

START HERE

CQ's Chowder	lobster, shrimp, clams, and local catch	7.95
Calamari Puttanesca	lightly seared with kalamata olives, capers, swiss chard, and tomato tapenade	10.50
Lamb Lollipop	parsnip puree and apple mint vinaigrette	11.75
Manchester Farms Buttermilk Fried Quail	bacon and belgium waffle with rosemary honey butter	11.95
Prince Edward Island Steamed Mussels	lobster tarragon cream broth, herb crostinis	9.75
Young Greens the CQ Way	grape tomatoes, cucumbers, carrots, white balsamic vinaigrette	7.50
Traditional Caesar	hearts of romaine, shaved grana padano garlic croutons	7.95
Sweet Red Beet and Arugula Salad	pecan crusted goat cheese, strawberry balsamic	8.95
Asparagus Chilled	lemon vinaigrette	7.25
Caprese Salad	housemade mozzarella, fire roasted red peppers, pesto, balsamic reduction	9.25

ENTREES

Maple Leaf Farms Duck Breast	barley confit and sundried cranberries and a blackberry demi	28.50
Roasted Chicken Breast	toasted quinoa with vegetables, sundried tomatoes and pine nuts and a herb pan jus	26.50
Cedar Plank Roasted Loch Duart Salmon	sweet potato risotto, spiced pecans and spinach	27.95
Seared Ahi Tuna	sesame crusted, edamame hummus, vegetable slaw, pickled ginger and ponzu	29.75
Outer Banks Sword Fish	mushrooms, artichokes, grape tomatoes, roasted red skin potatoes and tomato beurre	27.50
Lowcountry SC Shrimp and Grits	Anson Mills stone ground grits, holy trinity and tasso ham gravy	26.95
CQ's Maine Lobster Pasta	spinach, cherry tomatoes, boursin soubise	27.50
"Butchers Block" Prime Pork Chop	bacon, red skin potatoes, caramelized onions, green beans, dijon demi	27.25
Prime N.Y. Strip Steak	whipped potatoes, grape tomatoes, haricot vert, mushrooms, fried onions and demi	34.95
Beef Short Ribs	chef's whipped potatoes, pepperade, grand mariner glaze	28.25
Chef's Nightly Additions	featuring the seasonal bests from the local waters, land and fields	market price

END HERE

Crème Brulee	classic and distinctive	7.95
Dark Chocolate Bourbon Pecan	warm bourbon pecan filling with little bits of dark chocolate	7.95
Peanut Butter Chocolate Ganache Pie	light, fluffy and full of flavor	7.95
Warm Bread Pudding	today's favorite	7.95
Key Lime Pie	a big fat slice of heaven	7.95
Baby Cakes Personal Cheesecakes	available plain or ask about today's flavor	7.95
Ice Creams and Sorbets	today's house churned flavors	7.95

Featured Whites

Sparkling, Pol Clement, Brut	made from 100% chardonnay, elegant and fruity with delicate bubbles	splits	8.00
Prosecco, Riondo, Spago Ner, Veneto	citrus and floral notes, frizzante but not fully sparkling	splits	8.25
Pinot Grigio, Stella, Umbria, Italy	notes of melon and tropical fruit	7.50	27.00
Pinot Gris, A to Z, Willamette Valley	aromas of tropical fruit drenched with peach, spiced pear, mineral flavors	9.50	37.00
Riesling, Dr. Loosen, Mosel, Germany	subtle hints of apricot, apple and peach with a crisp finish	8.50	33.00
Picpoul de Pinet, Hughes Bealiu, Languedoc	fresh and fines aromas of grapefruit and exotic fruit	8.50	33.00
Sauvignon Blanc, Manifesto, California	nose of pineapple, melon, pear, & peach with a bright finish of lime, lemon, & honey	8.00	32.00
Sauvignon Blanc, Oyster Bay, Marlborough, NZ	vibrant aromas of melon, passion fruit, and citrus	8.50	33.00
White Bordeaux, Chateau de Magence, Bordeaux	fresh nose with subtle hints of acacia flower, honeysuckle and peach aromas	9.50	37.00
Pouilly-Fuisse, Louis Latour, Maconnais	ripe fruits aromas of peach & apricot combine with crisp minerality	12.50	48.00
Chardonnay, Washington Hills, Washington State	tropical fruit aromas of crisp apple & pear, with lemon notes	7.25	28.00
Chardonnay, Sante, California	creamy fruit driven with well balanced oak & vanilla overtones	8.00	31.00
Chardonnay, Four Vines "Naked", Santa Barbara	exhibits crisp apple, white peach, & pear flavors	9.50	37.00
Chardonnay, Sonoma Cutrer, Russian River	jasmine and rose petal aromas with flavors of roasted hazelnut & almond butter	13.00	51.00

