

Dinner at the Quay

Soups and Starters

The Quay's Northwest Clam Chowder

Our House Made Clam Chowder

Cup 5 Bowl 6

Fresh Local Clams 10

Steamed in Chardonnay, Herbs, Shallots and Garlic.

Served with Clarified Butter and Fresh Lemon

Seared Sesame Crusted Ahi Tuna 8

Cooked Rare with Seaweed Salad, Wasabi, Soy Sauce

Sweet Chili Calamari 10

Fried Calamari Rings Tossed in Sweet Chili Sauce

Bistro Wedge Salad 6

Iceberg Wedge with Roma Tomatoes, Crisp Bacon,

Gorgonzola, Choice of Dressing

Soup Du Jour

Chef's Daily Soup Creation

Cup 4 Bowl 5

Roasted Red Pepper Hummus 8

With Grilled Flatbread, Cucumber, Olives

Jumbo Prawn Cocktail 8

Chilled Prawns with Bloody Mary Cocktail Sauce

Caesar Salad 5

Chopped Romaine, Classic Caesar Dressing,
Parmesan Cheese, House Baked Croutons

Garden Salad 4

Fresh Salad Greens Served with Tomato, Cucumber,
Olives, Pepperoncini and House Made Croutons

The Quay Salad 6

Candied Walnuts, Craisins, Fresh Washington Apples Tossed with Bleu Cheese Vinaigrette

Add To Any Salad

Chicken 3 Bay Shrimp 3 Lemon Pepper Scallops 3 Red Crab 4

Oceanus

Tarragon and Potato Crusted Alaskan Halibut 25

Drizzled with Fresh Herb Chimichurri and Black Truffle Butter Compound.

Served With a Sun-Dried Tomato, Olive and Orzo Rice Pilaf.

Seafood Bolognese 23

Rich Bolognese Sauce with Italian Sausage, Bay Scallops, Shrimp,
Manila Clams on a Bed of Fettuccini. Topped with Parmesan and Grilled Baguette

Pan Seared Sturgeon 22

Served with Orzo Rice Pilaf with Sun-Dried Tomato and Olives. Topped with Fresh
Tomato Basil Bruschetta Sauce and Field Greens

Grilled Teriyaki Salmon with Soba Noodles 19

Char-Grilled Salmon Fillet Basted with House Made Sweet Teriyaki

On a Bed of Yakisoba Noodles and Stir Fry Vegetables

Northwest Seafood Salad 19

Lemon Pepper Scallops, Bay Shrimp, Red King Crab with
Tomato, Cucumber, Hearts of Palm and Italian Vinaigrette

Red Crab Louie Salad 19

Asparagus, Hard Boiled Egg, Cucumber, Tomato, Thousand
Island, Olives, Baby Corn, Romaine And Green Leaf Lettuce

Fresh Alaskan Halibut Fish and Chips 19

Alaskan Amber Battered Halibut, Served with Creamy
Coleslaw, Fried Wedge Potatoes and House Made Tartar Sauce

Terra

Double R Ranch Prime Rib 8oz / 23 12oz / 27

Aged 28 Days and Slow Roasted. Crusted with Cracked Black Pepper, Garlic and
Rosemary. Served with Au Jus, Horseradish, Yukon Mashed Potatoes and Seasonal Vegetables

Cracked Pepper Top Sirloin Steak 22

8oz Top Sirloin Seasoned with Cracked Black Pepper, Bay Leaf and Rosemary. Served
with Yukon Mashed Potatoes, Seasonal Vegetables and a Port Demi Glace

Chicken Scaloppine 19

Tender Chicken Breast Pan Seared and Tossed with Bacon, Shallots, Garlic and
Sherry Mushroom Ragu Sauce. Served Over a Bed of Fettuccini.

Wild Mushroom Cannelloni 19

House Rolled Cannelloni Stuffed with Local White Mushrooms, Shitakes, Ricotta, Gorgonzola
and Shallots. Topped with Mushroom Veloute Sauce and Balsamic Field Green Salad

Apple Brined Pork Loin 18

Vanilla Bean and Apple Brined Pork Loin. Seared and Topped with Honey Apple
Cider Gastrique, Yukon Mashed Potatoes and Seasonal Vegetables

Classic Bistro Caesar Salad 11

Whole Romaine Leaves with Creamy Caesar Dressing, Parmesan and House Baked Croutons

Add Red King Crab 19 Add Salmon 16 Add Chicken 15

Consuming raw or undercooked Meats, Poultry or Seafood May Increase your risk of Foodborne Illness

Parties of Ten or More Will Have a Gratuity of 18% Added to Their Check

www.QuayVancouver.com