

NEW YEAR'S *Celebration*

QUEENSVIEW STEAKHOUSE

AT PARKERS' LIGHTHOUSE

Appetizers *Wine Pairing – Choice of a glass of Moët & Chandon Impérial Champagne or Bartenura Moscato*

Smoked Salmon “Nachos”

*Kennebec Potato Chips, Smoked Salmon,
Flying Fish & Salmon Roe, Pickled Fresno Chiles,
Smoked Crème Fraiche, Dill, Chives*

Tuna Ceviche

*Grapefruit, Coconut Leche de Tigre, Grilled Cactus,
Tortilla Chips*

Oysters on the Half Shell

Cocktail Sauce, Mignonette

Grilled Artichoke

Lemon Herb Aioli

Lobster Bisque

Sherry Cream

Steakhouse Salads

Iceberg Wedge Salad

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

Autumn Pear Salad

Red Leaf Lettuce, Hazelnut Za'atar, Goat Cheese, Coal Roasted Pear, Cider Vinaigrette

Entrées *Wine Pairing Listed*

Bone-In Ribeye Steak - 16 oz.

Austin Hope Cabernet Sauvignon

New York Strip Steak - 14 oz.

Antinori Peppoli Chianti Classico

Filet Mignon, 7 oz.

Prisoner Pinot Noir

Prime Bone-In Ribeye Steak - 16 oz.

30-Day Dry-Aged

Bianchi Zinfandel

~Add a 6 oz. Lobster Tail to any Steak ... 36

Cedar Plank Ora King Salmon

Sauce Gribiche, Buttered New Potatoes & Spinach

Greenwing by Duckhorn Pinot Noir

Twin Lobster Tails

Cakebread Chardonnay

Seared Hokkaido Sea Scallops

Chive Cream-Poached Potato, Spinach, Bacon,

Lemon Vinaigrette, Radish Sprouts

Cakebread Sauvignon Blanc

Sides *Choose one*

Grilled Asparagus

Whipped Mashed Potatoes

Potato Au Gratin

Fontina, Parmesan, Cream

Oven-Roasted Mushrooms

Trio of Wild Mushrooms, Shallots, Thyme

Brussels Sprouts

Applewood Smoked Bacon, Gorgonzola

Desserts *Choose one*

*Choice of Coffee Press, Cappuccino, Espresso or a glass of
Croft Port Wine*

Roasted Apple Bread Pudding

Honey Granola Crumble, Vanilla Ice Cream, Caramel Sauce

Warm Butter Cake

Strawberry Puree, Streusel Crumble, Vanilla Ice Cream

Bourbon Caramel Crème Brûlée

Fresh Berries

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Signature Cocktails ... 18

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 and Tonic

N°3 London Dry Gin, Cucumber, Lavender water and House-Made Tonic

Riding High

Johnnie Walker High Rye, Butterscotch Schnapps, Sweet Vermouth

The Original Old Fashioned ... 25

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

Craft Drafts

Enegren Valkyrie German-Style Amber ... 9.5

Moonpark, 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%)

Premium Large Format Bottles

Sapporo Dry Lager ... 15

Japan (4.5%)

Sam Smith Chocolate Organic Stout (Vegan) ... 18

England (4.5%)

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%)

Chimay Premiere Red Dubbel Ale ... 18

Belgium (7.0%)

Lindeman's Framboise ... 19

Belgium (4.0%)

North Coast Brother Thelonius Belgian Style Ale . 13

Ft. Bragg (9.4%)

Mother Earth Brewing Milk Truck Latte Stout ... 9.5

Kingston, NC (5.8%)

