

WOOD-BURNING OVEN



Aged Dough, Four Ingredients,
All-Natural Gluten-Free Crust Available
on All Pies

Meatball and Pepperoni Stromboli 14

meatballs, pepperoni, mushroom, onion,
mozzarella, house made sauce, basil

Sicilian Pizza 12

thicker crust, fontina, mozzarella,
homemade sauce

Prosciutto and Arugula Flatbread 13

creamy goat cheese, black mission figs,
prosciutto, arugula, balsamic glaze, basil

Holy Pepperoni 13

homemade sauce, mozzarella, parmesan,
loaded with pepperoni

Sausage and Broccolini 13

fennel sausage, roasted broccolini, parmesan
cheese, garlic, walnut spread, garden herbs

The Carnivore 13

pepperoni, italian sausage, crispy bacon, ham,
parmesan, mozzarella, herbs

***Chicken Parmesan Sandwich 13**

breaded chicken breast, sliced fresh mozzarella,
homemade sauce, soft italian roll, choice of side

GF Mushrooms 12

cauliflower crust, seasonal mushrooms,
sautéed onions and garlic, goat cheese,
homemade sauce

SHAREABLES / STARTERS



***Ahi Tuna Tartar 16**

ponzu marinated tuna, avocado,
pickled serrano and radish, cilantro,
crispy wontons, lime

***Chicken Croquette 12**

saffron aioli, arugula, roasted tomatoes

***Crab Louie Cocktail 17**

jumbo lump blue crab, classic louie sauce

Baked Brie Honey 14

cranberry compote, walnuts, honey,
crispy bread

GF **Oysters on the Half Shell 3

cold-water oysters, freshly shucked, cocktail
sauce, blood orange mignonette,
horseradish, crackers

GF Wings

Sauces: hot, medium, garlic butter,
or barbecue

celery & carrot sticks,
blue cheese or ranch

six 7 twelve 14


Sandwich Sides

french fries, fresh fruit, coleslaw, cottage cheese,
yogurt, potato chips

onion rings and sweet potato french fries add 1



Quail Creek
COUNTRY CLUB

 **Blue Zones® Inspired Blue Zones Proect®** is a
community-led initiative that makes healthy
choices easier to find.

SOUPS AND SALADS



***French Onion 7**

slowly caramelized onions, beef broth,
gruyere and parmesan crouton, garden herbs

GF Beets and Burrata 11

candied striped beets, strawberries, black mission figs,
baby gem lettuce, crispy prosciutto, balsamic glaze

GF *Steakhouse Salad 9

iceberg, heirloom tomatoes, maple candied bacon,
pickled red onions, avocado, wisconsin blue cheese,
choice of dressing

Caesar 8

hearts of romaine lettuce, caesar dressing,
garlic croutons, parmesan, lemon

PASTA



Creamy Orecchiette 24

shiitake mushroom, spinach, chicken, parmesan,
garlic cream sauce, basil

Pork Cheek Ragu 24

paccheri pasta, slow braised pork cheek, san marzano tomato,
parmesan, basil

Short Rib and Bone Marrow Ravioli 28

ricotta, english peas, balsamic mushrooms, spring garlic

Bucatini Bolognese 21

chef's bolognese, bucatini pasta, garlic bread,
parmesan cheese, petite basil

ENTRÉE'S



***Seared Scallops 32**

diver scallops, charred radicchio, pickled
potato salad, wilted kale, saffron emulsion

***Seared Salmon 29**

sixty south salmon, panzanella salad, crusty bread,
heirloom tomatoes, cucumber, basil, olive oil,
lemon infused oil

***Grilled Pork Chop 38**

bone in berkshire pork chop, garlic parmesan
cauliflower, yukon whipped potatoes,
apple-blueberry chutney

***From The Gulf to You Sandwich 17**

six- ounce, fresh catch, grilled, blackened, or crunchy,
challah roll, lemon, tartar, choice of side

***Q.C.C.C Burger 14**

eight ounce, chargrilled chuck burger,
toasted challah, choice of cheese and side

Beyond Burger prepared upon request

Smoked Baby-Back Ribs 19

half rack, char-grilled, bourbon honey bbq,
mac and cheese, tangy slaw, fried cornbread

Colossal Crab Cake 35

colossal blue lump crab, shaved fennel, charred corn
relish, fennel fronds, red pepper coulis

GF *Prime Char-grilled New York Strip Steak 43

grilled portobello mushroom and onions,
parmesan fries, burgundy sauce

GF *Char-grilled Iowa Premium Filet Mignon 34

six ounce, garlic whipped potatoes,
steamed broccoli, crispy onions, burgundy sauce