



QUEENSVIEW

STEAKHOUSE

MOTHER'S DAY DINNER

Four-Course Prix Fixe Menu • \$130 per person

FIRST

Oysters on a Half Shell

Mignonette, Cocktail Sauce, Lemon

Taters & Roe

Kennebec Potato Chips, Flying Fish & Salmon Roe, Pickled Fresno Chilies, Smoked Creme Fraiche, Dill, Chives, Smoked Salmon

Whipped Feta

Roasted Garlic, Port Wine Figs, Pomegranate, Rosemary Crostini

Bacon Wrapped Dates

Chorizo, Citrus and Roasted Pepper Salsa

SECOND

Heirloom Tomato Salad

Burrata, Grilled Baguette, Basil, Oregano, Balsamic Vinaigrette

Baby Gem Salad

Raspberry, Jicama, Mint, Spiced Sunflower Seeds, Goat Cheese, White Balsamic Vinaigrette

Lobster Bisque

Creme Fraiche, Micro Greens

Strawberry-Almond Gazpacho

Strawberry Cucumber Salsa, Smoked Almonds

THIRD

Bone In Ribeye Steak, 16 oz.

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

New York Strip Steak, 14 oz.

Filet Mignon, 7 oz.

Twin Lobster Tails

Drawn Butter, Lemon

Hokkaido Sea Scallops

Pickled Raisin Mustard Vinaigrette, Charred Onion, Celery Root Puree, Arugula Salad

Oven Roasted Chilean Seabass

Miso Glazed, Asian Slaw, Ponzu Vinaigrette

SIDES

(Choose One)

Grilled Asparagus

Yukon Gold Mash Potatoes

Butter, Parsley

Potato Au Gratin

Fontina, Parmesan, Cream

Oven Roasted Mushrooms

Trio of Wild Mushrooms, Shallots & Thyme

Brussels Sprouts

Applewood Smoked Bacon, Gorgonzola, Garlic & Shallots

Mac & Cheese

Gruyere, Smoked Gouda, Cavatappi Pasta

Make it Lobster Mac +\$13

FOURTH

Warm Chocolate Brownie Custard

Flourless, Toasted Walnuts, Caramel Sauce, Chocolate Sauce, Vanilla Ice Cream

Warm Butter Cake

Strawberry Purée, Streusel Crumble, Vanilla Ice Cream

Bourbon Caramel Crème Brûlée Tart

Fresh Berries

Trio of Fresh Fruit Sorbets

