

QUEENSVIEW

STEAKHOUSE

Valentine's Day

FIRST COURSE

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

Oysters on the Half Shell

Champagne Mignonette, Cocktail Sauce, Lemon

Taters & Roe

Kennebec Potato Chips, Flying Fish, Salmon Roe,
Pickled Fresno, Smoked Crème

Whipped Feta

Roasted Garlic, Port Wine Figs, Pomegranate, Rosemary Crostini

Bacon Wrapped Dates

Chorizo, Citrus and Roasted Pepper Salsa

SECOND COURSE

Heirloom Tomatoes

Burrata, Grilled Baguette, Basil, Oregano, Balsamic Vinaigrette

Green Goddess

Baby Gem Lettuce, Citrus, Spiced Sunflower Seeds, Goat Cheese

Lobster Bisque

Crème Fraîche, Micro Greens

ENTRÉES

Seared Hokkaido Sea Scallops

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

Suggested Wine: Dry Creek Chenin Blanc

Twin Cold-Water Lobster Tails

Drawn Butter, Lemon

Suggested Wine: Rombauer Chardonnay

Oven Roasted Chilean Seabass

Asian Slaw, Ponzu Vinaigrette, Miso Mirin Glaze

Suggested Wine: Conundrum White Blend

Prime Bone-In Ribeye Steak, 16 oz.

Suggested Wine: Hess "Allomi" Cabernet Sauvignon

New York Strip Steak, 14 oz.

Suggested Wine: Bianchi Zinfandel

Filet Mignon, 7 oz.

Port Reduction

Suggested Wine: Greenwing by Duckhorn Pinot Noir

**Add 6 oz. Lobster Tail ... 39*

Steak Au Poivre...5 Steak Oscar Style ... 15

SIDES (choose one)

Yukon Gold Whipped Potatoes

Butter, Parsley

Potato 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

**Add Lobster ... 14*

Grilled Asparagus

DESSERT

Coffee Press, Cappuccino, Espresso or a Glass of Croft Port Wine

Warm Chocolate Brownie Custard

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

Bourbon Caramel Crème Brûlée

Fresh Berries

Warm Butter Cake

Strawberry Puree, Streusel Crumble,
Vanilla Ice Cream

Trio of Fresh Fruit Sorbets

\$125 PER PERSON | OPTIONAL WINE PAIRING - \$65

QUEENSVIEW

STEAKHOUSE

SIGNATURE COCKTAILS 18

Made with Fresh Seasonal Ingredients and Premium Spirits

Imperial Foam

Toki Whisky, Joto Yuzu Citrus Sake, Lemon,
Simple Syrup, Egg White

Añejo Manhattan

Casa Noble Añejo, Sweet Vermouth,
Angostura Bitters

Rosa y Humo

Mezcal Unión Uno, Triple Sec, Raspberry Puree,
Calamansi Syrup, Basil

Mandarin in Bloom

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

Lavender Cucumber Gin & Tonic

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

Riding High

Johnnie Walker High Rye, Butterscotch Schnapps,
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 (8.8%)

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 Thelonius 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%)

Sam Smith Chocolate Organic Stout (Vegan) ... 18
England (4.5%)