

QUEENSVIEW

STEAKHOUSE

Valentine's Day

FIRST COURSE

Choose a glass of Bartenura Moscato or Moët & Chandon Impérial Champagne

Lobster Bisque

Crème Fraiche | Micro Greens

Oysters on the Half Shell

Mignonette | Classic Cocktail Sauce

Jumbo Shrimp & Crab Louie

Classic Cocktail Sauce | House-made Louie Dressing | Fresh Lemon

SECOND COURSE

Heirloom Tomato Salad

Burrata | Grilled Baguette | Basil | Oregano
Red Wine Vinaigrette | Balsamic Reduction

Arugula & Strawberry Fields Salad

Local Strawberries | Candy-Striped Beets | Shaved Fennel
Goat Cheese | Toasted Almonds | Balsamic Vinaigrette

Prime Beef Carpaccio

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

ENTRÉES

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

Twin Lobster Tails

Drawn Butter

Cakebread Chardonnay

New York Strip Steak Au Poivre, 14 oz.

Peppercorn Mélange-Coated | Cognac Cream
Freemark Abbey Merlot

Chilean Seabass

Miso Glazed | Asian Slaw
Terrazas de los Andes Torrontés

Alaskan Halibut

Tomato & Fennel Confit | Roasted Zucchini
Parsley Vinaigrette
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

Parmesan Cream, Oven Roasted

Oven Roasted Mushrooms

Trio of Wild Mushrooms, Shallots, Thyme

Brussels Sprouts

Smoked Bacon, Gorgonzola

DESSERT

Choice of Coffee Press, Cappuccino, Espresso or a glass of Terra d'Oro Port Wine

Trio of Fresh Fruit Sorbets

Crème Brûlée

Fresh Berries

New York Cheesecake

Raspberry Coulis

Warm Chocolate Brownie Custard

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

\$105 PER PERSON | OPTIONAL WINE PAIRING - \$60

QUEENSVIEW

STEAKHOUSE

QUEENSVIEW SIGNATURE COCKTAILS 17

Made with Fresh Seasonal Ingredients and Premium Spirits

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 Sweet Vermouth, Bitters

Mandarin in Bloom

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

Lavender Cucumber Gin & Tonic

Nº3 London Dry Gin, Cucumber, Lavender water and House-Made Tonic

The Uptown

Bulleit 10 Year Bourbon, Antica Sweet Vermouth, Regan's Orange Bitters
Fresh Peach Puree, Sparkling Wine

The Original Old Fashioned

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

35

CRAFT DRAFT

Societe Debutante Belgian Dark Ale (San Diego) 6.9%.....	9
Trademark Brewing Viking Blonde (Long Beach) 5%.....	9
Victory Golden Monkey Belgian-Style Tripel (PA) 9.5%.....	10
Claremont Jacaranda Rye IPA (Claremont) 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
Figuroa Mountain Danish Red Lager (Buellton) 5.5%.....	8.5
Ommegang Rye Barrel Vanilla Stout (New York) 9.5%.....	14
Lexington Kentucky Tangerine Cream Ale (KY) 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 Thelonius Belgian Style Ale (Ft . Bragg) 9.4%.....	13

PREMIUM LARGE FORMAT BOTTLES

Stone Arrogant Bastard Ale (Escondido) 7.2%.....	10
Sapporo Dry Lager (Japan) 4.5%.....	15