



# CQ GRILL ROOM ENTREES



~~~~ OFF THE GRILL ~~~~

**RIBEYE** [12.oz]  
CROWNED W/ ONION RINGS  
37

**FILET MIGNON** [8.oz]  
SERVED W/ DEMI GLACE  
45 GF

**NEW YORK ANGUS BEEF  
STRIP STEAK** [12.oz]  
SERVED W/ HERBED BUTTER  
37 GF

**HALF RACK of LAMB**  
35 GF

**FRENCH CUT PORK CHOP** [10.oz]  
SERVED W/ A BALSAMIC GLAZE  
29 GF

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**BRAISED SHORT RIB**  
SLOW COOKED IN A DEMI SAUCE  
32 GF

**BACON WRAPPED MEATLOAF**  
PREPARED W/ A SPECIAL BLEND OF  
GROUND BEEF  
20

**AIRLINE CHICKEN FLORENTINE**  
BONELESS CHICKEN BREAST W/  
THE DRUMETTE ATTACHED  
25 GF

**FAROE ISLAND SALMON**  
FAROE ISLAND SALMON PAN SEARED W/  
LEMON BUTTER SAUCE  
32 GF

**WILD CAUGHT BLACK SEA BASS**  
TOPPED W/ A TRI-COLORED TOMATO SAUCE  
39 GF

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ALL OF THE ABOVE ENTREES ARE  
ACCOMPANIED W/ A POTATO & VEGETABLE

**PASTA ENTRÉE TOPPINGS:**

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|--|----|
| PANKO CHICKEN FILET                    | 9  |
| CHICKEN FILET                          | 9  |
| FILET OF SIRLOIN                       | 13 |
| SALMON FILLET                          | 13 |
| JUMBO SHRIMP [4]                       | 14 |
| SCALLOPS [6]                           | 14 |
| MARINATED PORTOBELLO<br>MUSHROOM STEAK | 9  |

**PASTA FRA DIAVOLO**  
PREPARED W/ OLIVE OIL, GARLIC, CRUSHED  
RED PEPPER, PLUM TOMATO,  
ONION, WHITE WINE,  
JALAPENO, ROASTED RED  
PEPPER, OREGANO & FRESH BASIL &  
SERVED OVER LINGUINI PASTA  
20 GF

**SHIP WRECK PASTA**  
PREPARED W/ OLIVE OIL, GARLIC, ONION, CRUSHED  
RED PEPPERS, FRESH BASIL,  
MUSHROOMS, PLUM TOMATO,  
SPINACH, WHITE WINE & SERVED OVER  
GEMELLI PASTA  
20 GF

**SCAMPI PASTA**  
PREPARED W/ OLIVE OIL, GARLIC,  
ONION, FRESH BASIL, WHITE WINE &  
SERVED OVER LINGUINI PASTA  
20 GF

**PESTO PASTA**  
PREPARED W/ FRESH BASIL, NUTS,  
GARLIC, CHEESE & SERVED W/  
GEMELLI PASTA  
20 GF

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**CHICKEN PARMESAN MARINARA**  
SAUTÉED BREADED CHICKEN FILET TOPPED  
W/ CHEESE & SERVED OVER LINGUINE PASTA  
25

**EVERY FRIDAY NIGHT:**  
SERVING  
HADDOCK FISH FRY ENTRÉE W/ DINNER SALAD  
17

~~~~ NOTED ITEMS ARE "GLUTEN FREE" / GF ~~~~

ENTREES INCLUDE: CUP OF SOUP DU JOUR OR BLC DINNER SALAD

IF THERE ARE ANY FOOD RELATED NEEDS, CONCERNS, CHANGES, PLEASE LET YOUR SERVER  
KNOW AND WE WILL ACCOMMODATE YOU TO THE BEST OF OUR ABILITY.

**THANK YOU AND ENJOY!**

JOHN DOBSON: CHEF  
JULIA MANUSZEWSKI: CQ FLOOR SUPERVISOR

SIG SZYMANSKI: GENERAL MANAGER  
JACK WHITING: CQ BAR SUPERVISOR