

QUEENSVIEW SIGNATURE COCKTAILS ... 15.5

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

HOUSE BARREL-AGED VUELO REPOSADO, ANTICA SWEET VERMOUTH, BITTERS

MANDARIN IN BLOOM

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

LAVENDER CUCUMBER GIN AND TONIC

EMPRESS 1908, CUCUMBER, LAVENDER WATER AND HOUSE-MADE TONIC

THE UPTOWN

ELMER T. LEE, ANTICA SWEET VERMOUTH, REGAN'S ORANGE BITTERS

THE ORIGINAL VAN WINKLE OLD FASHIONED 50

VAN WINKLE 12 YEAR, REGAN'S ORANGE BITTERS, BROWN SUGAR CUBE, FRESH ORANGE

CRAFT DRAFT

Seismic Magnetic Midnight Black Lager (Santa Rosa, CA) 5.0%	9
Goose Island IPA (Chicago, IL) 5.9%	9
Victory Golden Monkey Belgian-Style Tripel (PA) 9.5%	10
AleSchmidt Oktoberfest Amber Lager (San Diego) 5.5%	9

CRAFT BOTTLES

Lagunitas IPA (Petaluma, CA) 6.2%	8
Corona (MX) 4.5%	7
Coors Light (CO) 4.5%	6
Firestone 805 Blonde (Paso Robles) 4.7%	8
Samuel Adams Lager (Boston, MA) 4.9%	7
Duvel Golden Ale (Belgium) 8.5%	14
Chimay Premiere Red Dubbel Ale (Belgium) 7.0%	18
Sapporo Dry Lager (Japan) 4.5%	12
Lindeman's Framboise (Belgium) 4.0%	12

PREMIUM LARGE FORMAT BOTTLES

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
Founders CBS Barrel-Aged Imperial Stout (MI) 11.6%	40

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

Rosé - Whispering Angel 2020 (Côtes de Provence)	15
Moscato - Bartenura 2019 (Lombardy, Italy)	13
Torrentés - Terrazas de los Andes, Reserva 2019 (Argentina)	12
Pinot Grigio - Scarpetta 2019 (Friuli, Italy)	13
Sauvignon Blanc - Cakebread 2019 (Napa)	18
Chardonnay - Petree Cellars 2016 (Russian River Valley)	18
Chardonnay - Grgich Hills Estate 2018 (Napa)	20
Chardonnay - Cakebread 2019 (Napa)	24

RED WINE

Pinot Noir - Cloudy Bay 2017 (Marlborough, NZ)	18
Pinot Noir - Synthesis by Martin Ray 2017 (Russian River Valley)	22
Pinot Noir - Twomey by Silver Oak 2017 (Anderson Valley)	24
Merlot - Freemark Abbey 2017 (Napa)	18
Merlot - Duckhorn 2016 (Napa)	24
Zinfandel - Dry Creek, Heritage Vines 2017 (Sonoma)	16
Malbec - Terrazas de los Andes "Las Compuertas" 2017 (Argentina)	23
Cabernet Sauvignon - Hess Collection "Allomi" 2018 (Napa)	18
Cabernet Sauvignon - Martin Ray 2019 (Napa)	20
Cabernet Sauvignon - Austin Hope 2017 (Paso Robles, CA)	23
Cabernet Sauvignon - Stag's Leap Wine Cellars, Artemis 2017 (Napa)	30
Red Blend - Paraduxx by Duckhorn 2018 (Napa)	18

RAW BAR

Iced Seafood Tower 55	Fresh Shucked Oysters 1/2 Dozen 18 / Dozen 34
(4) Oysters, (4) Jumbo Gulf Shrimp, Snow Crab Legs, 1/2 Chilled Lobster Tail, Ahi Tuna Poke, Wonton Chips	Cocktail Sauce, Grated Horseradish, Mignonette
Add to Your Seafood Tower: Jumbo Shrimp (1)....4, Oyster(1)....3, 1/2 Chilled Lobster Tail....14, Snow Crab...17, Tuna Poke...10	

APPETIZERS

Shrimp Scampi 17	Heirloom Tomato 17
Garlic, Lemon, White Wine, Tomato, Crostini	Burrata, Grilled Baguette, Basil, Oregano, Red Wine Vinaigrette, Balsamic Reduction
Marinated Tuna & Vegetable Rainbow Crudo 21	Jumbo Lump Crab Cake 27
Big Eye Tuna, Cucumber, Mango, Watermelon Radish, Nori, Yuzu Vinaigrette, Black Hawaiian Sea Salt	Lemon Beurre Blanc
Jumbo Shrimp Cocktail 19	Bacon Wrapped Dates 14
Gulf White Shrimp, Cocktail Sauce, Lemon	Chorizo, Citrus and Roasted Pepper Salsa

FROM OUR SUSHI BAR

Sashimi Sampler 28	Sushi Sampler 25
Halibut, Tuna, Albacore, Yellowtail, Salmon	Halibut, Tuna, Albacore, Salmon, Shrimp
Surf & Turf Roll 27	Salmon Ponzu Roll 19
Crab, Asparagus, Tempura Shrimp, Seared Filet Mignon	Crab, Cucumber, Avocado, Seared Salmon, Onion, Garlic Ponzu Butter
Ceviche Roll 20	Alaskan Crab Roll 29
Crab, Cucumber, Shrimp Tempura, Ahi, Pico de Gallo	Snow Crab, Yellowtail, Sprouts, Asparagus, topped with more Snow Crab and Avocado, Garlic Butter Sauce

