

# 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

PATRON EXTRA ANEJO, ANTICA 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

STAGG JR., CARPANO 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
Alesmith Nut Brown Ale (San Diego) 5.0%	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 - Migration 2018 (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

<b>Iced Seafood Tower</b> . . . . . 55	<b>Fresh Shucked Oysters</b> . . . . . 1/2 Dozen 18 / Dozen 34
(4) Oysters, (4) Jumbo Gulf Shrimp, Alaskan Red King 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, Alaskan Red King Crab...17, Tuna Poke...10	

## APPETIZERS

<b>Shrimp Scampi</b> . . . . . 15	<b>Heirloom Tomato</b> . . . . . 17
Garlic, Lemon, White Wine, Tomato, Crostini	Burrata, Grilled Baguette, Basil, Oregano, Red Wine Vinaigrette, Balsamic Reduction
<b>Jumbo Lump Crab Cake</b> . . . . . 21	<b>Confit Duck Wings</b> . . . . . 14
Lemon Beurre Blanc	Korean BBQ Glaze, Pickled Cucumber
<b>Jumbo Shrimp Cocktail</b> . . . . . 19	<b>Bacon Wrapped Dates</b> . . . . . 14
Gulf White Shrimp, Cocktail Sauce, Lemon	Chorizo, Citrus and Roasted Pepper Salsa

## FROM OUR SUSHI BAR

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

## SOUP & SALADS

<b>Lobster Bisque</b> . . . . . 17
Sherry Cream, Lobster
<b>French Onion Soup</b> . . . . . 11
Parmesan, Aged Gruyère, Emmenthal Swiss
<b>Iceberg Wedge</b> . . . . . 14
Applewood Smoked Bacon, Tomato, Blue Cheese Dressing, Gorgonzola Blue Cheese
<b>Caesar</b> . . . . . 13
Hearts of Romaine, House-made Caesar Dressing, Shaved Reggiano Parmesan, White Anchovies
<b>Mediterranean</b> . . . . . 15
Feta, Heirloom Tomatoes, Chickpeas, Kalamata Olives, Red Onion, Carrots, Romaine, Red Wine Vinaigrette
<b>Roasted Beet Salad</b> . . . . . 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

<b>Prime New York Strip Steak</b> 14oz .....	52
<b>Prime New York Strip Steak - Au Poivre</b> 14oz .....	57
Peppercorn Crusted, Cognac Cream	
<b>Filet Mignon</b> 7oz Angus .....	49
Oscar Style (Red King Crab, Béarnaise, Fresh Asparagus Garnish).....	
<b>Filet Mignon</b> 10oz Angus .....	53
<b>28 Day Dry-Aged Bone-In Ribeye,</b> 16oz .....	59
<b>Prime Bone-In Rib-Eye,</b> 18oz .....	64
<b>Australian Lamb Chops</b> .....	47
Rosemary-Balsamic Marinade	

**Prime Porterhouse for Two, 32 oz** ..... 130

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 .....	29
Jumbo Lump Crab Cake .....	21
Grilled Gulf Shrimp (3) .....	12

# VEGETABLES AND SIDES

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

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

# ENTRÉES

**Grilled Alaskan Halibut** .....39  
Tomato & Fennel Confit, Roasted Zucchini, Parsley Vinaigrette

**Scottish Steelhead Trout** .....36  
Butter Braised Leeks and Sweet Peas, Red Wine Reduction

**Oven Roasted Chilean Seabass** .....49  
Miso Glazed, Asian Slaw, Ponzu Vinaigrette

**Pan-Seared Sea Scallops** .....41  
Sweet Corn Puree, Roasted Pepper Salsa, Cherry Tomatoes

**Twin Lobster Tails** Drawn Butter .....64

**Lobster Pappardelle** .....42  
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

## 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) . . . . .	8
Croft Distinction Special Reserve (Porto) . . . . .	8
Cockburn's Late Bottled Vintage 2012 (Porto) . . . . .	9
Cockburn's, 20 year Tawny (Porto) . . . . .	14
Dow's, 30 year Tawny (Porto) . . . . .	22
Inniskillin Vidal Pearl 2017 (Niagara Peninsula) . . . . .	23
2 Towns Apple Pommeau (Oregon). . . . .	9

## COFFEE & ESPRESSO

Espresso . . . . .	4	Café Latté . . . . .	5
Cappuccino . . . . .	5	Café Mocha . . . . .	6
<b>Parkers' Coffee</b> 8		<b>French Press Coffee</b> 8	
Baileys, Káhlua, Frangelico, Coffee		Regular or Decaffeinated	

## BRANDY & COGNAC

Courvoisier, VSOP . . . . .	11	Martell, VSOP . . . . .	12
Courvoisier, XO . . . . .	26	Martell, Cordon Bleu . . . . .	23
Rémy Martin, VSOP . . . . .	12	Hennessy, VSOP . . . . .	13
Rémy Martin, XO . . . . .	26	Hennessy, XO . . . . .	32
Larressingle, VSOP . . . . .	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
Select Aperitivo . . . . .	15

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