



Queen Anne

EARLY SUMMER MENU 2011

STARTERS...

"QUEEN ANNE" SMOKED CLAM CHOWDER,
SLOWLY COOKED WITH "APPLEWOOD" BACON, POTATOES,
ONIONS, CELERY AND THYME \$7.

SOUP OF THE DAY \$7.

SALADE VERTE, GREAT HILL BLUE CHEESE, ASPARAGUS,
RED WINE ONIONS, CHERRY TOMATOES,
BACON BITS & SHERRY VINEGAR \$12.

HARICOT VERT & BEET SALAD, ON ARUGULA LEAVES
SERVED WITH GREAT HILL BLUE CHEESE & LEMON THYME
MARMALADE \$11.

TUNA, LIGHTLY SEARED, LEMON ZEST, PICKLED JALAPENO,
SCALLION, SESAME SEEDS, PONZU \$13.

RICE FLOUR DUSTED FRIED CALAMARI, GREEN ONION,
LIME ZEST, PICKLED RED JALAPENO, AND LIME JUICE \$10.

QUEEN ANNE CRAB CAKES, SERVED WITH MANGO AVOCADO SALSA,
WITH A HOUSE MADE TARTAR SAUCE \$13.

FRESH LOCAL MUSSELS, SAUTEED WITH WHITE WINE AND FENNEL,
WITH A GRILLED BAQUETTE \$12.00.

GRILLED ARTICHOKE WITH FRESH VEGGIES OF THE SEASON,
COMPLEMENTED WITH A RED PEPPER COULIS AND OLIVE OIL. \$12..

MAIN COURSES...

ORGANIC ROASTED CHICKEN SERVED WITH
CREAMY MASHED POTATOES
AND SAUTEED BROCCOLI RABE \$21.

PAN FRIED ATLANTIC SALMON
WITH SEASONAL SUCCOTASH, CORN PUREE & THE CHEF'S
CHERRY HONEY DRESSING \$ 22.

GRILLED SWORDFISH KEBAB, WITH
CARROT PUREE RISOTTO AND
ROASTED BABY CARROTS \$24.

PAN SEARED SCALLOPS, WITH WARM SPANISH CHORIZO AND ARTICHOKE SALAD,
ATOP SUNCHOKE PUREE, TOPPED WITH MUSTARD VINAIGRETTE \$26.

PORK TENDERLOIN, WRAPPED IN OUR TASTY SAUSAGE MEAT,
SERVED WITH A SWEET POTATO PUREE, SAUTEED BRUSSELS SPROUTS,
PANCETTA \$25.

GRILLED HERB MARINATED HANGAR STEAK,
TOPPED WITH BLUE CHEESE BUTTER,
HOUSE MADE FRENCH FRIES AND WATERCRESS SALAD \$19.

GRILLED BEEF TENDERLOIN, WITH MASHED POTATO,
CARMELIZED RED PEPPER AND CIPOLLINI ONION,
THEN TOPPED WITH A GOLDEN BEET SAUCE \$31.

CHEF'S SPECIAL FISH OF THE DAY.
MARKET PRICE

SIDES \$6 EACH

HOUSE MADE HERBED FRENCH FRIES
"YUKON GOLD" POTATO PUREE
PASTA WITH HOUSE MADE PESTO
GRILLED ASPARAGUS WITH HERBED BUTTER

DESSERTS

SELECTED ARRAY OF DELICACIES DECORATED CHOCOLATE COULIS AND
WITH FRESH BERRIES \$9.00.

Please consult your wait person about allergies, dietary concerns or vegetarian options
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

All prices quoted are subject to 6.25% Mass. Meals Tax
18% service added to the final invoice, unless otherwise arranged.

