

QUEENSVIEW SIGNATURE COCKTAILS ... 20

Gold Rush

Toki Whisky, Lemon Juice, Honey Simple Syrup, Egg White, Lemon Zest

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

Guava Garden

Nolet's Gin, St. Germain, Real Guava Puree, Lime Juice, Lime Zest

Riding High

Woodinville Rye, Butterscotch Schnapps, Sweet Vermouth

The Original Old Fashioned ... 30

Weller Special Reserve, Angostura Orange Bitters, Brown Sugar Cube, Orange Peel

CRAFT DRAFT

Enegren Valkyrie German-Style Amber (Moorpark, CA) 6.2%	10.5
Trademark Brewing Viking Blonde Ale (Long Beach) 5%	10.5
Victory Golden Monkey Belgian-Style Tripel (PA) 9.5%	10.5
Coronado Big Weekend Double IPA (San Diego, CA) 8.8%	11

CRAFT BOTTLES

Stone Buenaveza Salt & Lime Lager (San Diego) 4.7%	8.5
Birra Dolomiti Pilsner (Italy) 4.9%	14
Firestone 805 Blonde (Paso Robles) 4.9%	9
Paulaner Munich Lager (Germany) 4.9%	10
Figueroa Mountain Danish Red Lager (Buellton, CA) 5.5%	9.5
Duvel Golden Ale (Belgium) 8.5%	15
Chimay Premiere Red Dubbel Ale (Belgium) 7.0%	18
Lindeman's Framboise (Belgium) 4.0%	22
North Coast Brother Thelonius Belgian Style Ale (Ft. Bragg) 9.4%	15
Mother Earth Brewing Milk Truck Latte Stout (Kingston, NC) 5.8%	9.5

PREMIUM LARGE FORMAT BOTTLES

Sapporo Dry Lager (Japan) 4.5%	16
Sam Smith Chocolate Organic Stout (Vegan) (England) 4.5%	22

CHAMPAGNE & SPARKLING WINE

La Marca Prosecco NV 187ml split (Italy)	13
Chandon Brut NV 187ml split (California)	16
Moët & Chandon, Rosé Impérial NV 187ml split (Épernay)	25

WHITE WINE

Rosé - Minuty Prestige 2025 (Côtes de Provence)	16
Moscato - Bartenura 2024 (Lombardy, Italy)	15
Pinot Gris - J Vineyards 2025 (California)	15
Sauvignon Blanc - Cakebread 2024 (North Coast, CA)	19
Chenin Blanc - Ridge Vineyards 'Heringer' 2025 (Clarksburg)	21
Chardonnay - Post & Beam by Far Niente 2023 (Carneros)	23
Chardonnay - Rombauer 2024 (Carneros)	25

RED WINE

Pinot Noir - WillaKenzie Estate 2022 (Willamette Valley, OR)	21
Pinot Noir - The Prisoner 2022 (Sonoma Coast, CA)	24
Merlot - Duckhorn Vineyards 2023 (Napa Valley)	23
Zinfandel - Bianchi 2023 (Paso Robles, CA)	23
Chianti Classico - Antinori Pèppoli 2024 (Tuscany)	19
Malbec - Terrazas de los Andes "Las Compuertas" 2023 (Argentina)	23
Tempranillo - Cruz de Alba 2021 (Ribera Del Duero, Spain)	22
Cabernet Sauvignon - Architect 2023 (Alexander Valley)	18
Cabernet Sauvignon - Hess Collection "Allomi" 2023 (Napa Valley)	23
Cabernet Sauvignon - Austin Hope 2024 (Paso Robles, CA)	25
Red Blend - Paraduxx by Duckhorn 2022 (Napa Valley)	21

18% Gratuity Added to Parties of 6 or More

RAW BAR

Iced Seafood Tower

Oysters, Jumbo Gulf Shrimp, Jumbo Snow Crab Cocktail Claws,
Chilled Lobster Tail, Ahi Tuna Poke, Wonton Chips

