



QUAY
RESTAURANT & BAR

DINNER

APPETIZERS

Marinated Chicken Thighs 8
skewered strips / toasted sesame / scallion
Korean BBQ sauce

Crispy Breaded Oyster 10
shaved fennel / preserved lemon

Surf & Turf Sliders Trio 13
Wisconsin cheddar burger / pretzel roll
lobster salad / mini brioche
braised short rib / smoked mozzarella
pickled okra / pretzel roll

Pan Seared Diver Scallop 14
marinated wild mushrooms / pickled radish/dashi
broth/gomae

Ale Steamed Mussels 12
chorizo / lemongrass / chives

Calamari 11
lightly breaded / saffron aioli

Tarte Flambe Flatbread 10
Wisconsin double smoked applewood bacon
fromage blanc / wilted onions

Goat Cheese & Mushroom Flatbread 10
fresh savory herbs

SALADS

Mixed Green Salad 6
organic greens / basil / tarragon / chives
rice wine vinaigrette

Roasted Beet Salad 8
watercress / arugula / red onion / cucumber
white balsamic vinaigrette
add marinated herring 3

Caesar Salad 7
baby red romaine / parmesan croutons
anchovy vinaigrette

ADDITIONS

Jumbo Shrimp Cocktail 8

Grilled Hanger Steak 8

Herbed Chicken Breast 6

RAW BAR

Shrimp Cocktail 4 per
jumbo shrimp / "old school" cocktail sauce / lemon

Oysters on the Half Shell 2.5 per
cucumber mignonette

SOUPS

Purée of Watercress & Celery 6
crispy pancetta / yukon gold potatoes

New England Clam Chowder 6

ENTRÉES

Pan Seared Diver Scallop 25
braised short rib / sweet parsnip purée / swiss chard / veal reduction

Pan Roasted ½ Amish Chicken 14
baby spinach & fennel / fried caper berries / lemon confit

Pan Roasted Halibut 26
smoky beans & bacon / charred rapini

Quay Fish Fry 22
beer battered cod / panko scallops & shrimp / shoestring potato
northwoods slaw / classic cocktail & tartar sauces

Wisconsin Cheddar Burger 12
butter griddled / 7-year cheddar / pickles

add applewood smoked bacon 2

Vegetarian Ravioli 14
tomato fondue / basil / parsley / chives / shaved pecorino

Grilled Ahi Tuna 25
grilled market vegetables / radicchio olive tapenade / preserved lemon

STEAKS

Bone-in Veal Chop 39

21 Day Aged New York Strip 32

22oz Bone-in Ribeye 42

8oz Prime Filet 39

8oz Grilled Hanger Steak 24

SIDES

5 each

Charred Rapini

Sautéed Spinach / Fennel

Smoky Beans & Bacon

Potato Purée / Garlic Butter

Potato Croquettes

**Quay Mac & Cheese
chipotle / pulled pork**

French Fries

The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces