

New Year's Eve - 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

Mignonette | Cocktail Sauce

Prime Beef Carpaccio

Shimeji Mushroom | Thai Basil | Spinach | Crispy Shallots | Yuzu Caper Aioli | Gruyere Toast

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

Roasted Beet Salad

Gold and Red Beets | Roasted Walnuts | Goat Cheese | Arugula | Honey Dijon Vinaigrette

Jumbo Shrimp Cocktail

Classic Cocktail Sauce

Entrée

Bone-In Ribeye Steak, 16 oz. *Hess Allomi Cabernet Sauvignon*

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

Add a 6 oz. Lobster Tail ... 35

28 Day Dry-Aged Bone-In Ribeye Steak, 16 oz. *Dry Creek Zinfandel*

Add a 6 oz. Lobster Tail ... 35

New York Strip Steak Au Poivre, 14 oz.

Peppercorn Coated | Cognac Cream *Freemark Abbey Merlot*

Add a 6 oz. Lobster Tail ... 35

Twin Stuffed Lobster Tails

Jumbo Lump Crabmeat Stuffing | Whole Grain Mustard Citrus Beurre Blanc | Drawn Butter *Cakebread Chardonnay*

Pan Roasted John Dory

7 Grain Garlic Ginger Rice | Stir-Fried Vegetables | Lobster Sake Cream Sauce | Crispy Fried Leeks *Scarpetta Pinot Grigio*

Yucatan Free Range Half Chicken

Poblano Cream Corn | Yukon Gold Mashed Potatoes | Cotija Cheese | Guajillo Chimichurri *Petree Chardonnay*

Sides - choose one

Yukon Gold Mashed Potatoes

Grilled Asparagus

Potato Au Gratin Fontina, Parmesan, Cream

Oven Roasted Mushrooms Trio of Wild Mushrooms, Shallots, Thyme

Brussels Sprouts Applewood Smoked Bacon, Gorgonzola, 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

Trio of Fresh Fruit Sorbets

First Seating 120

Second Seating 140

Optional Wine Pairing 55

Queensview Signature Cocktails ... 17

New Yorker

Hudson Rye, Simple Syrup, Lemon, Cloudy Bay Pinot Noir

Monkey Laph

House Barrel-Aged Monkey Shoulder, Simple Syrup, Lemon Juice, Laphroaig Float

Anejo Old Fashioned

House Barrel-Aged Vuelo Reposado, Antica Vermouth, Bitters

Mandarin in Bloom

Ketel Orange, St. Germain, Lemon, Sprite, Micro-Citrus Greens

Lavender Cucumber Gin and Tonic

No. 3 London Dry Gin, Cucumber, Lavender Water and House-Made Tonic

The Uptown

Bulleit 10 yr. Bourbon, Antica Sweet Vermouth, Regan's Orange Bitters

THE ORIGINAL OLD FASHIONED ... 35

Weller 12 Year, Regan's Orange Bitters, Brown Sugar Cube, Fresh Orange

Beer

CRAFT DRAFT

Lexington Brewing Kentucky Bourbon Barrel Ale (KY) 8.2%	10
Trademark Brewing Saaz Queen Pilsner (Long Beach) 5%	9
Victory Golden Monkey Belgian-Style Tripel (PA) 9.5%	10
Claremont Jacaranda Rye IPA (Claremont, CA) 6.7%	9

CRAFT BOTTLES

Deschutes Fresh Squeezed IPA (Bend, OR) 6.4%	9
Stone Buenaveza Salt & Lime Lager (San Diego) 4.7%	8
Peroni Lager (Italy) 4.7%	8.5
Firestone 805 Blonde (Paso Robles) 4.7%	8.5
Drake's Flyway Pilsner (San Leandro) 4.5%	8.5
Figueroa Mountain Danish Red Lager (Buellton, CA) 5.5%	8.5
Ommegang Rye Barrel Vanilla Stout (New York) 9.5%	14
Lexington Kentucky Tangerine Cream Ale (Kentucky) 5.5%	10
Duvel Golden Ale (Belgium) 8.5%	15
Chimay Premiere Red Dubbel Ale (Belgium) 7.0%	18
Lindeman's Framboise (Belgium) 4.0%	19
North Coast Brother Thelonus Belgian Style Ale (Ft. Bragg) 9.4%	13

PREMIUM LARGE FORMAT BOTTLES

Sapporo Dry Lager (Japan) 4.5%	15
Stone Arrogant Bastard Ale (Escondido) 7.2%	18

