



**DON'T HIBERNATE THIS WINTER —
GET OUT AND SAVOUR QUINN'S FANTASTIC FOOD!**

Make your reservation today! 416-367-8466

LUNCH \$20

APPETIZER

Choose one of:

Quinn's Steakhouse Soup
smoked beef, tomato and cabbage

Mushroom, Beef and Barley Soup

Endive and Rocket Salad
grapes, cranberries, Irish Cashel blue cheese,
sunflower seeds and verjus dressing

MAIN

Choose one of:

Guinness Braised Irish Stew
beef slow cooked in Guinness with root vegetables & fingerling potatoes

Gaelic Steak Salad
grilled rib steak, Irish Cashel blue cheese, rocket, white beans,
cherry tomatoes and aged balsamic vinegar

Coconut Chicken Curry
spiced rice, mango chutney and pappadam

Panfried Tilapia
caper brown butter, new potatoes and asparagus

Penne Pasta and Seared Top Sirloin
shiitake mushrooms, sweet peppers and Bushmills whiskey sauce

Barbecue Pulled Pork Sandwich
served on an onion bun, house cut chips

DESSERT

Choose one of:

**Bread & Butter
Pudding**
Irish whiskey sauce

**Whiskey
Spice Cake**
crème Chantilly

**New York
Cheesecake**
berry compote

DINNER \$35

APPETIZER

Choose one of:

Mushroom, Beef and Barley Soup

Endive and Rocket Salad
grapes, cranberries, Irish Cashel blue cheese,
sunflower seeds and verjus dressing

Warm Wild Mushroom Salad
rocket, Monforte Toscano cheese, lemon truffle vinaigrette

MAIN

Choose one of:

Flat Iron Steak Frites
mustard herb butter

8oz Prime Rib Dinner
yorkshire pudding, garlic mashed potatoes and sauteed vegetables

Guinness Braised Lamb Shank
roasted root vegetable barley risotto

Bacon Wrapped Beef Tenderloin
two medallions wrapped in bacon, garlic mashed potatoes and
sauteed vegetables

Duck Confit
potato pie and Kilbeggan whiskey prune

Penne Pasta with Irish Boru Vodka and Smoked Salmon
cream and fresh dill

DESSERT

Choose one of:

**Bread & Butter
Pudding**
Irish whiskey sauce

**Whiskey
Spice Cake**
crème Chantilly

**New York
Cheesecake**
berry compote

taxes & gratuities extra