

WELCOME TO THE Q



Lobster Bisque (choice of 2)

WITH CRÈME FRAICHE & TRUFFLE OIL

or

Crispy Iceberg Wedge Salad

WITH STILTON BLUE CHEESE CRUMBLE DRESSING & FRESH ROASTED BACON CHIPS

or

The "Q" Caesar Salad

SERVED WITH OUR OWN "HAND WHIPPED FRESH DRESSING", HOMEMADE CROUTONS, AIR DRIED PROSCIUTTO CHIPS, PARMIGIANO REGGIANO CHEESE & SPANISH ANCHOVIES

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Main course

6 oz. Steak & Frites

USDA PRIME AGED RIB STEAK WITH BÉARNAISE SAUCE

or

Le Petit Mignon & pork belly

8 OZ. FILET MIGNON WRAPPED IN THICK CUT PORK BELLY BACON SERVED IN A BÉARNAISE SAUCE

or

B.C. King Salmon Steak

PAN SAUTÉÉ, MELODY OF FRESH VEGETABLES IN A BEURRE BLANC

*

Desserts

Classic Crème Brûlée

or

Tiramisu

Coffee & tea

Bisque de Homard (choix de 2)

AVEC CRÈME FRAÎCHE, TRUFFE ET CIBOULETTE

ou

Salade "Wedge"

FROMAGE BLEU AVEC CROUSTILLES DE LARDON RÔTIES

ou

La Salade César "Q"

SERVIE AVEC NOTRE PROPRE VINAIGRETTE « FOUETTÉE A MAIN NOUVEAU PANSEMENT », CROÛTONS FAITS MAISON, MORCEAUX DE BACON SÉCHÉS À L'AIR, FROMAGE PARMIGIANO REGGIANO

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Plat Principal

"Steak Frites" 6 oz.

USDA PRIME ENTRECOTE AVEC SAUCE BÉARNAISE

ou

Petit Mignon enrobé d'une tranche de lardons fumé

SERVI AVEC UN BRÛLÉ DE BEURRE AU FOIE GRAS

OR

King Salmon Steak

SAUTÉ AVEC ASPERGES, POIREAUX BRAISÉS AU BEURRE

*

Crème Brûlée Classique

ou

Tiramisu

Café ou thé

PRIVATE DINING MENU EXAMPLE #6
@ \$75 PER PERSON (PRICE DOES NOT INCLUDE BEVERAGES, TAXES OR SERVICE 18%)



WELCOME TO THE Q



Crispy Iceberg Wedge Salad (choice of 2)

WITH STILTON BLUE CHEESE CRUMBLE DRESSING & FRESH ROASTED BACON CHIPS

or

The "Q" Caesar Salad

SERVED WITH OUR OWN "HAND WHIPPED FRESH DRESSING", HOMEMADE CROUTONS, AIR DRIED PROSCIUTTO CHIPS, PARMIGIANO REGGIANO CHEESE & SPANISH ANCHOVIES

*

Beef Carpaccio

ARAGULA, PECORINO, BLACK OLIVE TAPENDA

ou

Smoked salmon

SERVED ON FRESH HERB BLINIS WITH MAPLE SYRUP

*

Main course

16 oz. Veal Chop

BONE-IN, GRAIN FED CHOP, CHARLEVOIX, QC

or

Le Petit Mignon & pork belly

8 OZ. FILET MIGNON WRAPPED IN THICK CUT PORK BELLY BACON SERVED IN A BÉARNAISE SAUCE

or

B.C. King Salmon Steak

PAN SAUTÉED, MELODY OF FRESH VEGETABLES IN A BEURRE BLANC

*

Desserts

Classic Crème Brûlée

or

Tiramisu

Coffee & tea

Salade "Wedge" (choix de 2)

FROMAGE BLEU AVEC CROUSTILLES DE LARDON RÔTIÉS

ou

La Salade César "Q"

SERVIE AVEC NOTRE PROPRE VINAIGRETTE « FOUETTÉE A MAIN NOUVEAU PANSEMENT », CROÛTONS FAITS MAISON, MORCEAUX DE BACON SÉCHÉS À L'AIR, FROMAGE PARMIGIANO REGGIANO

ou

Carpaccio de bœuf

ARAGULA, PECORINO, TAPENADE D'OLIVES NOIRES

Ou

Saumon fumé

SERVI SUR BLINIS AUX HERBES FRAÎCHES

*

Plat Principal

Côte de Veau Charlevoix

16 OZ CÔTE DE VEAU CHARLEVOIX, AVEC OS, SEL DE MER & THYM

ou

Petit Mignon enrobé

d'une tranche de lardon fumé

SERVI AVEC UN BRÛLÉ DE BEURRE AU FOIE GRAS

or

King Salmon Steak

SAUTÉ AVEC ASPERGES, POIREAUX BRAISÉS AU BEURRE

*

Crème Brûlée Classique

ou

Tiramisu

Café ou thé

PRIVATE DINING MENU EXAMPLE #7
@ \$85 PER PERSON (PRICE DOES NOT INCLUDE BEVERAGES, TAXES OR SERVICE 18%)



