Thanksgiving Dinner

Four courses & one side - $128 per person

QUEENSVIEW STEAKHOUSE
AT PARKERS' LIGHTHOUSE

FIRST COURSE (Choose One)

Oysters on a Half Shell
Mignonette, Cocktail Sauce, Lemon

Shrimp Cocktail
Jumbo Shrimp with Cocktail Sauce and Lemon

Baked Brie
Roasted Garlic, Apricot Jam, Toasted Pumpkin Seeds, Rosemary, Crostini

Bacon-Wrapped Dates
Chorizo, Citrus and Roasted Pepper Salsa

ENTRÉE COURSE (Choose One)

Smoked Maple Pepper-Glazed Turkey Breast
Herb Brioche Stuffing, Cranberry Mustard Compote, Pan Gravy, Chives

30-Day Dry-Aged Bone-In Ribeye Steak 16 oz.
add 6 oz. Lobster Tail …39

New York Strip Steak 14 oz.
add 6 oz. Lobster Tail …39

Filet Mignon 7 oz.
add 6 oz. Lobster Tail …39

Miso-Glazed Chilean Sea Bass
Nori Risotto, Lime Pickled Sea Grapes, Charred Scallion Vinaigrette

DESSERT COURSE (Choose One)

Pumpkin Caramel Flan Ginger Cookie Crumble, Toasted Pumpkin Seeds, Brandy Whipped Cream

New York Cheesecake Fresh Berries, Whipped Cream

Warm Chocolate Brownie Custard
Flourless, Toasted Walnuts, Caramel Sauce, Chocolate Sauce, Vanilla Ice Cream

Warm Butter Cake Strawberry Purée, Streusel Crumble, Vanilla Ice Cream

Trio of Fresh Fruit Sorbets

SECOND COURSE (Choose One)

Cheddar-Butternut Squash Beer Soup
Soft Pretzel Crouton, Chives

Lobster Bisque
Crème Fraîche, Micro Greens

Heirloom Tomato Salad
Burrata, Grilled Baguette, Basil, Oregano, Balsamic Vinaigrette

Autumn Harvest Salad
Honey Crisp Apple, Black Kale, Arugula, Chipotle Candied Pecan & Pepitas, Feta, Mustard Truffle Dill Dressing

SIDES (Choose One)

Roasted Butternut Squash Brown Butter, Sage, Thyme

Garlicky Green Beans Garlic, Lemon, Fine Herbs

Yukon Gold Whipped Potatoes

Potato Au Gratin Fontina, Parmesan, Cream

Oven-Roasted Mushrooms Trio of Wild Mushrooms, Shallots & Thyme

Brussels Sprouts Applewood-Smoked Bacon, Gorgonzola, Garlic & Shallots

Mac & Cheese Gruyère, Smoked Gouda, Cavatappi Pasta ***Make it Lobster Mac +13***

CHILDREN'S MENU Entrée & dessert - 10 & under - $39

Roasted Turkey Breast
Herb Brioche Stuffing, Cranberry Mustard Compote, Garlic Green Beans, Yukon Gold Whipped Potatoes, Pommery Gravy

Mesquite Grilled Salmon
Yukon Gold Whipped Potatoes, Garlicky Green Beans

Filet Medallions
Yukon Gold Whipped Potatoes, Garlicky Green Beans

Choice of Pumpkin Cheesecake, Vanilla Ice Cream, Sorbet or Chocolate Chip Cookie Sundae

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