



Dinner Menu

Tuesday through Saturdays from 5:00 pm - 9:00 pm

Sundays from 5:00 pm - 8:00 pm

See  for Gluten Free items/ Some items will be without ingredients

Appetizers

QCC Nachos

House made tortilla chips with your choice of Cheese blend or QCC Cheese Sauce served with Tomatoes, onions and jalapenos and sides of sour cream, salsa, and guacamole **\$14**


Grilled Chicken \$18 Beef Taco Meat \$ 16

No substitutions

Grilled Cajun Shrimp

5 Cajun Seasoned grilled jumbo shrimp served with house made bistro sauce. **\$19.00**

QCC Quesadilla

Grilled flour tortilla with Chipotle crema, onions, peppers, and cilantro Served with sides of sour cream, salsa, and guacamole. Gluten Free Available 

Grilled Chicken \$18.00 Cheese Blend \$15.00

No substitutions

Baked Feta

8 ounces of feta cheese baked with grape tomatoes and kalamata olives served with grilled Baguette crostini. **\$16.00**

Shrimp Cocktail

5 white wine poached jumbo shrimp served with house made cocktails sauce, arugula, and citrus vinaigrette. **\$19.00**

Chips & Salsa

House made tortilla chips with our own QCC Salsa. **\$9.00**

House Made Chips & Dip

House made waffle chips with our own southwest dipping sauce **\$9.00**

Onion Rings

Fried onion rings served with southwest dip. **\$9.00**

Mozzarella Sticks

Six fried breaded mozzarella sticks served with marinara. **\$9.00**

Fried Beef Ravioli

Six fried beef ravioli served with marinara. **\$9.00**

Chicken Drummies

Served with your choice of Hot sauce, BBQ sauce or Ranch sauce on side.


6 Drummies \$9.00 12 Drummies \$17.00

Appetizer Platter

6 Breaded Mozzarella sticks, 6 Beef Raviolis with marinara and Onion Rings with southwest dip. **\$24.00 (No Substitutions)**

Small Plates and Lighter fare

QCC Wrap Station

Flour tortilla stuffed with mixed greens **\$14.00** Gluten Free available 

2 Chicken tenders (fried or grilled) \$19.00

Pick 3 additions: Cheese blend, onions, tomatoes, bacon, sunflower kernels, raisins, candied almonds

Pick dressing: Italian, Honey Mustard, Trimline, French, Thousand Island, Creamy Roquefort, Citrus, Herb Vinaigrette, Ranch, Creamy Caesar, or Southwest Salsa **Additional ingredients add \$1.00**

Build your Own Pizza

Start with a 9-inch house made pizza crust and pizza sauce with cheese blend **\$14.00**

Proteins: Pick 1 \$16.00 Pick 2 \$18.00 Pick 3 \$20.00

Grilled Chicken, Pepperoni, Sausage or Canadian bacon

Pick (3) toppings: Onion, mushrooms, black olives, peppers, spinach, and tomatoes

Additional ingredients add \$2.00

QCC Specialty Pizzas (No substitutions)

Chicken & Spinach Alfredo Pizza- Grilled Chicken, spinach, red pepper flakes, pizza cheese over alfredo sauce-**\$18.00**

Thai Chicken Pizza- Sweet Chili sauce, grilled chicken, scallions, cilantro, cheese, and peanuts-**\$18.00**

Vegetarian Pizza- Marinara, onions, mushrooms, peppers, spinach, black olives, tomatoes, and cheese-**\$18.00**

Margherita Pizza- Garlic oil, fresh mozzarella, tomatoes, and basil-**\$18.00**

Pasta

No Splitting on Pasta Dishes

Bucatini all' Amatriciana-

Our House made Amatriciana tomato sauce tossed with bucatini and topped with crips Guanciale, pecorino cheese and fresh herbs. **\$29 Chicken-\$31 Shrimp-\$33 Salmon-\$35**

New Orleans-

Mushrooms and garlic tossed with linguine pasta and finished with a Cajun cream sauce. **\$29 Chicken- \$31 Shrimp-\$33 Salmon-\$35**

Fettucine Alfredo-

Our house made alfredo sauce tossed with fettucine pasta. **\$29**

Chicken- \$31 Shrimp-\$33 Salmon-\$35

Linguine and Parmesan Crusted Shrimp-


5 Jumbo shrimp breaded in panko and parmesan atop linguine pasta tossed with sun dried tomatoes and spinach with garlic cream sauce. **\$33**