WELCOME TO THE Q



Ocean Shellfish Platter (placed in the middle of the table)

ASSORTMENT OF LOBSTER CLAWS, LOBSTER TAILS,
FRESH BAY SCALLOP & SHRIMPS SERVED WITH
PORTO SAFFRON COCKTAIL SAUCE & HOMEMADE AIOLI.

*

Green Salad

BUTTERY BIBB LETTUCE, RADICCHIO, ARUGULA LEAVES, CHIVES AND
RAZOR THIN SPANISH ONIONS. CITRUS VINAIGRETTE

Choice of:

Our Famous “Lou’s Cut”

USDA PRIME, DRY AGED 35 DAYS
20 OZ BONE-IN RIB EYE SERVED WITH TRUFFLE FRIES

or

Filet Mignon Napoleon

FILET MIGNON (USDA PRIME) SERVED WITH SAFFRON HOLLANDAISE
SAUCE, AND RESTED ON LOBSTER MASHED POTATOES SERVED WITH
BRAISED PEARLED ONIONS IN A VEAL & WINE REDUCTION

or

Tuna Steak

RAW PAN SEARED SESAME CRUSTED BLUE FIN TUNA,
SERVED WITH A VEAL & WINE REDUCTION,
TRUFFLE OIL AND PONT NEUF POTATOES

Accompaniments

SAGE MUSHROOMS

SAUTÉED ASPARAGUS

SAUTÉED SPINACH

Desserts

Classic crème brûlée

GRAND MARNIER INFUSED SERVED WITH
FRESH BERRIES MARINATED IN A PORTO SYRUP

OR

Death by Chocolate

OUR MOST FAMOUS CAKE, SERVED WITH A
SERIOUS CHOCOLATE SAUCE

Coffee or tea

PRIVATE DINING MENU EXAMPLE #2
@ \$165 PER PERSON
(PRICE DOES NOT INCLUDE
BEVERAGES ,TAXES OR SERVICE 18%)



WELCOME TO THE Q



Cocktail / Canapés

Spicy beef tartar
on parmesan flat bread

Smoked salmon
served on fresh herb blinis with Maple syrup

Shrimp tempura
with a mirin sesame dipping sauce

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Large Ocean Shellfish Platter

(PLACED IN THE MIDDLE OF THE TABLE)

ASSORTMENT OF LOBSTER CLAWS, LOBSTER TAILS, KING CRAB CLAWS, FRESH BAY SCALLOPS, CHERRY STONE CLAMS, SHRIMPS, AND ASSORTED SASHIMI. SERVED WITH PORTO SAFFRON COCKTAIL SAUCE & HOME MADE AIOLI.

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Mom's Authentic Greek Village Salad

SERVED WITH OLIVE OIL FROM THE ORCHARDS OF CRETE
AND BARREL FETA CHEESE

Choice of:

Our Famous "Lou's Cut"

20 OZ BONE-IN RIB EYE USDA PRIME, DRY AGED 35 DAYS
SERVED WITH TRUFFLE FRIES

or

"Q Rossini

USDA PRIME 8 OZ FILET MIGNON & OVEN ROASTED BONE MARROW WITH FLEUR DE SEL AND A ONION COMFIT, WILD MUSHROOMS. SERVED WITH HOLLANDAISE SAUCE

or

Miso & Caramilized Garlic Black Cod

ROASTED **and** SERVED OVER A WARM LENTIL & WILD MUSHROOM SALAD WITH A VEAL REDUCTION WITH TRUFFLE

Accompaniments

SAGE MUSHROOMS

SAUTÉED ASPARAGUS

SAUTÉED SPINACH

Dessert

Classic crème brûlée

GRAND MARNIER INFUSED SERVED WITH
FRESH BERRIES MARINATED IN A PORTO SYRUP

or

White Chocolate Cheesecake

WITH A DARK CHOCOLATE GANACHE

COFFEE OR TEA

PRIVATE DINING MENU EXAMPLE #1
@ \$185 PER PERSON
(PRICE DOES NOT INCLUDE
BEVERAGES, TAXES OR SERVICE 18%)