Featured Reds

Cotes du Rhone, Laurence Feraud, Rhone France	layered black fruit aromas with a hint of spice, ripe tannins with a lingering finish	10.00	39.00
Pinot Noir, Coastal Vines, California	lush, jammy with bright red fruit flavors & a smooth finish	8.50	33.00
Pinot Noir, Rickshaw, Sonoma County	cherry and wild strawberry aromas, accented by hints of clove with a juicy palate	9.75	38.00
Pinot Noir, Castle Rock, Oregon	flavors of berries, cinnamon, black cherry, sweet vanilla oak, & floral notes, with a velvety finish	9.00	37.00
Malbec, Altosur, Argentina	intense aromas of berry with light tannins	8.50	33.00
Merlot, Sea Ridge, California	dark cherry and blackberry flavors with soft vanilla overtones	7.00	27.00
Merlot, Kenwood Yulupa, California	well-balanced merlot with cherry, plum & soft vanilla notes, rounded out by supple tannins	8.00	34.00
Super Tuscan, Carpineto Dogajolo, Toscana	very fruity and intense, with hints of cherry, coffee, vanilla & spice	9.50	37.00
Red Blend, The Revelry, Columbia Valley, Washington	cab franc, merlot, and cabernet meld for a lush wine with a long finish	12.50	48.00
Cabernet Sauvignon, Coastal Vines, California	aromas of dark fruit with flavors of blackberries & raspberries	7.50	28.00
Cabernet Sauvignon, Michael Pozzan, Sonoma	firm tannins, aromas of black cherry & vanilla with a hint of spice & mocha	10.50	41.00
Cabernet Sauvignon, Sean Minor, Napa Valley	aromas of ripe cherry, cassis & blackberry with soft tannins & a touch of sweet oak	12.00	45.00
Zinfandel, The Immortal Zin, Old Vine, Lodi	red and black cherry, earthy with layers of strawberry and cocoa, chiseled tannins	9.00	35.00

CQ'S TAKES ON THE CLASSICS

BLUE LADY 9.50

light rum, pineapple juice, blue curacao, hint of coconut

PIMMS CUP 9.95

hendrick's gin, pimm's, splash of lemonade, splash of lemon lime, cucumber slice

CLASSIC "BLEU" 10.95

bombay sapphire, splash vermouth, blue cheese stuffed olives

FRENCH MARTINI 10.95

vodka, chambord, fresh pineapple juice

THE SIDECAR 10.50

brandy, cointreau, triple sec, fresh lemon juice, sugar rimmed glass

KEY LIME MARTINI 10.00

vanilla vodka, lime juice, simple syrup, pineapple juice, graham cracker rimmed glass

SOUTHERN MANHATTAN 10.95

bourbon, sweet vermouth, angostura bitters, cherries

DARK AND STORMY 8.95

gosling's black seal rum, ginger beer, fresh lime, splash of bitters

COSMOPOLITAN 8.95

vodka, triple sec, fresh lime juice, dash of cranberry

PEARFECTION MARTINI 10.95

vodka with elderflower liqueur and a splash of lemon

CARAMEL APPLE TINI 10.00

apple vodka, buttershots, simple syrup

Small Batch Bourbons & Whiskeys

Basil Hayden 80°... 9.75
Knob Creek 100°... 10.25
Woodford Reserve... 10.50
Gentleman Jack... 9.50
Blantons 90°... 12.50

Classic Malts

Cragganmore 12 yr old... 12.95
Dalwhinnie 15 yr old... 13.50
Glenkinchie 10 yr old... 9.50
Glenlivet 12 yr old... 8.50
Laphroaig 10 yr old... 12.75
Oban 14 yr old... 15.95
The MacCallan 12 yr old... 12.25
Lagavulin 16 yr old... 17.95

Brews

Konig Pilsener, GER
Samuel Smith's Nut Brown Ale, ENG
Fat Tire Amber Ale, CO
Fort Collins Brewery IPA, CO
Duvel Golden Ale, Belgium
Landshark Lager
Heineken
Amstel Light
Michelob Ultra
Budweiser
Bud Light
Beck's Non-Alcoholic