

Queensyard | Dinner

Starters

Bread & Butter / <i>house-made warm sourdough, marmite butter</i>	9.
Smashed Avocado / <i>sweet potato crisps (vegan)</i>	20.
Spicy Tuna Crispy Rice / <i>Yellowfin tuna, Sriracha crema, chives, sesame seeds, micro cilantro</i>	25.
Jumbo Shrimp Cocktail / <i>cocktail sauce. 4 pcs.</i>	32.
East Coast Oysters / <i>French mignonette</i>	26.
Truffle Caesar Salad / <i>artisan lettuce head, Grana Padano, herbed croutons</i>	23.
Burrata / <i>butternut purée, apple crisp, frisée, pumpkin seeds, puff cracker, Balsamic glaze</i>	25.
Crispy Fried Calamari / <i>tartar aioli, marinara sauce, lemon</i>	29.
Grilled Octopus / <i>fregola, Spanish chorizo, squid ink tuile, Romesco sauce, green oil</i>	32.
Beef Tartare / <i>prime filet, chives, crispy egg yolk, tuile, toasted brioche.</i>	29.
Tuna Carpaccio / <i>shallots, chives, jalapeño, sunchoke chips, pickles, lemon</i>	30.

Housemade Pastas

Seafood Risotto / <i>Grana Padano, sofrito, calamari, scallops, shrimp, octopus, lobster stock, chili oil, Sicilian pesto</i>	39.
Cacio e Pepe / <i>spaghetti, Pecorino Romano, cracked black pepper</i>	34.
Rigatoni Bolognese / <i>slow-braised beef and pork ragù, San Marzano tomatoes</i>	36.
Vegan Lasagna / <i>basil pesto, mushroom ragù, vegan Béchamel, marinara</i>	35.

**Gluten Free Penne Pasta Available
Add truffle to any pasta \$20*

*20% Automatic Gratuity for 6 guests or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

In the kitchen | Chef Christian Jairo

Mains

Branzino / <i>kumquat sauce, de puy lentils, sauce vierge</i>	39.
Pan Seared Salmon / <i>salt baked celery root, salsify chips, trout roe caviar, beurre blanc</i>	43.
Roasted Half Chicken / <i>whipped potatoes, broccoli, rosemary jus</i>	39.
Queensburger / <i>8 oz. patty, Welsh Cheddar, crispy bacon, caramel onions, pickles, Churchill sauce, gem lettuce, choice of french fries or salad</i>	34.
Slow Braised Short Ribs / <i>Parmesan-infused polenta, asparagus</i>	40.
Fish & Chips / <i>English peas, tartar aioli, chip shop curry sauce, home fries</i>	35.
Hudson Valley Duck Breast / <i>Balsamic verjus glaze, currant sauce, candy beets, duck confit meatball, fennel</i>	46.

Steaks & Chops

8 oz. Filet Mignon	70.
12 oz. Prime Strip	75.
18 oz. Prime Ribeye / <i>roasted onion, Irish potato cake</i>	85.
28 oz. Porterhouse / <i>served for two - whipped potatoes</i>	130.
40 oz. Tomahawk / <i>served for two - Himalayan salt board with roasted onion and Irish potato cake - includes 2 sides & all 3 sauces</i>	200.

Choice of Sauce

Juniper Bordelaise
Peppercorn
Bagna Cauda

Sides

Crispy Brussels Sprouts / <i>espelette, pangritata</i>	13.
Asparagus / <i>lemon peel crisp, salmoriglio sauce</i>	15.
Mixed Baby Lettuces / <i>toasted pine nuts, Dijon vinaigrette</i>	12.
French Fries / <i>spicy mayo, ketchup</i>	12.
Truffle Fries / <i>Grana Padano, spicy mayo</i>	22.
Macaroni & Cheese / <i>Béchamel</i>	16.
Whipped Potatoes / <i>French butter, chives</i>	15.
Mushroom Polenta / <i>sofrito, Parmesan</i>	15.
Crispy Broccoli & Baby Carrots / <i>Parmigiano Reggiano, garlic</i>	13.

Signature Cocktails \$21.

