



breakfast

Eat Local. Drink Local.

QUAY FAVS

CLASSIC BREAKFAST \$13

TWO EGGS ANY STYLE, SERVED WITH HASH BROWNS, YOUR CHOICE OF BACON, HAM, OR SAUSAGE, AND CHOICE OF TOAST

EGGS BENEDICT \$15

TWO EGGS ATOP CANADIAN BACON ON AN ENGLISH MUFFIN AND FINISHED WITH HOLLANDAISE SAUCE, SERVED WITH HASH BROWNS

GOOD START BREAKFAST \$12

BOWL OF OATMEAL SERVED WITH A FRESH FRUIT CUP AND YOUR CHOICE OF TOAST

AVOCADO TOAST \$13

CRUSHED AVOCADO ON GRILLED SOURDOUGH BREAD WITH TOMATOES, ONIONS, AND EVERYTHING BAGEL SEASONING, SERVED WITH A FRESH FRUIT CUP
ADD AN EGG + \$2.00

BISCUIT BREAKFAST \$14

FRESH BUTTERMILK BISCUITS TOPPED WITH OUR COUNTRY GRAVY, SERVED WITH TWO EGGS AND YOUR CHOICE OF BACON, HAM, OR SAUSAGE

COUNTRY FRIED STEAK \$16

BREADED CUBED STEAK TOPPED WITH COUNTRY GRAVY, SERVED WITH TWO EGGS, HASH BROWNS, AND YOUR CHOICE OF TOAST

SCRAMBLES

SERVED WITH YOUR CHOICE OF TOAST

VEGGIE SCRAMBLE \$12

THREE EGGS SCRAMBLED WITH HASH BROWNS, PEPPERS, ONIONS, MUSHROOMS, SPINACH, OLIVES, TOMATOES, AND PEPPER JACK CHEESE

QUAY SCRAMBLE \$12

THREE EGGS SCRAMBLED WITH HASH BROWNS, BACON, HAM, SAUSAGE, OLIVES, TOMATOES, MUSHROOMS, ONIONS, BELL PEPPERS, AND CHEDDAR CHEESE

GRIDDLE ME THIS

QUAY BREAKFAST \$12

TWO SWEET CREAM PANCAKES, TWO EGGS, AND YOUR CHOICE OF BACON, HAM, OR SAUSAGE

PECAN FRENCH TOAST \$14

TWO SLICES OF FRENCH TOAST WITH PECANS AND DUSTED WITH POWDERED SUGAR, SERVED WITH TWO EGGS AND YOUR CHOICE OF BACON, HAM, OR SAUSAGE

BELGAIN BREAKFAST \$12

A BELGAIN WAFFLE WITH TWO EGGS AND YOUR CHOICE OF BACON, HAM, OR SAUSAGE

AN 18% GRATUITY WILL BE ADDED TO ALL PARTIES OF 8 OR MORE

CONSUMING RAW OR UNDERCOOKED POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



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BREAKFAST SANDWICHES

BACON AVOCADO \$14

SCRAMBLED EGGS, PEPPER JACK CHEESE, BACON, AND AVOCADO ON A CROISSANT, SERVED WITH HASH BROWNS

HAM & CHEESE \$13

SCRAMBLED EGGS, HAM, AND CHEDDAR CHEESE ON A CROISSANT BREAD, SERVED WITH HASH BROWNS

EXTRAS

CINNAMON ROLL \$6

FRESHLY BAKED CINNAMON ROLL WITH HOUSE MADE ICING

YOGURT PARFAIT \$7

STRAWBERRY YOGURT WITH BERRIES, TOPPED WITH GRANOLA AND WHIPPED CREAM

WAFFLE, TWO PANCAKES, OR FRENCH TOAST \$5

SERVED WITH BUTTER AND MAPLE SYRUP

FRUIT CUP \$5

FRESH SEASONAL FRUIT

BACON, HAM, OR SAUSAGE \$5

FOUR PIECES OF BACON, THREE SAUSAGE LINKS, OR ONE PIECE OF HAM

OMELETTES

ALL OMELETTES ARE SERVED WITH HASH BROWNS AND YOUR CHOICE OF TOAST. (SUB EGG WHITES + \$2.00)

GARDEN \$13

SPINACH, OLIVES, TOMATOES, ONIONS, MUSHROOMS, BELL PEPPERS, AND PEPPER JACK CHEESE

CALIFORNIA \$16

BACON, SPINACH, MUSHROOMS, TOMATOES, AND MOZZARELLA CHEESE, FINISHED WITH SLICED AVOCADO

DENVER \$13

HAM, ONIONS, BELL PEPPERS, AND CHEDDAR CHEESE

WORKS \$16

BACON, SAUSAGE, HAM, MUSHROOMS, OLIVES, BELL PEPPERS, TOMATOES, ONIONS, AND CHEDDAR CHEESE

AVAILABLE DAILY
FULL BAR
STARTING AT 6:00AM

MIMOSAS
LOCAL WINE
DRAFT BEER
BOTTLE BEER
COCKTAILS
And More!

