

QUEENSVIEW

STEAKHOUSE

Valentine's Day

FIRST COURSE

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

Oysters on the Half Shell

Mignonette, Cocktail Sauce, Fresh Horseradish

Porcini Arancini

Risotto Rice Balls, Porcini, Parmesan, Black Garlic Aioli

Tuna Ceviche

Jalapeño, Lime-Coconut, Cilantro, Yellow Corn Tortilla

SECOND COURSE

Heirloom Tomato Salad

Burrata, Grilled Baguette, Basil, Oregano, Balsamic Vinaigrette

Lobster Bisque

Crème Fraîche, Micro Greens

Roasted Beet & Quinoa Grain Salad

Red Wine Dill Vinaigrette, Arugula, Feta, Cucumber, Balsamic Reduction

ENTRÉES

Roasted Pacific Snapper

Chive Oil, Lemon Beurre Blanc

Suggested Wine: Conundrum White Blend by Caymus Vineyards

Twin Lobster Tails

Drawn Butter, Lemon

Suggested Wine: Cakebread Chardonnay

Apple Brined Roasted Half Chicken

Pommery Gravy, Chili Butter

Suggested Wine: Willamette Valley "Whole Cluster" Pinot Noir

Bone-In Ribeye Steak, 16 oz.

Herb Truffle Compound Butter

Suggested Wine: Hess "Allomi" Cabernet Sauvignon

New York Strip Steak, 14 oz.

Cognac Cream

Suggested Wine: Bianchi Zinfandel

Filet Mignon, 7 oz.

Port Reduction

Suggested Wine: Cloudy Bay Pinot Noir

SIDES (choose one)

Grilled Asparagus

Whipped Potatoes

Butter, Parsley

Potato Au Gratin

Parmesan, Fontina, Cream

Oven Roasted Mushrooms

Trio of Wild Mushrooms, Shallots, Thyme

Brussels Sprouts

Applewood Smoked Bacon, Gorgonzola, Garlic, Shallots

DESSERT

Suggested Wine: Cockburn's Tawny Port, 20 yr

Roasted Apple Bread Pudding

Honey Granola Crumble, Vanilla Ice Cream, Caramel Sauce

Warm Butter Cake

Strawberry Purée, Streusel Crumble, Vanilla Ice Cream

Bourbon Caramel Crème Brûlée

Fresh Berries

\$120 PER PERSON | OPTIONAL WINE PAIRING - \$63

QUEENSVIEW

STEAKHOUSE

SIGNATURE COCKTAILS 18

Made with Fresh Seasonal Ingredients and Premium Spirits

New Yorker

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

Añejo Manhattan

Corralejo Anejo, Antica Sweet Vermouth,
Angostura Bitters

Pisco By The Beach

El Gobernador Pisco, St. Germain, Lemon, Simple Syrup,
Fee Brothers Fee Foam, Angostura Bitters

Mandarin in Bloom

Ketel Orange, St. Germain, Lemon, Sprite,
Micro Basil

Lavender Cucumber Gin & Tonic

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

Riding High

Johnnie Walker High Rye, Butterscotch Schnapps,
Antica Sweet Vermouth

The Original Old Fashioned

Four Roses Single Barrel, Regan's Orange Bitters, Brown Sugar Cube, Fresh Orange
25

CRAFT DRAFTS

Enegren Valkyrie German-Style Amber ... 9.5
Moorpark, CA (6.2%)

Trademark Brewing Viking Blonde Ale ... 9
Long Beach (5%)

Victory Golden Monkey Belgian-Style Tripel ... 10
Pennsylvania (9.5%)

Coronado Big Weekend Double IPA ... 10
San Diego, CA (6.7%)

CRAFT BOTTLES

Stone Buenaveza Salt & Lime Lager ... 8
San Diego (4.7%)

Birra Dolomiti Pilsner ... 9.5
Italy (4.9%)

Firestone 805 Blonde ... 8.5
Paso Robles (4.9%)

Paulaner Munich Lager ... 9
Germany (4.9%)

Figueroa Mountain Danish Red Lager ... 8.5
Buellton, CA (5.5%)

Duvel Golden Ale ... 15
Belgium (8.5%)

Mother Earth Brewing Milk Truck Latte Stout ... 9.5
Kingston, NC (5.8%)

Lindeman's Framboise ... 19
Belgium (4.0%)

North Coast Brother Thelonus Belgian Style Ale ... 13
Ft. Bragg (9.4%)

Chimay Premiere Red Dubbel Ale ... 18
Belgium (7.0%)

PREMIUM LARGE FORMAT BOTTLES

Sapporo Dry Lager ... 15
Japan (4.5%)