WELCOME TO THE Q



U5 Jumbo shrimp cocktail

(2) SERVED WITH A PORT & SAFFRON COCKTAIL SAUCE

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The “Q” Caesar Salad

SERVED WITH OUR OWN “HAND WHIPPED FRESH DRESSING”,
HOMEMADE CROUTONS, AIR DRIED PROSCIUTO CHIPS, PARMIGIANO
REGGIANO CHEESE & SPANISH ANCHOVIES

Choice of:

Our Famous “Lou’s Cut”

20 OZ BONE-IN RIB EYE USDA PRIME, DRY AGED 35 DAYS
SERVED WITH TRUFFLE FRIES

or

“Drunken” beef

USDA PRIME 8 OZ FILET MIGNON MARINATED IN A RED WINE
REDUCTION WITH AGED BALSAMIC SYRUP, CARAMELIZED GARLIC
AND FRESH HERBS. PAN ROASTED AND TOPPED WITH A GOAT CHEESE
BRÛLÉE, THEN FINISHED WITH A BOLD RED VINE REDUCTION.

or

King Salmon Steak

ROASTED KING SALMON FROM BC, SERVED WITH A MELODY OF
SPRING VEGETABLES IN BEURRE BLANC .

Accompaniments

SAUTÉED JUMBO WHITE MUSHROOMS
IN SAGE OIL

SAUTÉED ASPARAGUS

SAUTÉED SPINACH

Dessert

Classic crème brûlée

GRAND MARNIER INFUSED SERVED WITH
FRESH BERRIES MARINATED IN A PORTO SYRUP

or

Fresh Berries Shortcake

A PERFECT LAYER OF SPONGE CAKE AND WHITE CHOCOLATE
CREAM & ORANGE ZESTE, SERVED WITH FRESH BERRIES AND A
FRESH BERRIES COULIS

Coffee or tea

PRIVATE DINING MENU EXAMPLE #3
@ \$135 PER PERSON
(PRICE DOES NOT INCLUDE
BEVERAGES ,TAXES OR SERVICE 18%)



WELCOME TO THE Q



Salad (Choice of one)

Crispy Iceberg Wedge Salad

With Stilton Blue cheese Crumble dressing & fresh roasted bacon chips

or

Panzenella tomato salad

Savoura Tomatoes, French shallots, cucumber, green onions & day old bread, black olive caviar

Main course (choose two)

16 oz. Veal Chop

Bone-in, grain fed chop, Charlevoix, Qc

or

Le Petit Mignon & pork belly

8 oz. filet mignon wrapped in thick cut pork belly bacon served in a Béarnaise sauce

or

B.C. King Salmon Steak

Pan sautéed, melody of fresh vegetables in a beurre blanc

Side orders (choice of three)

Roasted Garlic Mashed Potatoes
with a veal-wine reduction

Garlic Sautéed Spinach

Sautéed Asparagus

Steak Cut French Fries

Desserts

Classic Crème Brûlée

PRIVATE DINING MENU EXAMPLE
@ \$98 PER PERSON
(PRICE DOES NOT INCLUDE
BEVERAGES ,TAXES OR SERVICE 18%)



WELCOME TO THE Q



Salad (Choice of one)

Crispy Iceberg Wedge Salad

With Stilton Blue cheese Crumble dressing & fresh roasted bacon chips

or

Fresh Baby Arugula & Pecorino salad

or

Beef Carpaccio

Served with Parma Shaves & Black Olive caviar

Main course

Our Famous “Lou’s Cut”

USDA Prime, dry aged 35 days
20 oz. Bone-in Rib Eye

or

Le Petit Mignon & pork belly

10 oz filet mignon wrapped in thick cut pork belly bacon

or

B.C. King Salmon Steak

Pan sautéed, melody of fresh vegetables in a beurre blanc

Side orders

Roasted Garlic Mashed Potatoes
with a veal- wine reduction

Garlic Sautéed Spinach

Sautéed Asparagus

Steak Cut French Fries

Desserts

Classic Crème Brûlée

Fresh berries marinated in a Porto syrup

or

Death by chocolate

Our most famous cake, Served with a
SERIOUS Chocolate sauce

PRIVATE DINING MENU EXAMPLE
@ \$118 PER PERSON
(PRICE DOES NOT INCLUDE
BEVERAGES, TAXES OR SERVICE 18%)

