Q TERRACE
RESTAURANT & BAR

Cold Appetizers

Salmon Carpaccio
olive oil, lemon, sprouts, black pepper, balsamic, orange

Beef Tartare **$26**
prime marbled beef tenderloin, shallots, cornichons, capers, quail egg, mustard, Worcestershire, soy, grape leaves

Vitello Tonnato **$27**
prime beef tenderloin, capers, sun dried tomato, tuna-anchovy sauce with mayo

Cheese & Charcuterie Plate **$25**
selection of cheeses and cured meats

Tuna Sashimi **$23**
tuna, soy, lemon, sesame, ginger, jalapeño, green onion

Feta & Cream Cheese Spread **$15**
with olives, mint, whipped cream, garlic, tomato in oil

Hummus with Bread **$15**

Bruschetta with tomato and stracciatella **$19**

Bruschetta with salmon, cream cheese and avocado **$24**

Salads

Tuna Niçoise **$25**
tuna, green beans, quail eggs, olives, red onion, potatoes, greens

Caesar salad with grilled chicken **$25**

Caesar salad with grilled shrimp **$28**

Greek Salad **$18**
tomato, cucumber, lettuce, feta, olives

Burrata with Mango & Tomato **$25**

Salmon with Stracciatella **$25**
tomato, cucumber, greens, capers, baguette

Euro-Asian Spicy Beef Salad **$25**
prime grilled beef, arugula, carrots and cucumber served with a spicy sauce

Caprese Salad **$20**
tomato stuffed with fresh mozzarella on top of a zesty pesto vinegarette

Croissants

Fresh Baked Croissant with chocolate **$11**

Fresh Baked Croissant **$20**
prosciutto, arugula, stracciatella, pesto & tomato

Fresh Baked Croissant **$22**
salmon, avocado, arugula, mozzarella, balsamic cream & tomato

Hot Appetizers

Brussels Sprouts **$15**
pan fried fresh Brussels Sprouts with bacon and a lemon parmesan sauce

Baked Camembert **$20**
with garlic, rosemary, cherry tomatoes, baguette

Fried Shrimp **$20**
with sweet chili sauce

Mussels in Beurre Blanc & Tomato Sauce **$29**

Buffalo Chicken Wings **$20**
with sprouts, sesame, chili peppers

Fried Calamari **$18**
lightly battered tempura style with sweet chili sauce

Julienne **$25**
shredded chicken and mushrooms with sauteed onions and cheese baked in a bechamel sauce

German Sausage Platter **$30**
grilled and baked assorted sausages served with housemade pickles, carrots & sauerkraut with a spicy horseradish, tomato sauce

Sandwiches & Burgers with Fries

Caprese Beef Sandwich **$24**
beef tenderloin, mozzarella, tomato, pesto, arugula, balsamic cream, pistachios

Chicken Burger **$23**
grilled chicken patty, cheddar, BBQ sauce, iceberg lettuce, rosemary parmesan fries

Beef BBQ Burger **$25**
beef patty, cheddar, tomato, pickles, iceberg lettuce, BBQ sauce, rosemary parmesan fries

Veggie Burger **$20**
homemade veggie patty, tomato, pickles, iceberg lettuce, ranch sauce, rosemary parmesan fries

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CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

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Pasta & Risotto

Spaghetti Marinara **$20**
traditional homemade marinara sauce

Spaghetti Bolognese **$30**
rustic homemade Bolognese sauce

Spaghetti Carbonara **$22**
bacon, eggs, parmesan

Cacio e Pepe **$23**
timeless Roman classic with fresh pasta, pecorino romano and black pepper

Fettuccine Alfredo with Chicken **$27**
cream, parmesan, mushrooms, white wine

Penne Pesto with Shrimp **$30**

Penne Quattro Formaggi **$22**
four cheese sauce

Seafood Risotto **$37**
shrimp, scallops, calamari, red caviar, white wine

Chicken & Mushroom Risotto **$28**
chicken, mushrooms, shallots, parmesan, white wine

Q Terrace Signature Sides

Creamy Mashed Potato **$10**

Crispy bacon wrapped potato **$16**

Sauteed Mushrooms **$15**

Brussels Sprouts **$15**

Grilled Veggies **$15**

Main Courses

Beef Bourguignon **$57**
prime Ribeye (12 oz) in demi-glace sauce with mashed potato

Prime Ribeye (12 oz) with Chimichurri & grilled vegetables **$65**

Prime Beef Filet Mignon (10 oz) **$60**
served with green mashed potato and blue cheese sauce

Lamb Chops **$52**
3 chops with fried potatoes, Greek yogurt sauce, garlic, lemon & mint

Fork & Knife Baby Back Pork Ribs **$50**
served with chefs special BBQ sauce and crispy bacon wrapped potato

Golubtsi **$28**
classic and comforting Ukrainian dish of tender cabbage leaves filled with seasoned rice and beef, slow braised in a savory tomato sauce topped with sour cream and cilantro sauce

Chicken Kyiv **$30**
tender chicken breast, breaded and fried to perfection, with a rich garlic herb butter center that melts into a bed of creamy mashed potato

Grilled Salmon
perfectly grilled salmon served with vegetables and topped with red caviar **$39**

Chilean Sea Bass
with white wine butter rosemary garlic sauce, tomato & olives **$55**