Seafood

Seared Ahi Tuna and Watermelon-

Ahi Tuna and watermelon with our ponzu sauce and wasabi Israeli Couscous **\$37**


Tomato Poached Cod- Cod filet Poached in house made tomato sauce and fresh herbs, served with crusty baguette. **\$31**

Salmon Filet- 8-ounce Salmon filet cooked to your liking: grilled, seared and oven roasted or blackened served with vegetable and starch of the evening. **\$35** 


Petite Salmon Filet- 6 oz. filet grilled, broiled, or blackened and finished with lemon dill butter.  Served with choice of one side **\$26** add salad **\$5** add side **\$4**

Walleye- Breaded with panko and almonds and finished with mustard vinaigrette. **\$35**

Grilled Walleye 

Sea Scallops- Seared sea scallops atop cauliflower puree and garnished with crisp pancetta and chive oil. **\$38** 

Poultry & Pork

Dijon Chicken- Two marinated chicken breasts grilled apricot Dijon glaze. **\$36** 

Pork Cochinita Pibil Tacos- Citrus and achiote marinated pork shoulder braised low and slow in banana leaves garnished with pickled red onions, radishes, cotija cheese, cilantro, and limes and served with blended rice. **\$33**

Chicken Frangelico- Lightly breaded chicken breast sauteed and topped with our house made hazelnut cream sauce with mandarin oranges and sage. **\$33**

Panko Crusted Chicken with Pink Sauce- Panko crusted chicken breast topped with our house made pink sauce. **\$33**

Beef

Prime Center Cut Filet

Hand cut from the center of the tenderloin, broiled to your liking, and served with a side of béarnaise sauce 4oz. **\$32** 6oz. **\$41** 8 oz. **\$49**

Steak Diane

Seared prime filet topped with a Shiitake Dijon demi-glace sauce 4oz. **\$32** 6oz. **\$41** 8 oz. **\$49**

Filet Nauvoo

Pan Seared prime filet topped with a mushroom demi-glace sauce and bleu cheese crumble 4oz. **\$32** 6oz. **\$41** 8 oz. **\$49**

Prime New York Strip

Center cut strip steak, grilled, and served with a side of sauce béarnaise 12oz. **\$38** 14oz. **\$45**

Grilled Ribeye

14-ounce hand cut Ribeye grilled to your desired temperature **\$45**

QCC 10 oz. Signature Roasted Prime Rib \$33

(Saturday Nights ONLY while supply lasts) Add Ounce Prime Rib- **\$3.00**

Add ounce Filet- **\$5.00** Add ounce NY- **\$4.00**

Additional Sides

Baked Potato, Twice Baked Potato (add \$1.50), French Fries, Lattice Fries, Sweet Potato Fries, Fresh Cut Fries, Rice Basmati, Starch of Evening, Vegetable of Evening, Asparagus (add \$1.00), Spinach (add \$1.00), House Made Chips (add \$3.00)

Check with your server for available additional vegetable options

Splitting Entres are accepted add \$10.00

Soup

Baked French Onion	Cup \$4	Bowl \$6
Our classic combination of caramelized onions, rich beef broth, dry sherry & fresh thyme topped with a crouton & Gruyere cheese		
Soup du Jour or QCC Chili	Cup \$3	Bowl \$4





QCC Salads

Small Portions are available upon request for \$2.00 less unless otherwise noted

QCC Taco Salad	\$15	Chicken \$19	Beef Taco Meat \$17
Mixed greens on a bed of house made corn tortilla chips, with onions, cheddar cheese, tomatoes, black olives with side of southwest salsa, sour cream, guacamole, and salsa. No Substitutions/ No Small Portions			
Gourmet 	\$15	Chicken \$19	Shrimp \$22  Salmon \$26 
Mixed greens, bleu cheese, dried cranberries and candied almonds tossed in citrus vinaigrette.			
Chef's Favorite 	\$15	Chicken \$19	Shrimp \$22  Salmon \$26 
Mixed greens, mandarin oranges, strawberries, scallions, and Provolone cheese tossed in Herb vinaigrette. Garnished with candied almonds			
Signature Fairway	\$15	Chicken \$19	Shrimp \$22  Salmon \$26 
Mixed greens with bacon, sunflower seeds, Mozzarella & Parmesan cheese tossed in Buttermilk dressing. Topped with croutons and tomatoes. no Croutons- 			
Caesar	\$15	Chicken \$19	Shrimp \$22  Salmon \$26 
Crisp Romaine lettuce, croutons and Parmesan cheese tossed in house-made Creamy Caesar dressing. no Croutons- 			
Classic wedge 	\$15	Chicken \$19	Shrimp \$22  Salmon \$26 
Iceberg lettuce with bacon, red onion, bleu cheese, hard-boiled egg served with Creamy Roquefort dressing.			
<u>Dressing Selections-</u>Italian, Honey Mustard, Trimline, French, Thousand Island, Creamy Roquefort, Citrus, Herb Vinaigrette, Ranch, Creamy Caesar, or Southwest Salsa			

