKEY LAPH

HOUSE BARREL-AGED MONKEY SHOULDER, SIMPLE SYRUP, LEMON JUICE,
LAPHROAIG FLOAT

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

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
Torrentés - Terrazas de los Andes, Reserva 2018 (Argentina)	11
Pinot Grigio - Scarpetta 2018 (Friuli, Italy)	12
Sauvignon Blanc - Cakebread 2018 (Napa)	16
Chardonnay - Migration 2017 (Russian River Valley)	16
Chardonnay - Grgich Hills Estate 2016 (Napa)	20
Chardonnay - Cakebread 2017 (Napa)	23

RED WINE

Pinot Noir - Cloudy Bay 2016 (Marlborough, NZ)	17
Pinot Noir - Synthesis by Martin Ray 2017 (Russian River 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 2017 (Sonoma)	12
Malbec - Achaval Ferrer 2017 (Argentina)	14
Cabernet Sauvignon - Hess Collection "Allomi" 2017 (Napa)	15
Cabernet Sauvignon - Martin Ray 2017 (Napa)	18
Cabernet Sauvignon - Austin Hope 2017 (Paso Robles, CA)	23
Red Blend - Paraduxx by Duckhorn 2016 (Napa)	18

APPETIZERS

Iced Seafood Tower		55
	A Sampling of (4) Oysters, (4) Jumbo Gulf Shrimp, Alaskan Red King Crab Legs, 1/2 Chilled Lobster Tail, Tuna Poke, Wonton Chips, Cocktail Sauce, Herb Aioli, Mignonette	
	Add to Your Seafood Tower: One Jumbo Shrimp....4, 1 Oyster....3, 1/2 Chilled Lobster Tail....13, Alaskan Red King Crab...16, Tuna Poke...10	
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
	Lemon Beurre Blanc	
Grilled Lamb Chops		21
	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
	Halibut, Tuna, Albacore, Yellowtail, Salmon	
Sushi Sampler		20
	Halibut, Tuna, Albacore, Salmon, Shrimp	
Surf & Turf Roll		20
	Crab, Asparagus, Tempura Shrimp, Seared Filet Mignon	
Lobster Roll		21
	Lobster, Avocado, Jalapeno, Soy-Garlic Butter Dipping Sauce	
Ceviche Roll		17
	Crab, Cucumber, Shrimp Tempura, Ahi, Pico de Gallo	
Salmon Ponzu Roll		16
	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	

<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.	

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

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

Warm Chocolate Brownie Custard 9

Banana Rum Caramel, Chocolate Sauce, French Vanilla Ice Cream, Toasted Walnuts

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