



Dinner Menu

Appetizers

Cheesy Bread \$12

Grilled ciabatta bread with Italian tomatoes and mozzarella. Served with marinara.

Gorgonzola Fondue \$18

Warm melted Gorgonzola cheese with blackened steak, pretzel bread and grapes.

Calamari \$15

Fried calamari tossed in grated Parmesan.

Fried Pickle Spears \$11

Fried pickles with Chipotle aioli for dipping.

*Shrimp Scampi \$20

Five jumbo shrimp in a garlic white wine reduction with tomatoes and basil.

Chicken Strips \$11

Four hand breaded chicken strips, served with fries and choice of dipping sauce.

*Steak Bites \$14

Grilled sirloin bites served with mushrooms and onion straws.

Meatballs \$12

Three house-made meatballs with our house-made marinara, served with grilled ciabatta bread.

Soup & Salad

Lobster Bisque

Cup \$5 Bowl \$8

Soup of the Day

Cup \$4 Bowl \$7

Chef Salad \$18

Mixed greens, ham, turkey, red onions, boiled eggs, carrots, tomatoes, cucumbers, cheddar-jack cheese, croutons, and choice of dressing.

Caesar Salad \$12

Chopped Romain, Parmesan cheese, and croutons. Served with garlic toast.

Black & Blue Wedge Salad \$17

An iceberg wedge topped with red onion, fresh bacon bits, grape tomatoes, blue cheese, and a 5oz blacked sirloin steak.

Dinner Salad \$6

Mixed greens, tomatoes, cucumbers and choice of dressing.

Salad Add Ons

*. 7oz. Chicken Breast \$7

*. 5 Jumbo Shrimp \$9

*. 4oz. Salmon \$8

*. 6oz. Steak \$12

Pasta

All pasta served with grilled ciabatta bread.

*Chicken San Remo \$20

Chicken, artichoke hearts, sun dried tomatoes, garlic, peas, white wine cream sauce tossed with penne pasta.

*Chicken and Sausage Alla Vodka \$22

Chicken, Italian sausage, diced tomatoes, garlic, vodka sauce tossed with Cavatappi pasta.

Spaghetti and Meatballs \$18

Spaghetti tossed in garlic, house-made marinara and topped with house-made meatballs.

Fettucini Bolognese \$22

Ground beef and Italian sausage ragú tossed with marinara, Alfredo, Parmesan and Fettucine.

*Shrimp Fra Diavolo \$24

Six jumbo shrimp seared with garlic, red chili flakes, diced tomatoes, marinara sauce tossed with Cavatappi pasta.

Parties of 6 or more, including parties with split checks are subject to 18% gratuity.

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Entrée

All entrées served with choice of soup or salad, choice of side and seasonal vegetable.

*Gorgonzola Beef Medallions \$24

Petite sirloin medallions, seared and topped with Gorgonzola served with a rich demi-glace.

*Tuscan Ribeye \$36

12oz. Ribeye, seasoned, grilled and topped with a fried egg.

*Wyoming Ribeye \$34

12oz. Ribeye, seasoned and grilled to perfection.

Grandma's Meatloaf \$22

Classic meatloaf made with a blend of beef and pork, garlic, onion, herbs and seasoning.

Chicken Fried Steak \$22

6oz. Beef cutlet breaded and fried, topped with sausage gravy.

Chicken Marsala \$24

Grilled chicken breast topped with our house made Marsala sauce. Served with garlic redskin mashed potatoes.

Chicken Parmesan \$23

Hand breaded, deep fried, topped with marinara and mozzarella cheese on a bed of cavatappi Alfredo.

*Salmon \$27

- **Salmon Crevette:** Seared and topped with crevette cream sauce.
- **Emerald Salmon:** Seared and topped with pesto cream, sun dried tomatoes, and parmesan cheese.
- **Lemon Tarragon Salmon:** Grilled and topped with lemon tarragon sauce.

*Walnut Walleye \$34

Walnut crusted with crevette sauce, topped with tomatoes and green onions.

*Jumbo Shrimp \$32

- **Battered Shrimp:** Battered and fried in a seasoned beer batter.
- **Broiled Shrimp:** Broiled in garlic butter.
- **Blackened Shrimp:** Tossed in blackened seasoning and seared.
- **Shrimp Scampi:** Sautéed in a garlic white wine reduction with tomatoes and basil.

Sides

- **Loaded Au Gratin Potatoes \$7**
- **Baked Potato \$5**
- **Garlic Redskin Mashed Potatoes \$5**
- **Plank Fries \$4**
- **Green Bean Almondine \$8**
- **Tuscan Glazed Carrots \$8**
- **Onion Rings \$5**

Entrée Add Ons

- * **7oz. Chicken Breast \$7**
- * **5 Jumbo Shrimp \$9**
- * **4oz. Salmon \$8**
- * **6oz. Steak \$12**

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Burgers

All Burgers served with plank fries, onion rings add \$2.

*Prosciutto Blue \$14

1/2lb. Beef patty, prosciutto ham, Gorgonzola cheese, peppadew peppers, balsamic glaze.

*Western Burger \$16

1/2lb. Beef patty, onions straws, BBQ Sauce.

*QT's All American \$14

1/2lb. Beef patty, lettuce, tomatoes, onions, pickles and choice of cheese.

*Patty Melt \$14

1/2lb. Beef Patty, Swiss cheese, grilled onions on rye.

Sandwiches

All Sandwiches served with plank fries, onion rings add \$2.

Rocky Top Chicken Sandwich \$16

Grilled chicken breast, BBQ bacon, green peppers, onions, melted Swiss and cheddar on an onion bun.

Chicken Ceasar Sandwich \$ 15

Grilled chicken breast, crunchy parmesan cheese, lettuce, tomato, and Ceaser dressing on grilled ciabatta.

*Beef and Swiss \$18

Tender sliced beef, Swiss cheese, caramelized onions, creamy horseradish, served on a pretzel bun with au jus.

*French Dip \$20

Shaved sirloin, Swiss cheese, creamy horseradish, served on a French baguette with au jus.

Big Pig BLT \$11

6 Slices of bacon, 3 slices of sourdough, lettuce, tomato and mayonnaise.

Triple Decker \$16

3 Slices of bacon, sliced ham, sliced turkey, lettuce, tomatoes, and mayonnaise.

Desserts

Lemon Italian Cream Cake \$9

Triple layer vanilla cake with a lemon cream filling and dusted with powdered sugar.

Chocolate Truffon Cake \$9

Chocolate cake with rich chocolate mousse filling and chantilly cream

Bistro Key Lime Pie \$9

Cookie crumb base with real Key lime mousse, topped with whipped cream and toasted coconut flakes.

Chocolate Lava Cake \$5

Rich, warm chocolate cake with a molten, decadent chocolate center.

Cheesecake \$6

Rich, creamy, decadent cheesecake.

Ice Cream

- Single Scoop \$3
- Double Scoop \$4

Cocktails

Washington Appletini \$11

Crown apple whiskey, sour apple pucker, cranberry juice.

Bloody Mary \$10

Smirnoff vodka, and Zippy bloody mary mix.

Maker's Manhattan \$12

Maker's Mark bourbon, M&R sweet vermouth, bitters and a cherry.

Smokey Old Fashioned \$12

Smoked bourbon, simple syrup, angostura bitters and a orange peel.

Mint Julep \$12

Bourbon, fresh mint, simple syrup, angostura bitters.

Bottom's Up Iced Tea \$11

Vodka, gin, white rum, tequila, orange liqueur, sour mix, cranberry juice, and sprite.

Mojito \$12

White rum, fresh mint, simple syrup, lime juice, club soda, and mint and lime garnish.

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