

## STARTER

**Bread & Butter 4**

**Soup of the Day 6**

**French Onion Soup 10**

in a Crock, with Gruyere Melted over HQ Crostini

**Chicken Wings 12**

Traditional Buffalo or Thai Sweet and Spicy  
with a Side of Ranch Dressing (Blue Cheese upon Request)

**Calamari Fries 18**

Panko Crusted and Crispy Fried, Served with Cocktail and Tartar Sauces

**\*Sesame Ahi 20**

6oz., Crusted with Black and White Sesame Seeds, Seared Rare and served  
with HQ's Ginger-Soy-Wasabi Cream and HQ's Pickled Onions

**Steamed Clams 19**

Little Necks, Butter, White Wine, Garlic, Fresh Tomatoes and Parsley. Served with Warm Bread

## SALAD to start

**\*add** Avocado **2**, 6oz. Chicken Breast **8**, six Prawns **15**, 8oz. Salmon **Market Price**,  
6oz. Ahi **15**, 8 oz. Bistro Steak **16**

**House 8**

Organic Greens with your choice of Ranch, Balsamic Vinaigrette or Blue Cheese Dressing

**Caesar 11**

Hearts of Romaine, HQ Crouton and Parmesan (Anchovies upon request)

**Baby Lettuce 12**

Organic Greens, Blue Cheese Crumbles, Toasted Pecans and Apples with Balsamic Vinaigrette

**Warm Goat Cheese 12**

Lightly Breaded and Fried Laura Chanel Goat Cheese over Organic Greens  
with Pomegranate Vinaigrette, Dried Cranberries, Toasted Pecans and Bermuda Onions

## ENTRÉE SALADS

**\*Steak 28**

8 oz. Grilled Bistro Steak over Hearts of Romaine with Balsamic Vinaigrette, Feta,  
Marinated Artichoke Hearts, Tomatoes and Calamata Olives

**\*Blackened Salmon Caesar Market Price**

Hearts of Romaine, Avocado, Roasted Red Bell Peppers, Parmesan and HQ Crouton

**\*Asian Ahi 28**

\*6oz. Szechuan Marinated Ahi tossed with Napa Cabbage, Hearts of Romaine, Cilantro,  
Mandarins, Water Chestnuts, Red Onions, Toasted Almonds and Crunchy Wonton Strips

Tossed with HQ's Creamy Sesame-Soy Dressing

\*Served raw or undercooked or contain raw or undercooked ingredients. Notice: Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of illness, especially if you have certain medical conditions.

**-Checks may be split up to 3 ways.** Please alert your server at the beginning of your meal

- **20%** gratuity will be added to any party of six or more

- Split meals **3**. Split meals with extra sides **6**

- Bring your own dessert **2 per person**

- Corkage per 750ml. **15**

## **PASTA a la carte**

### **Prawns 28**

Seven Jumbo Prawns Sautéed with Fresh Tomatoes, Mushrooms, Garlic and Cilantro tossed with Linguine and Chipotle-Pesto Cream Sauce

### **Mediterranean Chicken 26**

Chicken Breast Sautéed with Garlic, White Wine and Butter, tossed with Calamata Olives, Mushrooms, Fresh Tomatoes, Artichoke Hearts and Feta, over Penne Pasta

### **\*Steak 29**

8oz. Grilled Bistro Steak over Linguine tossed in a Brandy-Dijon Cream Sauce with Mushrooms, Tomatoes and Capers

**entrées served with Vegetables and choice of Baked Potato, Fries or Today's Starch**

**SUB Onion Rings, Sweet Potato Fries, Steamed Spinach or Green Salad 3**

## **SEAFOOD**

### **Calamari Steak Piccata 25**

7 oz., Lightly Breaded, Sautéed in Lemon, Butter, White Wine, and Capers

### **Coconut Prawns 29**

7 Wild Prawns, Coconut and Panko Crusted, served with Sweet & Spicy Thai Chili Sauce

### **\*Fresh Salmon Market Price**

Seasoned, Broiled and topped with a Lemon-Caper Beurre Blanc

## **BEEF**

### **\*New York Steak 43**

14.oz, Grilled and served with a Red Wine Demi Glace. Topped with Crumbled Blue Cheese

### **\*Margarita Steak 32**

10 oz. Bistro Steak marinated in Tequila and Lime, Grilled and served with HQ's Chimichurri Sauce

### **\*Hanger Steak 33**

10oz. Marinated, Grilled and served with Herb Butter and HQ's Onion Strings

### **\*Cheeseburger 18**

Ground Chuck with Lettuce, Onions, and Pickles on the side

**Add, 2 Each:** Extra Cheese, Frizzled Onions, Jalapeño, Avocado, Sautéed Mushrooms, Bacon  
**substitute** Turkey Patty or Veggie Patty

## **PORK**

### **Smoked Pork Chops 27**

2 Chops, Cut and Apple wood Smoked in House, Grilled and Served with HQ's Apple-Butter

### **Pork Savannah 28**

Medallions of Pork Tenderloin, Pan-Seared with a Creamy Bourbon-Mustard and Pecan Butter Sauce

### **Baby Back Ribs 33**

Hickory Smoked in House, Grilled and Basted in HQ's Honey-Peach Glaze