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dinner



APPETIZERS

COCONUT SHRIMP \$16

PRAWNS ENCRUSTED WITH SHREDDED COCONUT, DEEP FRIED TO GOLDEN BROWN, SERVED WITH PINA COLADA DIPPING SAUCE

QUAYSADILLA \$14

FLOUR TORTILLA WITH CHICKEN, CHEDDAR AND PEPPER JACK CHEESE, ONIONS, TOMATOES, AND GREEN CHILES, SERVED WITH A PEPPER JELLY

PRIME RIB CROSTINI \$16

TOASTED SLICED CUBAN BREAD TOPPED WITH GARLIC PARMESAN AIOLI BUTTER, THIN SLICED PRIME RIB, SAUTEÉD ONIONS, AND TOMATOES, FINISHED WITH BUTTERMILK BLEU CHEESE CRUMBLES AND A DRIZZLE OF DEMI-GLACE

BOURSIN BACON BEEF BITES \$16

MARINATED SHOULDER TENDER PAN SEARED WITH BACON TO A MEDIUM, TOSSED WITH BALSAMIC REDUCTION, AND TOPPED WITH BOURSIN CHEESE CRUMBLES

AHI TUNA \$17

SESAME SEED ENCRUSTED AHI TUNA, SEARED RARE AND SLICED THIN, LAID ON A BED OF SPRING MIX WITH SOY BALSAMIC REDUCTION

SALADS

QUAY HOUSE CHICKEN \$16

GRILLED CHICKEN BREAST, MIXED GREENS, FETA CHEESE, SLICED ALMONDS, AND A CREAMY POPPYSEED DRESSING

CAESAR \$11

FRESHLY CHOPPED ROMAINE TOSSED WITH CAESAR DRESSING AND PARMESAN CHEESE WITH **CHICKEN \$17** WITH **PRAWNS \$22** WITH **STEAK \$21**

WASHINGTON CHICKEN \$17

CHICKEN BREAST STRIPS, GRANNY SMITH APPLES, PEARS, GRAPES, AND CANDIED PECANS ON MIXED GREENS, SERVED WITH PEAR POPPY SEED VINAIGRETTE

BURGERS & SANDWICHES

SERVED WITH YOUR CHOICE OF FRENCH FRIES OR SOUP. UPGRADE TO HOUSE SALAD OR SWEET POTATO WAFFLE FRIES FOR +\$2.00

QUAY BURGER \$17

HALF POUND PATTY ON A BRIOCHE BUN WITH CHEDDAR, LETTUCE, TOMATOES, ONIONS, PICKLES, AND MAYO

MUSHROOM BURGER \$17

SAUTEÉD OYSTER MUSHROOMS, PLACED ON TOP OF A HALF POUND PATTY WITH BOURSIN CHEESE AND MAYO ON A BRIOCHE BUN

PRIME RIB DIP \$19

THIN SLICED PRIME RIB ON A HOAGIE TOPPED WITH SAUTEÉD ONIONS, OYSTER MUSHROOMS, AND BOURSIN CHEESE

CLUB CROISSANT \$17

HAM, TURKEY, BACON, CHEDDAR, SWISS, LETTUCE, TOMATO, AND MAYO ON A FLAKY CROISSANT

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P A S T A

SERVED WITH BREAD AND YOUR CHOICE OF SOUP OR SALAD

FETTUCCINI ALFREDO \$16

FETTUCCINI NOODLES TOSSED WITH HOUSEMADE ALFREDO SAUCE
WITH **CHICKEN \$22** WITH **PRAWNS \$27** WITH **STEAK \$26**

CHICAGO STEAK PASTA \$29

TENDER STEAK PIECES SAUTEÉD IN BROWN BUTTER WITH CHERRY TOMATOES, OYSTER MUSHROOMS AND GARLIC TOSSED WITH FETTUCCINE NOODLES, FRESH SPINACH, AND TOPPED WITH A SHALLOT AND CHIVE BORSINI CHEESE

Q U A Y F A V S

SERVED WITH SOUP OR SALAD, SEASONAL VEGETABLES, AND YOUR CHOICE OF BAKED POTATO, GARLIC MASHED, OR FRENCH FRIES

PRAWN SCAMPI \$32

LARGE BLACK TIGER PRAWNS SAUTEÉD IN LEMON GARLIC HERB BUTTER, WITH DICED TOMATOES, OYSTER MUSHROOMS, CAPERS, GREEN ONIONS, AND WHITE WINE

BLACK & BLEU CHICKEN \$26

CAJUN SEASONED CHICKEN BREAST BLACKENED AND TOPPED WITH GRILLED TOMATO SLICES AND TOPPED WITH BUTTERMILK BLEU CHEESE CRUMBLES

RED WINE & BLEU BITES \$32

MARINATED BEEF SHOULDER TENDER CHAR-GRILLED AND FINISHED WITH RED WINE DEMI-GLACE, OYSTER MUSHROOMS, SHALLOTS AND TOPPED WITH BLEU CHEESE CRUMBLES

SEARED SALMON \$32

PAN SEARED ALASKAN SOCKEYE SALMON FILET TOPPED WITH LEMON GARLIC HERB COMPOUND BUTTER

CHICKEN EXTRAORDINAIRE \$25

CHICKEN BREAST TOPPED WITH SAUTEÉD BACON, ONIONS, AND OYSTER MUSHROOMS

COD & CHIPS \$24

BREADED PACIFIC COD FILETS DEEP FRIED TO A GOLDEN BROWN, SERVED WITH FRENCH FRIES

PETITE BEEF WELLINGTON \$37

TWO SEARED SHOULDER TENDERS TOPPED WITH MUSHROOM DUXELLES, WRAPPED WITH PROSCIUTTO, BAKED IN PUFF PASTRY, MIRRORED WITH DEMI-GLACE

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