

56 wines under 46 dollars



Q56 restaurant & cocktails

## WINES BY THE GLASS

<u>White</u>		<u>Red</u>	
Lanson, Black Label, Brut, Champagne, NV	14	Cabernet Sauvignon, Trapiche, Argentina 00	8
Chardonnay, Raymond Estates, Monterey 00	8	Cabernet Sauvignon, RH Phillips, Dunnigan Hills 99	8
Chardonnay, Errazuriz Estate, Chile 00	8	Merlot, Trumpeter, Mendoza, Argentina 01	8
Macon-Villages, Laboure-Roi, Burgundy 00	7	Shiraz, Mc Guigan, Murray Valley, Australia 00	7
Pinot Grigio, Vigneti Del Sole, Venetie, Italy 01	7	Zinfandel, Ravenswood, California 00	7
Sauvignon Blanc, Brancott, Marlborough, New Zealand 02	8	Chianti, Piazzano, Tuscany 00	8
Riesling, Lingenfelder (Halbtrocken), Pfalz, Germany 01	7	Rioja, Marques del Puerto, Crianza, Spain 98	7
		Pinot Noir, Mirassou, Monterey 00	8

## APPETIZERS

### **Tomato-Lemongrass Soup**

rock shrimp, white beans,  
grilled corn, scallions

**8.50**

### **Soup of the Day**

**9**

### **Crackling Calamari**

sweet and spicy dip sauce

**9.50**

### **Sashimi Sampler**

Hamachi, Salmon, Tuna,  
Red Snapper  
w. traditional condiments

**9**

### **Q56 Caesar Salad**

pine nuts, sunchoke,  
radicchio, white anchovies,  
parmesan crostini

**9 / 12**

w/ Grilled Chicken \$16.50

### **Organic Field Greens**

mesclun, endive,  
sherry-shallot vinaigrette

**8**

### **Shrimp Cocktail**

cocktail sauce

**12**

### **Roasted Golden Beet Salad**

Bûcheron goat cheese, frisée,  
mâche

**9.50**

## Q56 RESTAURANT WEEK \$23.03 (3 courses)

### **Salmon Tartar**

wasabi tobiko, avocado purée, crème fraîche

or

### **Tuna Carpaccio**

orange-cilantro vinaigrette

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or

### **Tamarind Glazed Shrimp**

curried cous-cous, spinach, citrus vinaigrette

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or

### **Blackened Tilapia**

zucchini, squash, yukon potato, tomato,  
mustard beurre blanc

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### **Chocolate Roulade**

w/ vanilla brandied cherry ice cream

### **Berry Berry Shortcake**

w/ almond sponge, whipped cream

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w/ almond sponge, whipped cream

**ENTRÉES**

**Blackened Chicken Cobb**  
avocado, Monterey Jack,  
grilled corn, bacon,  
creamy scallion dressing  
**17**

**Tempura Tuna Salad**  
cucumber, snow pea sprouts, grilled  
vidalia onion,  
orange-miso vinaigrette  
**22**

**Pan-Seared Red Snapper**  
saffron risotto, baby clams, chorizo, peas,  
red pepper coulis  
**25**

**Roasted Turkey Club**  
tomato, smoked bacon,  
grilled sour dough,  
garlic fries  
**17.25**

**Simply Prepared Fish**  
market vegetables, shaved fennel,  
extra virgin olive oil, lemon juice  
**21**

**Fusilli**  
broccoli rabe, roasted fennel,  
prosciutto, shaved parmesan, spicy  
roasted tomato sauce  
**18**

**Chimichurri Grilled Hanger Steak**  
yuca fries,  
ancho-chili honey sauce  
**21**

**Buffalo Burger**  
**(Sirloin available)**  
onion roll, Maytag bleu cheese,  
garlic fries  
**16.50**

**Horseradish Crusted Salmon**  
spaghetti squash, spinach, beurre blanc  
blood orange vinaigrette  
**19**

**Pan-Roasted Chicken**  
parsnip whipped potato, baby carrots,  
roasted garlic natural  
**18.50**

Executive Chef: **Rhys Rosenblum** & Executive Sous Chef: **Kermit Sullivan**

15% gratuity added to parties of 6 or more



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