



3
COURSE
QUEEN'S
FEAST
RESTAURANT
WEEK 2018

\$35 per person plus tax & gratuity
No substitutions, please

FIRST COURSE SELECTIONS

THE WEDGE

bacon, bleu cheese, bleu cheese dressing, tomatoes, cucumbers, croutons

SPINACH, FRISÉE & ARUGULA

fresh strawberries, orange segments, spice candied pecans, goat cheese, red onion, and maple-balsamic vinaigrette

WEBB CUSTOM CHEESY BREAD

our famous four cheese croustades baked gently with minced garlic, onion, parsley and herbs

3 X 3 ONION SOUP

steakhouse style...cubed. 3 onion, 3 cheese.



ENTRÉE SELECTIONS

QUEEN'S CUT OF SLOW ROASTED PRIME RIB

12 oz. garlic & pepper studded and slow-roasted prime rib of angus beef with Yukon Gold mashed potatoes, creamed horseradish and au jus

WEBB CUSTOM CORDON BLEU

tender boneless breast of chicken stuffed with Black Forest ham, emmenthaler swiss and fresh spinach, served with dijon-essenced sauce supreme and Yukon Gold mashed potatoes; *our twist on this faithful classic!*

GINGER KISSED SALMON

norwegian salmon fillet ginger seared over black thai rice, with bok choy, shiitake, thai pepper stir fry and sake-soya glaze

GRILLED TOURNEDOS OF CERTIFIED ANGUS BEEF FILET MIGNON

with gorgonzola flan and port-roasted shallot and wild mushroom reduction

FLAME ROASTED NY STRIP

aged NY strip over butter-whipped potatoes and roasted mushroom ragout with horseradish arugula vinaigrette



GRAND FINALES

COUNTRY CROCK BREAD AND BUTTER PUDDING

with raisins, craisins, pecans, crème anglaise and bourbon caramel sauce; *house made, house favorite!*

DOUBLE DECKER CHOCOLATE MOUSSE TORTE

with fresh berry sauce

BLACKBERRY CHEESECAKE TORTE

creamy NY cheesecake studded with whole blackberries in a graham cracker crust, layered with blackberry jam, yellow cake, and blackberry mousse finished with blackberry glaze.