



Features of the Month

Tuesday through Saturdays from 5:00 pm- 9:00 pm
Sundays from 5:00 pm -8:00 pm

Cacio e Pepe

Originating in Rome, this dish is minimalist in its ingredients but packs a punch of flavor. Toasted black pepper, butter and cheeses tossed with spaghetti and garnished with a pecorino cheese crisp *23*

Chicken \$25 Shrimp \$29 Salmon \$33

Spicy Thai Tuna Lettuce Wrap

Diced 8-ounce Ahi Tuna filet marinated in soy, sesame and herbs and served alongside julienned red and green peppers, cucumbers, red onions, carrots, scallions, pickled Fresno's, and fresh butter lettuce leaves to build and enjoy.

Served with spicy mayo and sesame seeds *34*

Herbs de Provence Chicken

Two chicken breasts seasoned with Herbs de Provence and pan seared to a golden brown atop spring pea & pecorino mash in a mild lemon minted Brodetto broth and served with oven roasted asparagus spears and whipped whites *34*

Massaman Curry

A fusion Thai, Indian & Malaysian cuisine, this curry dish is mildly sweet with tender braised beef tips, Yukon gold potatoes and onion in a richly spiced aromatic coconut broth, served with jasmine coconut rice. *36*

QCC Desserts

Strawberry Pretzel Pie 7 Blueberry Bars Ala Mode 7

Death by Chocolate 7  Crème Brulee 7 

Turtle Cheesecake 7 House made Ice Cream 5

Ask your server for the flavor of the week

Ask your Server for Available Gluten Free Ice Creams 