

LAKE QUIVIRA

• DINNER MENU •

SHAREABLES

SPINACH & PEPPER JACK QUESO DIP (GF) 10 salsa, corn chips	
JUMBO CHICKEN WINGS (GF) 13 choose one: buffalo, sesame hoisin, bbq blue cheese dressing or ranch, carrots, celery	
1/2 LB P.E.I. MUSSELS 13 orange, bacon, white wine, pickled onions, herb butter, grilled baguette	
CRISPY CHICKEN TENDERS (3) 11 french fries	
LOCAL MUSHROOM POUTINE (V) 11 fingerling fries, cheese curds, mushroom gravy, pink peppercorn-sherry cream, scallions	
HARISSA SPICED CARROT HUMMUS (V) 9 grilled pita, carrots, cucumber, celery, feta, tangerine oil	
AU POIVRE BEEF SLIDERS 11 peppercorn crusted burger patties, brandy caramelized onions, spinach, swiss cheese, truffled aioli, side of pub chips	
CHILI CRUNCH EDAMAME (GF V) 5	
FLATBREAD 10	
PIZZA 14" 12 Meat Toppings- \$1.50: pepperoni, sausage, canadian bacon, applewood bacon Vegetable Toppings- \$.50: kalamata olives, bell peppers, onions, mushrooms, jalapeños, tomatoes 12" Cauliflower Crust- GF VEGAN 14.50	

SOUP & SALAD

SOUP DU JOUR 4/5.50	
BUTTERNUT SQUASH SOUP (GF) 4/5.50	
THREE BEAN & TENDERLOIN CHILI (GF) 5/7	
HOUSE SALAD (GF V) 5 mixed greens, grape tomatoes, carrots, cucumber, cabbage, red onion, choice of dressing	
LQ CRESCENT SALAD (GF) 7/13 mixed greens, avocado, bacon, hard-boiled egg, tomatos, boulevard dressing	
CAESAR SALAD 6/12 romaine, parmesan, lemon, croutons, parmesan crisp, caesar dressing	
SOUTHWEST SALAD (GF V) 7/14 romaine, cheddar, tomatoes, black bean-avocado relish, tortilla strips, chipotle ranch dressing	
LATE HARVEST VEGETABLE & WILD RICE BOWL (GF) 12 spiced sweet potato, aged cheddar, spinach, almonds, brussels sprouts, dried cranberries, honey-orange dressing	
SALAD DRESSINGS: buttermilk ranch, blue cheese, honey mustard, chipotle ranch, 1000 island, oil & vinegar, caesar, balsamic vinaigrette, italian, french, boulevard, honey-orange vinaigrette	
SALAD ADD ONS	
6oz Grilled Chicken Breast 5.50	
Grilled Shrimp (5) 6.50	
5oz Grilled Flat Iron Steak 7	
6oz Grilled Salmon 6.50	

HANDHELDS

NASHVILLE CRISPY CHICKEN SANDWICH 13 egg bun, pepper jack, paprika-chive aioli, lettuce, tomato, onion, pickles	
GRILLED FLAT IRON STEAK SANDWICH 15 pretzel bun, mixed greens, cheddar, avocado, pickled pepper-tomato relish, chimichurri	
FALAFEL (V) 11 grilled pita, tzatziki, cucumber, pickled carrots, onion, tomato, feta, micro greens	
BUFFALO BURGER 15 brioche bun, lettuce, tomato, onion, pickle - add cheese 1.00	
8OZ ANGUS BURGER 13 brioche bun, lettuce, tomato, onion, pickle - add cheese 1.00	
CORNED BRISKET REUBEN 13 local marble rye, corned beef brisket, swiss cheese, sauerkraut, 1000 island	
LQ CLUB SANDWICH 12 toasted wheat bread, ham, swiss cheese, turkey, smoked bacon, bibb lettuce, tomato, mayonnaise	

HANDHELD SIDES

french fries
sweet potato fries
house chips
tator tots

cottage cheese
coleslaw
fruit cup

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ENTREES

SMOKED BONELESS BEEF SHORT RIB (GF) aged cheddar grits, broccolini, cipollini onion, guajillo-guava sauce, jicama-apple salad, leek threads	25
ROASTED BEET BUCATINI (V) butternut squash, smoked walnuts, ricotta salata, parmesan, cabernet-beet sauce	17
PAN-SEARED VEAL SCALLOPINI spinach spaetzle, local mushrooms, red cabbage, fennel, calvados reduction	24
GRILLED CORVINA SEA BASS "PAELLA" (GF) saffron risotto, spanish chorizo, p.e.i. mussels, shrimp, sofrito broth, pea shoots	28
CHICKEN OSSO BUCCO CACCIATORE (GF) crispy rosemary fingerling fries, olives, bell peppers, arugula, tomato-smoked paprika sauce	20
THAI RICE NOODLE BOWL jumbo shrimp, cabbage, lime, grape tomato, scallion, cilantro, curry-ginger sauce	18

LQ CHOPHOUSE

HERB GRILLED JUMBO SHRIMP	18
6OZ PAN SEARED VEAL SCALLOPINI calvados reduction	21
GRILLED SEMI BONELESS HALF CHICKEN	20
6OZ SCOTTISH SALMON	25
6OZ GRILLED CORVINA SEA BASS	25
9OZ FLAT IRON STEAK	21
4OZ CENTER CUT FILET	26
8OZ CENTER CUT FILET	45

CHOPHOUSE SIDES

BROCCOLINI (GF V) lemon, garlic, herb butter	3.5
CREAMY GRITS (GF V) aged cheddar, chives	3.5
CRISPY BRUSSELS SPROUTS (GF V) sunflower seeds, saba	3.5
MIXED MUSHROOMS (GF V) braised in white wine, aromatics	3.5
SAUTEED SPINACH (GF V) olive oil, garlic, herbs	3.5
BUTTER WHIPPED POTATOES (GF V)	3.5
BAKED POTATO (GF V)	3.5
CRISPY FINGERLING POTATOES (GF V) rosemary, parmesan	3.5
ROASTED BEETS (GF V) smoked walnuts, ricotta salata	3.5

ADD ONS

Black Garlic Butter 1

Broiled Blue Cheese 2

Bourbon-Bacon Jam 2

Chimichurri 1

Shrimp Skewer 4

*consuming raw or undercooked meat, poultry, shellfish, or eggs may increase your risk of food-borne illness

1/14/22