Small (Serves 2-3) 80

Large (Serves 4-6) 160

Fresh Shucked Oysters 1/2 Dozen 26 / Dozen 49
Cocktail Sauce, Grated Horseradish, Mignonette

APPETIZERS

Shrimp Scampi 20

Garlic, Lemon, White Wine, Tomato, Crostini

Prime Beef Carpaccio 22

Thin Sliced NY Strip, Mustard-Yuzu Aioli, Crispy Shallots, Capers,
Maitake Mushrooms, Gruyere Toasts

Jumbo Shrimp Cocktail 24

Gulf White Shrimp, Cocktail Sauce, Lemon

Heirloom Tomato 20

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

Jumbo Lump Crab Cake 32

Lemon Beurre Blanc

Bacon Wrapped Dates 17

Chorizo, Citrus and Roasted Pepper Salsa

FROM OUR SUSHI BAR

Sashimi Sampler 37

Halibut, Tuna, Albacore, Yellowtail, Salmon

Surf & Turf Roll 30

Crab, Asparagus, Tempura Shrimp, Seared Filet Mignon

Spicy Halibut Roll 22

Avocado, Tempura Asparagus, Spicy Tuna, Tobiko,
wrapped with Halibut, Yuzu Ponzu Sauce

Sushi Sampler 35

Halibut, Tuna, Albacore, Salmon, Shrimp

Salmon Ponzu Roll 24

Crab, Cucumber, Avocado, Seared Salmon, Onion, Garlic Ponzu Butter

The Queen's Roll 33

Lobster, Asparagus, Daikon Sprouts wrapped in Soy paper, topped
with more lobster, Avocado, Green Onion, Black Tobiko, Trinity Sauce

SOUPS & SALADS

Lobster Bisque 20

Sherry Cream, Lobster

French Onion Soup 16

Parmesan, Aged Gruyère, Emmenthal Swiss

Iceberg Wedge 19

Applewood Smoked Bacon, Tomato, Blue Cheese Dressing, Gorgonzola Blue Cheese, Chives

Caesar 20

Hearts of Romaine, House-made Caesar Dressing, Shaved Reggiano Parmesan, White Anchovies

Mediterranean 19

Feta, Heirloom Tomatoes, Chickpeas, Kalamata Olives, Red Onion, Carrots, Romaine, Red Wine Vinaigrette

Roasted Beets 19

Laura Chenel Goat Cheese, Serrano Vinegar, Roasted Almonds, Watermelon, Balsamic Reduction, Petite Basil

STEAKS & CHOPS

All Steaks and Chops are finished with Garlic Herb Butter

Your Choice of Sauces

Béarnaise, Queensview Steak Sauce, Fresh Horseradish Cream or Chimichurri

Prime New York Strip Steak (14 oz.)	65
Prime New York Strip Steak - Au Poivre (14 oz.)	68
Peppercorn Crusted, Cognac Cream	
Filet Mignon (7 oz. Angus)	62
Oscar Style (Snow Crab, Béarnaise, Fresh Asparagus Garnish) . . .	12
Filet Mignon (10 oz. Angus)	75
30-Day Dry-Aged Bone-In Ribeye (16 oz.)	72
Prime Bone-In Rib-Eye (16 oz.)	80
Beef Wellington	85
Center-cut 7 oz. Filet Mignon, Mustard, Swiss Chard, Prosciutto, Mushroom Duxelles, Puff Pastry, Port Demi	
Australian Lamb Chops	65
Smoked Paprika, Moroccan Relish, Honey Yogurt	
Herb Marinated Double-Breasted Grilled Chicken	35

Prime Porterhouse for Two (32 oz.)175

Includes Choice of Two Sides
and Dessert to Share

Build Your Own Surf & Turf

Seared Sea Scallops (2)	18
6 oz. Lobster Tail	36
Jumbo Lump Crab Cake	32
Grilled Gulf Shrimp (3)	13

