

## APPETIZERS

**Bread and Butter 4**

**Soup of the Day 6**

**House Salad 8**

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

**add** Avocado **2**, 6oz.Chicken Breast **8**, Six Prawns **15**,

\*8oz. Salmon **Market Price**, \*6oz. Ahi **15**, \*8 oz. Bistro Steak **16**

**\*Sesame Ahi 20**

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

**Chicken Wings 12**

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

**Calamari Fries 18**

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

**French Onion Soup 10**

in a Crock, with Gruyere Melted over HQ Crostini

## SANDWICHES

Served with your choice of French Fries, Coleslaw or HQ Potato Chips

**Half Sandwich with Soup or Salad 15**

Ask your server for Today's Offering

**Cheeseburger 18**

8 oz. Ground Chuck with Cheddar Cheese. Lettuce, Onions, and Pickles on the side

**Add:** Extra Cheese (Cheddar, Jack or Blue) **2 Each**

**Add:** Frizzled Onions, Jalapeño, Avocado, Sautéed Mushrooms, Bacon **2 Each**

**-substitute** Turkey Patty or Veggie Patty

**Pulled Pork 17**

Tender Slow-Braised Pork Shoulder with HQ's BBQ Sauce and Coleslaw

**Chicken, Bacon & Brie 18**

All Natural Grilled Chicken with Crispy Bacon and Brie on Toasted Ciabatta with Lettuce, Tomato and Onions

**Turkey, Bacon & Gruyere 18**

Oven Roasted Turkey, sliced Gruyere Cheese, Crispy Bacon, Whole Grain Mustard, Mayonnaise, Tomatoes and Organic Greens on a Toasted Ciabatta Roll

**Steak 20**

7 oz. Grilled Bistro Steak with Melted Blue Cheese, House Made Onion Strings and Chimichurri Aioli on a Toasted Ciabatta Roll

\*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.

**-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**

**some dinner menu items may be available during lunch. ask your server if you are interested**

## **ENTRÉE SALADS**

### **Caesar 13**

Hearts of Romaine with Parmesan and Roasted Garlic Crouton (Anchovies upon Request)

### **Baby Lettuce 13**

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

### **Blackened Salmon Caesar Market Price**

Hearts of Romaine, Parmesan, Roasted Bell Peppers and Avocado

### **Greek Grilled Prawn 22**

Grilled Jumbo Prawns, Organic Greens, Tomatoes, Calamata Olives, Artichoke Hearts, Feta Cheese, Red Onion with Balsamic Vinaigrette

### **\*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

### **Carnitas Taco 19**

Hearts of Romaine, Carnitas, Black Beans, Pico de Gallo, Avocado, Jack and Cheddar Cheese, Tortilla Chips with Chipotle-Ranch Dressing

## **SEAFOOD**

### **Steamed Clams 19**

Butter, White Wine, Garlic and Tomatoes served with Warm Bread

### **Dijon Mussels 19**

Butter, White Wine, Garlic, Dijon-Cream Sauce served with Warm Bread

### **Fish & Chips & Slaw 19**

Beer Battered Wild Alaskan Cod served with Tartar and Cocktail Sauces

### **Hawaiian Fish Tacos with choice of side 19**

Panko Crusted Wild Alaskan Cod topped with Mango Salsa, Cilantro, Napa Cabbage and Chipotle Sour Cream

## **ENTRÉES**

**Served with Mashed Potatoes and Vegetables**

### **Calamari Steak Piccata 22**

Lightly Breaded, Sautéed in Lemon, White Wine, Butter and Capers

### **Half Rack Baby Back Ribs 21**

Cut and Hickory Smoked in House, Smothered with HQ's Honey-Peach Glaze

### **Smoked Pork Chop 19**

Center Cut, Applewood Smoked in House. Served with HQ's Apple Butter

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

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

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

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

### **Linguine and Prawn Pasta a la carte 22**

Grilled Jumbo Prawns, Organic Greens, Tomatoes, Mushrooms, Garlic and Cilantro tossed with Linguine with a Chipotle-Cream Sauce

### **Mediterranean Chicken Pasta a la carte 20**

All Natural Chicken Breast Sautéed with Garlic, Calamata Olives, Mushrooms, Artichoke Hearts, Feta Cheese and White Wine tossed with Penne Pasta