SOUP & SALADS

Lobster Bisque 17
Sherry Cream, Lobster
French Onion Soup 11
Parmesan, Aged Gruyère, Emmenthal Swiss
Iceberg Wedge 14
Applewood Smoked Bacon, Tomato, Blue Cheese Dressing, Gorgonzola Blue Cheese
Caesar 13
Hearts of Romaine, House-made Caesar Dressing, Shaved Reggiano Parmesan, White Anchovies
Mediterranean 15
Feta, Heirloom Tomatoes, Chickpeas, Kalamata Olives, Red Onion, Carrots, Romaine, Red Wine Vinaigrette
Roasted Beet Salad 17
Laura Chenel Goat Cheese, Serrano Vinegar, Roasted Almonds, Watermelon, Balsamic Reduction, Petite Basil

STEAKS AND CHOPS

All Steaks And Chops Are Finished With Garlic Herb Butter

Your Choice of Sauces

Béarnaise, Queensview Steak Sauce, Fresh Horseradish Cream, or Chimichurri

Prime New York Strip Steak 14oz	54
Prime New York Strip Steak - Au Poivre 14oz	59
Peppercorn Crusted, Cognac Cream	
Filet Mignon 7oz Angus	49
Oscar Style (Snow Crab, Béarnaise, Fresh Asparagus Garnish).....	
Filet Mignon 10oz Angus	56
28 Day Dry-Aged Bone-In Ribeye, 16oz	62
Prime Bone-In Rib-Eye, 16oz	67
Australian Lamb Chops	49
Rosemary-Balsamic Marinade	

Prime Porterhouse for Two, 32 oz 150

Includes a Choice Of
Two Sides and A Dessert To Share

Build Your Own Surf and Turf

Seared Sea Scallops (2)	17
6oz Lobster Tail	35
Jumbo Lump Crab Cake	25
Grilled Gulf Shrimp (3)	12

VEGETABLES AND SIDES

Potato Gratin 11
Cream, Parmesan, Fontina
Queensview Baked Potato 9
Applewood Smoked Bacon, Aged Cheddar, Butter, Scallions, Crème Fraîche
Hand-Cut Kennebec Fries 9
Roasted Garlic Aioli
Sauteed Spinach 9
Olive Oil, Sliced Garlic
Yukon Gold Mashed Potatoes 9
Truffle Parmesan Fries 10

Steakhouse Onion Rings 11
Beer Battered, Trio of Dipping Sauces
Brussels Sprouts 12
Smoked Bacon, Gorgonzola
Mac & Cheese 18
Gruyere, Smoked Gouda, Cavatappi Pasta
Lobster Mac & Cheese 26
Oven Roasted Mushrooms 9
Trio of Mushrooms, Shallots, Thyme
Grilled Asparagus 10
Poblano Creamed Corn 9

ENTRÉES

Grilled Alaskan Halibut42
Tomato & Fennel Confit, Roasted Zucchini, Parsley Vinaigrette

Oven Roasted Chilean Seabass49
Miso Glazed, Asian Slaw, Ponzu Vinaigrette

Pan-Seared Sea Scallops45
Autumn Squash Risotto, Black Truffle-Date Brown Butter, Fried Sage

Twin Lobster Tails Drawn Butter68

Lobster Pappardelle42
Fresh Egg Pasta, Lobster Cream Sauce, Asparagus, Fennel, Fine Herbs, Lemon

Yucatan Free Range Chicken.....29
Poblano Creamed Corn, Cotija, Yukon Gold Mashed Potatoes, Guajillo Chimichurri

Queensview Steakhouse Burger.....27
Beef Chuck & Brisket Blend, Fried Onion Straws, Monterey Jack, Cognac Cream Sauce, Hand Cut Kennebec Fries

William DeMars - Executive Chef | David Maskello - General Manager

HOUSE-MADE DESSERTS

Warm Butter Cake 14

Strawberry Puree, Streusel Crumble, Vanilla Ice Cream

Warm Chocolate Brownie Custard 10

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

Bourbon Caramel Crème Brûlée 9

Whipped Cream, Fresh Raspberries

Brûlée Cheesecake 11

Anglaise Sauce, Fresh Berries

Trio of Fresh Fruit Sorbets 9

PORTS & AFTER DINNER DRINKS

Lindeman's Framboise 4%	12
Terra d'Oro Zinfandel Port (California)	10
Croft Distinction Special Reserve (Porto)	12
Ramos Pinto Late Bottled Vintage 2015 (Porto)	15
Cockburn's, 20 year Tawny (Porto)	20
Dow's, 30 year Tawny (Porto)	30
Inniskillin Vidal Pearl 2017 (Niagara Peninsula)	25
2 Towns Apple Pommeau 2019 (Oregon)	12

COFFEE & ESPRESSO

Espresso	5	Café Latté	6
Cappuccino	6	Café Mocha	7
Parkers' Coffee 12		French Press Coffee 8	
Baileys, Káhlua, Frangelico, Coffee		Regular or Decaffeinated	

BRANDY & COGNAC

Courvoisier, VSOP	11	Martell, VSOP	12
Courvoisier, XO	26	Hennessy, VSOP	13
Rémy Martin, VSOP	12	Hennessy, XO	32
Rémy Martin, XO	26	Larressingle	11

APERITIF & DIGESTIF

Fernet Branca	13
Campari	12
Gioia Luisa Limoncello	12
Grand Marnier	13
Carpano Botanic Bitter	12
Galliano L'Autentico	10
Romana Sambuca	12
Tuaca	12
Aperol	12

Louis XIII de Rémy Martin
 Grand Champagne Cognac Aged for 100 Years
 1/2 oz - 90 1 oz - 175 2 oz - 325