



Q TERRACE

RESTAURANT · BAR

Quality & Quintessence.



raw & cold

Salmon Carpaccio
thin-sliced salmon, citrus olive oil, orange segments, balsamic glaze 21

Spanish Style Shrimp Cocktail
chilled shrimp served with house-made fresh tomato salsa & citrus 20

Prime Steak Tartare
hand-cut beef tenderloin, cornichons, capers & quail egg served with crispy bread 26

Ahi Tuna Tartare
ahi tuna, avocado, onion, capers, pickles, chef's curated dressing & furikake served with crispy bread 25

Ahi Tuna Sashimi
tuna, sesame, ginger, jalapeño, soy & avocado 22

Hummus with Bread
house-made hummus topped with olive oil, herbs & pomegranate seeds 15

Cheese & Charcuterie Plate
imported cheeses, cured meats & seasonal accompaniments 25

soups & salads

Soup of the Day
chef's daily creation – ask your server for details 15

Q Terrace Caesar
classic Caesar with romaine, parmesan, quail egg, tomato & garlic croutons
CHICKEN +7 | SHRIMP +10 | SALMON +15 18

Mediterranean Greek Salad
bright and fresh salad with tomato, cucumber, olives, feta & oregano vinaigrette
CHICKEN +7 | SHRIMP +10 | SALMON +15 18

Alpine Goat Cheese & Pear Salad
vibrant arugula salad, grapes, candied walnuts, goat cheese, pomegranate seeds & honey balsamic vinaigrette 21

Euro-Asian Steak Salad
grilled prime beef tenderloin, peppery arugula, cucumber, carrot & spicy asian dressing 25

hot appetizers

Crispy Bacon Brussels Sprouts
pan fried fresh brussels sprouts with bacon, lemon parmesan sauce 15

Fried Calamari
lightly battered tempura style with 3 dipping sauces 20

Gambas al Ajillo
sautéed shrimp with tomato, garlic, fresh herbs, lemon & butter, served with bread 25

Baked Camembert
roasted garlic, rosemary, cherry tomatoes, crispy bread 20

German Sausage Platter
grilled sausages, pickles, sauerkraut, horseradish & tomato sauce 30

eastern european classics

Chicken Kyiv
crispy chicken breast stuffed with garlic herb butter over creamy mashed potatoes 30

Golubtsi Cabbage Rolls
braised cabbage rolls with beef & rice, tomato sauce, sour cream 28

Khinkali Georgian Dumplings
traditional georgian beef soup dumplings, fresh cracked black pepper & fresh herbs 25

Olivier Salad
tender potatoes, beef, eggs, peas, carrots & onions with house made mayonnaise 21

Ukrainian Borscht
slow-simmered beet soup with braised beef, cabbage, & potato, accompanied by rustic rye bread & rich creamed salo 25

Kozak Plate
pickled herring, onions, crispy fried potatoes & pickles served with a chilled shot of vodka *must be 21 or over for the vodka* 25

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS PRIOR TO ORDERING. WHILE WE STRIVE TO ACCOMMODATE REQUESTS, NOT ALL INGREDIENTS ARE LISTED ON THE MENU, AND WE CANNOT GUARANTEE THE ABSENCE OF CROSS-CONTACT.

A 20% gratuity will be added to parties of 6 or more.
We're happy to split the bill – up to four separate payments per table.

We are happy to do our best to modify dishes when possible, though some substitutions may be politely declined due to preparation constraints.

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



from the grill & sea

Prime Ribeye (12 oz) grilled to perfection with house-made chimichurri sauce & seasonal grilled vegetables	65
Prime Filet Mignon (10 oz) succulent center-cut filet served with creamy mashed potatoes & peppercorn sauce	60
Prime Grilled New Zealand Lamb Chops three charred lamb chops served with crispy potatoes & mint-yogurt sauce	52
Grilled Atlantic Salmon flame grilled salmon with a creamy house-made bisque, red caviar & grilled vegetables	35
Chilean Sea Bass white wine butter sauce, rosemary, garlic, capers, olives & tomato served with crispy Brussels sprouts	55
Mediterranean Whole Roasted Branzino whole branzino roasted with citrus, olive oil, & fresh herbs, served with your choice of side	50
Char-Grilled Octopus mediterranean octopus with lemon-mustard vinaigrette & grilled seasonal vegetables	45

burgers with rosemary parmesan fries

BBQ Bacon Cheeseburger hand pressed beef patty, crispy bacon, cheddar, pickles, lettuce & house-made BBQ sauce	25
Grilled Chicken Burger tender grilled chicken patty, crispy bacon, cheddar, pickles, lettuce & house-made BBQ sauce	23
House Veggie Burger house-made vegetarian patty with mushrooms, kidney beans, garbanzo beans, onion, served with lettuce, tomato & pickles	20

pasta & risotto

Seafood Rigatoni Frutti di Mare rigatoni tossed with shrimp, scallops, & calamari in a fragrant tomato broth, for a vibrant taste of the sea	32
Spaghetti Carbonara spaghetti tossed with bacon, egg yolk, pecorino romano, & freshly cracked black pepper	22
Spaghetti Bolognese slow-braised beef ragù, cooked to perfection with tomatoes, garlic, herbs & aged parmesan	28
Chicken Alfredo farfalle with tender chicken and mushrooms in a rich parmesan cream sauce, finished with a splash of white wine	25
Vegetarian Pasta Farfalle farfalle pasta with roasted zucchini, peppers, onions & greens, tossed in a fresh tomato sauce	20
Seafood Risotto arborio risotto with shrimp, scallops & calamari in a delicate white wine and parmesan sauce	37
Chicken & Mushroom Risotto creamy risotto with sautéed chicken & mushrooms, finished with parmesan and white wine	26

signature sides

Creamy Mashed Potato	10
Sauteed Mushrooms	15
Crispy Bacon Brussels Sprouts	15
Seasonal Grilled Vegetables	15
Rosemary Parmesan Fries	10
Buttery White Rice	5



dolci

Apple Strudel house-made strudel with nuts, prunes & dried apricots served with vanilla ice cream	18	Lviv Syrnyky delicate & fluffy house-made cottage cheese pancakes, topped with vanilla, raspberry & citrus zest	18
Baileys Tiramisu espresso-soaked ladyfingers, mascarpone cream & baileys, finished with dark cocoa with a touch of vanilla and citrus zest	16	Molten Chocolate Lava Cake chocolate cake with a molten center, served with vanilla ice cream	20
Medovik Honey Cake traditional honey cake with delicate caramelized honey layers & whipped sour cream with a touch of vanilla and citrus zest	18	Vanilla Ice Cream	10
		Chef's Choice Fruit Plate	15

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