Pick 2 Combo \$12 Pick 3 Combo \$16

Your choice of 2 or 3 of the Following:

Cup of soup du jour, Gourmet, Chefs Favorite, Fairway, Caesar salad or Fresh Fruit, 
Half sandwich- or scoop of Chicken or Tuna Salad  , Sliced hot or cold Turkey, or Ham
<i>Cup of French Onion soup add \$1.00 No half Hot sandwiches</i>
Add Protein: 2 Chicken Tenders \$5.00 3 Shrimp \$11.00  Luncheon Salmon \$13.00 

AM at PM

Farmer Sandwich

2 hard-cooked eggs topped with American cheese with choice of bacon, ham, or sausage on a bun. Served with lettuce & tomato, fruit, and hash-brown potatoes **14**

QCC Omelet

3 eggs Omelet with Fruit & hash-brown potatoes with choice of toast or English muffin




Ingredients: Choose 4 (additional Ingredients \$1.00 each)

Bacon, Ham, Sausage, Onions, peppers, mushrooms, scallions, tomatoes, spinach, black olives, jalapenos, American cheese, Swiss Cheese, Pepper Jack Cheese, Provolone Cheese, Cheddar Cheese, Feta Cheese. **17**

Filet & Eggs

4-ounce Prime Filet, with 2 eggs cooked any style with choice of bacon, ham, or sausage

Fruit & hash-brown potatoes with choice of toast or English muffin **32 / Add Ounce: \$ 5.00 per oz.**

Bacon Jack	\$18
Grilled Chicken tenders, bacon, pepper jack cheese and chipotle mayo on grilled ciabatta bun	
Grilled Chicken Sandwich	\$19
Grilled chicken breast served on grilled bun with lettuce, tomato, and onion	
Grilled Smothered Chicken Sandwich	\$18
Grilled chicken tenders smothered with Swiss cheese, griddled mushrooms, and onions.	
QCC Signature Pork Tenderloin	\$16
Center cut, grilled, or breaded and fried. Served on a bun	
Reuben	\$17
Turkey Reuben	\$17
Traditional Reuben with shredded house-cured corned beef and Gruyere cheese on grilled rye bread.	
QCC Club	\$16
Classic Club with Turkey, ham, cheese, bacon, lettuce, and tomato on toast	
QCC burger (Garden Burger)	\$16
Half pound of Black Angus beef grilled to your liking. Add toppings of choice! Cheeses include American, Swiss, Gruyere, Cheddar, Provolone, Pepper Jack, and Bleu. Special toppings include grilled onions, bacon, and mushrooms	
Grilled Veggie Plate 	\$15
Chicken \$19	Shrimp \$22 
Salmon \$26 	
Grilled seasonal vegetables served with Basmati blended rice with red pepper aioli.	

Sides: Cottage Cheese, Cole slaw, Applesauce, Beets, Fruit Cup, Aspic, Jell-O, French Fries, Lattice Fries, Sweet Potato Fries, Fresh Cut Fries, Skillet Fries, Onion rings, Side Salad, or Cup of Soup (add \$1.00) Club Favorite Salad (add \$5.00) House made chips (add \$3.00) French Onion soup (add \$3.00)

Splitting sandwiches are accepted add \$3.00/ No Half Hot Sandwiches unless noted

QCC Desserts

Warm Lemon Blueberry Crisp Ala Mode **8**

Nutella Mixed Berry Crepes **8**

Death by Chocolate **8**  / Crème Brulee **8** 

Carrot Cake **8** / House made Ice Cream **5**

Ask your server for the flavor of the week

Ask your Server for Available Gluten Free Ice Creams 