- Lady M / *Tito’s Vodka, Lychee Liqueur, Lemon, Elderflower*
- Love Potion / *Tito’s Vodka, Hibiscus, Citrus Liqueur, Prosecco*
- Golden Cufflinks / *Bruichladdich, Remy Martin 1738, Belle de Brillet, Date Marmalade, Fresh Lemon*
- Holiday Burnout / *Remy Martin 1738, Drambuie, Ginger, Turmeric, Citrus, Honey – Robustly Hot*
- Q4 / *Herradura Ultra Tequila, Velvet Falernum, Citric Acid*
- Golden Parachute / *Pineapple & Cinnamon Infused Mezcal and Tequila, Chile Liqueur, Lime Juice*
- Boardroom Buzz / *Mt. Gay Eclipse Rum, Yuzu, Demerara, Apple Cider, Bubbles*
- Airplane Mode / *Basil & Strawberry Infused Diplomático Rum, House-Made Rhubarb Syrup, Lemon, Prosecco*
- P.T.O. / *Rosaluna Mezcal, Elderflower, Lime, Prickly Pear, Egg White*
- Performance Review / *Rosaluna Mezcal, Cynar, Rockey’s Botanicals, Vermouth, Fernet*
- The Purple Lady / *The Botanist Gin, Ume Plum Liqueur, Lemon, Egg White*
- Corporate Gossip / *Gunpowder Pineapple Gin, Cranberry Juice, Badger Sparkling Blood Orange*
- Rocket Ship / *Old Forester Bourbon, Aperol, Rockey’s Botanicals, Lemon Juice*
- The Solstice Martini / *Jaywalk Bourbon, Banana Liqueur, Luxardo Fernet*
- Out of Office / *Lost Irish Milk Punch, Topped with Iron & Sand Cabernet Sauvignon*

Espresso Martinis

The Gold Standard / *Espresso, Valrhona Chocolate, Tito’s Vodka*

Queensyard Espresso Martini / *Old Forester Bourbon, Frangelico, Cold Brew, Crème de Cacao, Fernet, Pumpkin Mint Foam*

Monkey Business / *Tres Agaves Reposado, Espresso Liqueur, Espresso, Banana Liqueur, Nixta Corn Liqueur*

*20% Automatic Gratuity for 6 guests

Wines by the Glass

- SPARKLING**
- House Sparkling / Avissi Prosecco / Veneto, Italy 15./52.
- Sparkling Crémant Rosé / Gratien & Meyer / Loire Valley, France 16./60.
- Brut Rosé / Telmont / Champagne, France 30./118.
- Brut Champagne / Telmont / Champagne, France 27./106.
- WHITE**
- Chardonnay / Folie à Deux / RRV, California / 2023 20./78.
- Chardonnay / Bonanza / California / Lot 1 18./74.
- Riesling / François Baur / Alsace, Turckheim, France / 2022 18./74.
- Sauvignon Blanc / Seaglass / California / 2023 17./65.
- Sauvignon Blanc / Rapaura Springs / Marlborough, NZ / 2023 20./75.
- Pinot Grigio / Domenica / Trentino, Italy / 2024 17./66.
- ROSÉ**
- La Fête / Côtes de Provence, France / 2023 18./72.
- The Pale by Sacha Lichine / Provence, France / 2024 17./68.
- RED**
- Cabernet Sauvignon / Iron & Sand / Paso Robles, California / 2022 19./72.
- Pinot Noir / Napa Cellars / Napa Valley, California / 2023 21./79.
- Pinot Noir / Bertrand ‘Domaine de L’aigle’ / France / 2022 21./79.
- Red Blend / Leviathan / California / 2022 29./102.
- Nebbiolo / Tenuta Rocca / Langhe, Italy / 2022 20./78.
- NAPA EXPERIENCE POUR 2.5oz / 5oz.**
- Cabernet Sauvignon / Caymus / Napa Valley, California / 2023 16./29.
- Cabernet Sauvignon / PlumpJack / Oakville, California / 2022 35./68.
- Red Blend / Quintessa / Napa Valley, California / 2021 50./90.
- Cabernet Sauvignon / Faust ‘The Pact’ / Napa, Valley, California / 2022 45./85.

Beer & Cider

- BY THE CAN**
- Pilsner / Tannenzäpfle Pils / Rothaus / Germany / 12 oz. 12.
- American Pale Ale / Sierra Nevada / California / 12 oz. 11.
- Cider / Unfiltered Original Cider / Downeast Cider House / Massachusetts / 12 oz. 11.
- ON DRAFT**
- Hazy IPA / World Gone Hazy / Bronx Brewery / New York 11.
- Nitro Stout/ Belhaven Black / Scotland 11.
- Lager / Narragansett / Narragansett Brewing / Rhode Island 12.
- Pilsner / Bitburger Brauerei / Germany 9.

Non-Alcoholic

- NON-ALCOHOLIC BEER**
- IPA / Run Wild / Athletic Brewing Company / Connecticut / 12 oz. 8.
- NON-ALCOHOLIC COCKTAILS**
- HR Approved / *Grove 42, Ginger-Honey Syrup, Peychaud’s Bitters* 15.
- Margarita / *Seedlip Citrus Grove 42, Lime, Simple Syrup* 15.
- Don’t Call Me Shirley / *Cherry, Grenadine, Lemon, Ginger Ale* 15.
- Executive's Refresher / *Peach Purée, Basil Syrup, Ginger Beer* 15.
- Kickstart / *Lyre’s, Cold Brew, Cinnamon* 15.