

# QUIVIRA

STEAKHOUSE

## MENU

### APPETIZERS

#### **San Carlos Provençal Deep Fried Calamari**

Dressed with a creamy smoked jalapeno sauce

170

#### **Baja Black Mussels**

Cooked in a broth of fresh tomatoes, garlic, parsley and white wine

160

#### **Crab Cake with Panko and Lemon Zest**

Served with baby lettuce and togarashi mayonnaise

190

#### **Beef Tartare**

Sliced and pan sealed meat with a mayonnaise and old fashioned mustard dressing

135

#### **Blackened Tuna**

Cajun tuna slices with soy vinaigrette and lemon

195

### CREAMS & SOUPS

#### **Onion Soup with Leek**

Onion soup with leek, beef broth and thin slices of New York steak

145

#### **Corn Bisque**

With a cardamom fragrance and mascarpone cheese

145

### SALADS

#### **Oasis Salad**

Tomato slices marinated in lemon oil and dijon mustard, fresh arugula and blue cheese chunks

145

#### **Quivira Salad**

Iceberg lettuce, crispy bacon, cherry tomatoes, black olives, red onions, bread chips in a balsamic vinaigrette

145

#### **Chicken Caesar Salad**

Romaine lettuce leaves, grilled chicken breast and croutons with a classic caesar salad dressing

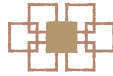
190

#### **Cliff Salad**

Baby lettuce, roasted beet thin slices, goat cheese, praline nuts, cranberries, blackberries and strawberries in a hibiscus vinaigrette

145





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## FROM THE BROILER

<b>Filet Mignon (12 onz)</b> 630	<b>Rib Eye (14 onz)</b> 660
<b>Petite Filet Mignon (8 onz)</b> 520	<b>Rib Eye (16 onz)</b> 720
<b>New York (14 onz)</b> 660	<b>Cowboy (22 onz)</b> 1040
<b>New York (16 onz)</b> 720	<b>Flat Iron (10 onz)</b> 325
	<b>T-bone (20 onz)</b> 845

## FROM THE OVEN

<b>Lamb Chop (14 onz)</b> 730
<b>Kurobuta Pork Chop (16 onz)</b> 480
<b>Provençal Chicken Breast (10 onz)</b> 320
<b>Lobster Supreme (14 onz)</b> 790
<b>Surf &amp; Turf, Steak (8 onz), Lobster (10 onz)</b> 850
<b>Sea Bass Fillet (8 onz)</b> 370
<b>Salmon Fillet (8 onz)</b> 450

## SLOW COOKED

<b>Short Ribs (14 onz)</b> 480
<b>Prime Rib (14 onz)</b> 630

- USDA Certified Angus Beef

## SIDE DISHES

Baked potato 65 | Mashed potatoes 65 | Creamed spinach 90 | Balsamic asparagus 95  
 Fine herb mushrooms 90 | Roasted broccoli and cauliflower 65 | Macarroni and cheese 120  
 Sweet potato purée 120 | Grilled vegetables with olive oil and garlic 85 | Roasted corn with cream 95

## SAUCES

Oporto wine reduction | Balsamic reduction | Gravy reduction | Homemade chimichurri | Bearnaise sauce

