— dinner —



APPETIZERS

COCONUT SHRIMP \$15

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

QUAYSADILLA \$15

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

CHICKEN TAQUITOS \$15

CORN TORTILLAS ROLLED WITH CHICKEN BREAST, BLACK BEAN CORN SALSA, GREEN CHILES, AND PEPPER JACK CHEESE, FRIED AND SERVED WITH SOUR CREAM AND SALSA

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

MEATBALL CAPRESE SLIDERS \$14

BEEF AND PORK ITALINA MEATBALLS FRIED CRISP, SERVED ON TOASTED BRIOCHE SLIDER BUNS WITH MOZZARELLA, ROASTED TOMATO SLICES, MARINARA, AND FRESH BASIL

SALADS

SALADS ARE SERVED WITH GRILLED CIABATTA BREAD

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

CITRUS SALMON \$17

CITRUS GLAZED SALMON FILET TOPPED WITH PINEAPPLE SALSA ON A BED OF SPRING MIX WITH FRESH BERRIES, LEMONS, LIMES, AND MANDARIN ORANGES, SERVED WITH A CITRUS MANGO VINAIGRETTE

BURGERS

SERVED WITH YOUR CHOICE OF FRENCH FRIES OR SOUP. UPRGRADE 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 \$18

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

Eat Local. Drink Local.

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

LEMON PROSCIUTTO ASPARAGI \$27

PROSCIUTTO, ASPARAGUS BITS, FRESH LEMON ZEST, BUTTER, AND PARMESAN CHEESE TOSSED WITH FETTUCCINI NOODLES

BAKED BACON & BLEU CHEESE MACARONI \$22

MACARONI NOODLES TOSSED WITH BACON, BLEU CHEESE, AND A WHITE CHEDDAR SAUCE, TOPPED WITH BUTTERED PANKO BREAD CRUMBS, BAKED GOLDEN BROWN

Q U A Y F A V S

SERVED WITH SOUP OR SALAD, SEASONAL VEGETABLES, AND YOUR CHOICE OF BAKED POTATO, GARLIC MASHED, OR WILD RICE PILAF

POACHED PEAR & BLEU CHEESE CHICKEN \$24

PORT POACHED D'ANJOU PEARS SLICED THIN AND FANNED OVER GRILLED CHICKEN BREAST, TOPPED WITH BUTTERMILK BLEU CHEESE CRUMBLES AND A BALSAMIC REDUCTION GLAZE

PECAN CHICKEN \$22

CHICKEN BREAST BREADED WITH PECANS AND PANKO BREAD CRUMBS FRIED TO GOLDEN BROWN,
TOPPED WITH A HONEY BOURBON BUTTER SAUCE

JACK & COKE BITES \$31

OUR SIGNATURE COCA-COLA MARINATED BEEF SHOULDER TENDER, TOPPED WITH JACK DANIELS SAUTEÉD ONION SAUCE

STEELHEAD EN POPILLOTE \$30

PACIFIC NORTHWEST STEELHEAD BAKED IN A PAPER POCKET WITH FRESH LEMONS, GARLIC HERB COMPOUND BUTTER, AND WINE

GRILLED SHRIMP SKEWERS \$30

LARGE TIGER SHRIMP SKEWERED AND CHAR-GRILLED, FINISHED WITH LEMON GARLIC HERB COMPOUND BUTTER

COULOTTE SIRLOIN \$31

TENDER SIRLOIN CAP STEAK, CHAR-GRILLED TO YOUR LIKING

PORK SCHNITZEL \$22

HAMMER POUNDED PORK TENDERLOIN, DREDGED IN PANKO BREAD CRUMBS AND FRIED, TOPPED WITH WARM SAUERKRAUT AND A STONE GROUND MUSTARD SAUCE

JAMAICAN JERK PORK TENDERLOIN \$23

JERK SEASONED PORK MEDALLIONS GLAZED WITH HOT HONEY, FINISHED WITH PINEAPPLE SALSA

Eat Local. Drink Local.