VEGETABLES & SIDES

Potato Gratin	16
Cream, Parmesan, Fontina	
Queensview Baked Potato	14
Applewood Smoked Bacon, Aged Cheddar, Butter, Scallions, Crème Fraîche	
Hand-Cut Kennebec Fries	11
Roasted Garlic Aioli	
Truffle Parmesan Fries	12
Whipped Mashed Potatoes	10
Mac & Cheese	19
Gruyere, Smoked Gouda, Cavatappi Pasta	
Lobster Mac & Cheese	32

Steakhouse Onion Rings	13
Beer Battered, Trio of Dipping Sauces	
Brussels Sprouts	14
Smoked Bacon, Gorgonzola	
Oven Roasted Mushrooms	13
Trio of Mushrooms, Shallots, Thyme	
Poblano Creamed Corn	12
Grilled Asparagus	15
Sautéed Spinach	12
Olive Oil, Sliced Garlic	

ENTRÉES

Cedar Plank Ora King Salmon	52
Sauce Gribiche, Buttered New Potatoes & Spinach	
Miso-Glazed Chilean Sea Bass	59
Nori Risotto, Lime Pickled Sea Grapes, Charred Scallion Vinaigrette	
Seared Sea Scallops	49
Pickled Raisin Mustard Vinaigrette, Charred Onion, Celery Root Puree, Arugula Salad	
Twin Cold-Water Lobster Tails	75
Drawn Butter	
Lobster Pappardelle	45
Fresh Egg Pasta, Lobster Cream Sauce, Asparagus, Lobster Claw Meat, Fennel, Fine Herbs, Lemon	
Steakhouse Bleu Burger	35
Beef Chuck, Short Rib & Brisket Blend, Roasted Garlic Aioli, Arugula, Balsamic Caramelized Onion, Bacon, Bleu Cheese Fondue, Hand-Cut Kennebec Fries	

HOUSE-MADE DESSERTS

Warm Butter Cake 18
Strawberry Puree, Streusel Crumble, Vanilla Ice Cream

Warm Chocolate Brownie Custard 12
Banana Rum Caramel, Chocolate Sauce, French Vanilla Ice Cream,
Toasted Walnuts

Bourbon Caramel Crème Brûlée 12
Whipped Cream, Fresh Raspberries

Lemon Meringue Tart 15
Blueberry, Mint, Italian Meringue, Graham Cracker Crust

Brûlée Cheesecake 13
Anglaise Sauce, Fresh Berries

Trio of Fresh Fruit Sorbets 12

PORTS & AFTER DINNER DRINKS

Lindeman's Framboise 4%	22
Fonseca, Terra Bella Reserve NV (Porto)	13
Fonseca, Tawny NV (Porto)	11
Ramos Pinto Late Bottled Vintage 2018 (Porto)	16
Cockburn's, 20 year Tawny (Porto)	20
Dow's, 30 year Tawny (Porto)	30
Honig Late Harvest Sauvignon Blanc 2024 (Rutherford, CA)	20
Inniskillin Vidal Pearl 2019 (Niagara Peninsula)	25
2 Towns Apple Pommeau 2020 (Oregon).	13

COFFEE & ESPRESSO

Espresso	5	Café Latté.	6
Cappuccino	6	Café Mocha	7

Parkers' Coffee 14
Baileys, Kahlua, Frangelico, Coffee

French Press Coffee 8
Regular or Decaffeinated

Espresso Martini 20
Wheatley Vodka, Mr. Black Coffee Liqueur, Espresso

COGNAC & ARMAGNAC

Courvoisier, VSOP	18	Rémy Martin, 1738	20
Courvoisier, XO	30	Hennessy, VSOP	20
Rémy Martin, VSOP	18	Hennessy, XO	30
Rémy Martin, XO	30	Larressingle	20

APERITIF & DIGESTIF

Fernet-Branca.	18
Campari	16
Luxardo Limoncello	16
Grand Marnier	18
Romana Sambuca	16
Aperol	16

Louis XIII de Rémy Martin

Grand Champagne Cognac Aged for 100 Years
1/2 oz. - 120 1 oz. - 225 2 oz. - 395