

QUEENSVIEW

STEAKHOUSE

Valentine's Day

FIRST COURSE

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

Lobster Bisque

Crème Fraîche | 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.

Dry Creek, Heritage Vines Zinfandel
Add a 6 oz. Lobster Tail ... 36

Twin Lobster Tails

Drawn Butter
Cakebread Chardonnay

New York Strip Steak Au Poivre, 14 oz.

Peppercorn Mèlange-Coated | Cognac Cream
Noble Tree "Wickersham Ranch" Merlot

Chilean Seabass

Miso Glazed | Asian Slaw
Conundrum by Caymus White Blend

Seared Diver Scallops

Roasted Butternut Squash Puree | Pomegranate Beurre Blanc
Crispy Leeks
Scarpetta Pinot Grigio

Roasted Half Chicken

Wild Mushroom Duxelle | Haricot Verts
Garlic Roasted Fingerling Potatoes | Truffle Chicken Demi
Willamette Valley "Whole Cluster" Pinot Noir

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 Zinfandel 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

\$115 PER PERSON | OPTIONAL WINE PAIRING - \$60

QUEENSVIEW

STEAKHOUSE

QUEENSVIEW SIGNATURE COCKTAILS 17

Made with Fresh Seasonal Ingredients and Premium Spirits

New Yorker

Wyoming Small Batch, Lemon, Simple Syrup, Cloudy Bay Pinot Noir

Ocean Avenue

Hardy VSOP, Cointreau, Lemon Juice, Hibiscus

Anejo Old Fashioned

Corralejo Anejo, Antica Sweet Vermouth, Bitters

Mandarin in Bloom

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

Lavender Cucumber Gin and Tonic

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

Riding High

Johnnie Walker High Rye, Butterscotch Schnapps, Antica Sweet Vermouth
Fresh Peach Puree, Sparkling Wine

The Original Old Fashioned

Four Roses Single Barrel, Regan's Orange Bitters, Brown Sugar Cube, Fresh Orange

25

CRAFT BEER

Societe Debutante Belgian Dark Ale (San Diego) 6.9%	9.5
Trademark Brewing Viking Blonde Ale (Long Beach) 5%	9
Victory Golden Monkey Belgian-Style Tripel (PA) 9.5%	10
Claremont Jacaranda Rye IPA (Claremont, CA) 6.7%	9
Eel River Organic IPA (Humboldt County) 7.2%	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
Figueroa Mountain Danish Red Lager (Buellton, CA) 5.5%	8.5
Ommegang Rye Barrel Vanilla Stout (New York) 9.5%	14
Duvel Golden Ale (Belgium) 8.5%	15
Chimay Premiere Red Dubbel Ale (Belgium) 7.0%	18

PREMIUM LARGE FORMAT BOTTLES

Stone 27th Anniversary Lemon Shark Double IPA (Escondido) 9.6%	26
Sapporo Dry Lager (Japan) 4.5%	15