



**5:00PM - MIDNIGHT**  
**\$35**



**RESTAURANT WEEK**  
**2022**

## SHAREABLES

CHOICE OF ONE

### SEARED TUNA TOSTADA

House Spiced Ahi | wonton shell | avocado | micro cilantro | sriracha aioli | soy glaze | jicama slaw| black sesame seeds| red onion

### Q ICEBERG WEDGE

cucumbers | smoked pork belly | gorgonzola cheese | chives | toasted sesame seeds | smokey ranch | shaved onions

### SLICED BRISKET w FRIED BBQ CARROTS

goat cheese| chipotle honey

### CUP OF SMOKED CHICKEN TOMATO SOUP

roasted tomato guajillo broth | roasted corn | summer squash | oaxaca cheese | cilantro | radishes | tortilla crisps | lime

CHOICE OF ONE

### SHRIMP CARBONARA

Spaghetti| sautéed shrimp |bacon | garlic | chives | divinia tomatoes | freshly grated parm | egg| green chilis

### Q's SUMMER SALAD w GRILLED SALMON

spinach| mixed greens| strawberries| chili lime sunflower seeds| goat cheese |shaved radish| citrus poppy seed vinaigrette

### NY STRIP

Seared New York strip steak | boursin mash | smoked ancho butter| fried brussel sprouts| baby sweet pepper stuffed with goat cheese and bacon

### PAN SEARED ANCHO AIRLINE CHICKEN BREAST

boursin mash | grilled shishitos | pineapple salsa

## DESSERTS

CHOICE OF ONE

### MANGO PASSION FRUIT ENTREMET

vanilla sponge cake | mango cilantro gelee | mango glazed passion fruit Mousse | mango sauce | pecans | edible flowers

### CHOCOLATE CARAMEL MOUSSE

chocolate caramel mousse | chocolate cake | chocolate ganache glaze | fresh raspberries | raspberry sauce | edible flowers