French Fries $8

Desserts

Tiramisu with Baileys $16

Apple Strudel $18
with nuts, prunes, dried apricots & vanilla ice cream

Chocolate Lava "Bana" Cake $19

Lviv Syrnyky $25
delicate fluffy cottage cheese pancakes lightly seared with a touch of vanilla and citrus zest

Vanilla or Chocolate Ice Cream $12

Chef's choice fruit plate $15

Whole Branzino
citrus marinated baked whole branzino accompanied with chef's salad $55

Fried Octopus
crispy golden octopus tossed in a vibrant sweet-and-spicy glaze $32

Grilled Octopus
succulent char-grilled octopus served with bright lemon mustard sauce and fresh herbs $55

Kids Menu $12

Macaroni & Cheese

Chicken Nuggets & French Fries

Fried Mozzarella and marinara sauce

Grilled Cheese Sandwich with French Fries

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Cocktails

The Empress $24
empress indigo gin, st germain, lemon lime

LA-Colada $16
coconut rum, pineapple juice, lime juice

Q Fashion $17
makers mark, demerara syrup orange bitters

Blu Jay Sour $18
jameson, cointreau, lemon lime & cherry

Mules From Around The World $18
KYIV (VODKA) | LONDON (GIN) | MEXICO (TEQUILA)
JAMAICA (RUM) | KENTUCKY (BOURBON)
ginger beer, mint, simple syrup, lime juice

The Tony $20
elijah craig, maple syrup and lemon juice, angostura bitters

Lolita $16
reposado tequila, lime juice, honey, simple syrup, angostura bitters

East Meets West $20

Wines

	6OZ | 9OZ	BOTTLE

Sparkling

Luca Paretti Prosecco Brut, Italy – | 11 $48
fresh and fruity italian sparkling wine with notes of pear and apple.

Duval-Leroy Champagne Grand Brut, France – | – $99
elegant champagne with hints of citrus, brioche, and almond.

Sparkling Rose

Vilarnau Cava Brut Rosé, Spain – | 12 $40
spanish sparkling rosé with delicate red berry flavors

Rose

Vive Vite Cotes de Provence Rosé, France 13 | 17 $56
light, crisp rosé with floral and strawberry notes from provence.

White

Cave de Lugny Macon-Lugny, France 12 | 16 $55
burgundy chardonnay with ripe melon, citrus, and a creamy finish.

vodka, aperol, pineapple, passion fruit, lime

Bella Infante **$16**
reposado tequila, orgeat, lime juice
angostura bitters

Strawberry Basil Margarita **$18**
blanco tequila, cointreau, sweet & sour, strawberry & basil

Gracie's Margarita **$17**
reposado tequila, cointreau, amontillado, lime & agave

Pinky's Out **$17**
amaro liquor, vanilla vodka, lime, cherry, cranberry juice

Blue Pearl **$18**
mescal, cointreau, coconut milk, coconut syrup, lime juice & blueberries

Garden City **$17**
gin, lime grapefruit & lychee

Lemon With a Twist **$17**
vodka, limoncello orange liquor, lemon juice, agave

Fitzgerald **$17**
gin, lemon lime, simple syrup, grapefruit & angostura bitters

Summer Spritz **$16**

Lucky Hugo Spritz
germaine liqueur, gin, cucumber juice, prosecco, tonic

Lavender Spritz
gin, butterfly pea syrup, prosecco, club soda

Aperol Spritz

Non-alcoholic

Soda **$6**

Coke, diet, zero Sprite

Dr Pepper

Tarragon Lemonade **$10**

Other

Lemonade **$7**

Infused Water **$2**

San Pellegrino **SM 5|LG $10**

Dashwood Sauvignon Blanc 2024, NZ **11 | 15 $48**
zesty and vibrant with notes of lime, gooseberry, and passion fruit.

Maison Chantal Sancerre 2023, France **16 | 20 $95**
mineral-driven sauvignon blanc from loire valley, with citrus and flint.

Mezzacorona Pinot Grigio Domenica, Italy **11 | 15 $48**
refreshing italian white wine with green apple and floral aromas.

Red

Banshee Pinot Noir 2023, USA **13 | 17 $52**
silky pinot noir from sonoma with red cherry and spice.

Beronia Rioja Crianza 2020, Spain **13 | 17 $52**
tempranillo-based red with oak, plum, and vanilla notes.

Bonanza Cabernet Sauvignon Lot 8, USA **15 | 19 $48**
rich and approachable with dark fruit and toasty oak.

Mouton Cadet Bordeaux, France **11 | 15 $48**
classic bordeaux blend, soft tannins with blackcurrant and cedar.

Sea Sun Pinot Noir, USA, CA **12 | 16 $38**
california pinot with layers of red berries and warm spice.

Caymus Cabernet Sauvignon Napa 2022, USA **- | - $125**
iconic napa cab with lush black fruit, cocoa, and fine tannins.

Beer

Draft

Paulaner Pilsner **$10**

Paulaner Hefe **$10**

Estrella Damm Lager **$10**

Seasonal Draft **$13**

Bottle & CanDraft

Paulaner Grapefruit Radler **$9**

Coffee

Espresso **$4**

Americano **$5**

Latte **$6**

Cappucino **$6**