

## Historic Landmark Built in 1890

  
**Featuring American Cooking**  
*with contemporary touches*



The building in which you are sitting was constructed in 1903 by the U.S. Lighthouse Service as the Oakland Entrance Lighthouse. It cost \$19,000 and replaced the original 1890 structure which had been badly damaged by marine borers. This building, which was located on the north side of the entrance to the Oakland Estuary, served as a house for two lighthouse keepers and their families until the lighthouse service became part of the Coast Guard in 1939. The structure was moved to this location in 1965.

Quinn's Restaurant and The Pub in its current form were established in 1984 after a complete renovation of the building. Great care was taken to preserve the structure and historic features of the building. At the same time, the tradition of providing interesting food and drink of high quality in a cheerful environment started at Quinn's.

**We are glad that you could join us today. Enjoy your stay and become a part of the Quinn's tradition.**



**Oakland's Only Independently Owned Restaurant to Receive a Mobil Travel Guide Star-Quality Rating**



We are open every day except Thanksgiving, Christmas and New Year's Day.

*A taxable service charge of 15% will be added for parties of eight or more. A sales tax of 8.75% will be added to all purchases and services charges.*



## Non-Alcoholic Beverages

QUINN'S DOUBLE FILTERED WATER – Lightly carbonated . . . . .	HALF LTR CARAFE	2.49
ITALIAN FLAVORED SODAS – Served with four flavors to mix your own . . . . .	HALF LTR CARAFE	2.49
<b>New</b> BITTER LEMON – A tart, refreshing blend of lemonade and tonic water ( <i>free refill</i> ) . . . . .		2.79
<b>1</b> SPARKLING PINK CRANBERRY LEMONADE ( <i>free refill</i> ) . . . . .		3.49
THE ARNOLD PALMER – Iced tea and lemonade ( <i>free refill</i> ) . . . . .		3.79
SAN PELLEGRINO ITALIAN SPARKLING WATER . . . . .	HALF LTR	3.99
EVIAN – Natural spring water . . . . .	HALF LTR	3.99

## Non-Alcoholic Brews

O'DOULS – light or dark . . . . .	3.49
HENRY WEINHARD'S ROOT BEER . . . . .	3.49
GUINNESS KALIBER . . . . .	4.00
REED'S JAMAICAN STYLE GINGER ALE – Freshly brewed . . . . .	3.59

## Fountain Floats & Shakes

*Prepared with whole milk and italian gelato ice cream*

ROOT BEER FLOAT – Made with Henry Weinhard's Root Beer and Vanilla Figaro Gelato . . . . .	4.29
CHOCOLATE OR VANILLA SHAKE . . . . .	4.39
STRAWBERRY SHAKE . . . . .	4.79



## House Wines



BOTTLE

**New**



HALF LTR

**New**



QUARTER LTR

CAN BE SHARED

WHITE ZINFANDEL, BERINGER, California, '03 . . . . .	12.85	9.25	4.85
Lively, aromatic, and fruity			
<i>Please note: We feature an unusual and extensive selection of rosé wines on our wine list.</i>			
PINOT GRIGIO, STELLA, Italy, '02 . . . . .	16.00	11.75	6.50
Popular light white wine			
SAUVIGNON BLANC, ADLER FELS, Russian River, '02 . . . . .	22.75	16.50	8.25
Exceptionally full flavored, intense Sauvignon Blanc with varietal herbs and fruit notes			
CALIFORNIA CHARDONNAY, B.V. CENTURY CELLARS . . . . .	17.00	13.95	6.75
Dry, fresh with apple and melon fruit, light oak aging			
FRENCH CHARDONNAY, PETITE CHABLIS, '03 . . . . .	26.00	18.85	9.85
A bright aromatic wine with impressive texture, no oak			
FRENCH BISTRO RED WINE . . . . .	13.75	9.75	5.75
A pleasing blend of 85% Merlot and Cabernet			
PINOT NOIR, BRANCOTT, Marlborough, New Zealand, '02 . . . . .	22.75	16.50	8.50
Elegant and smooth with ripe cherry and plum flavors			
MERLOT, CASA RIVAS, Chile, '02 . . . . .	20.00	16.00	7.95
Rich, supple fruit			
SYRAH-CABERNET, GRAFFIGNA, Argentina, '02 . . . . .	20.00	16.00	7.95
Full flavored, spicy with subtle oak			

## The Half Bottle

CABERNET SAUVIGNON, HELLER ESTATE, Carmel Valley, '01 . . . . .	THE HALF BOTTLE	15.50
CHARDONNAY, FETZER, SUNDIAL RANCH, California, '02 . . . . .	THE HALF BOTTLE	12.60



Please Ask Your Server for Our Complete List of Wines by the Bottle.



## —◆◆ Beer on Tap ◆◆—

	PITCHER	TALL	PINT	REGULAR
<b>PABST "BLUE RIBBON", Beer, USA, 3.3% Alc Vol</b> . . . . .	10.75	4.00	3.00	2.25
<b>COORS, Light Beer, Colorado, 3.9% Alc Vol</b> . . . . .	12.50	4.50	4.00	2.50
<b>ANCHOR STEAM, Steam Beer, 5.6% Alc Vol</b> . . . . .	17.00	5.50	5.00	3.50
<b>DRAKES LOCAL MICRO BREW, Amber Ale, 5.6% Alc Vol</b> . . . . .	17.00	5.50	5.00	3.50
<b>STELLA ARTOIS, Imported Lager, Belgium, 4% Alc Vol</b> . . . . .	18.00	5.75	5.25	3.50
<b>SIERRA NEVADA, Pale Ale, California, 4.4% Alc Vol</b> . . . . .	18.00	5.75	5.25	3.50
<b>PYRAMID LOCAL MICRO BREW, Hefeweizen, Unfiltered, 4.2% Alc Vol</b> . . . . .	18.00	5.75	5.25	3.50
<b>GUINNESS, Irish Stout, 4% Alc Vol</b> . . . . .	19.75	6.50	5.75	4.00



## —◆◆ Bottled Beers ◆◆—

—In the Pub Special —  
**"Imported Beer Club Night"**

Every Wednesday Night (4 p.m. to Closing) – All sizes of imported beers only \$3.75!



We use a special "Nitro" mixed-gas draft system to ensure an extra smooth and savory taste for your drinking pleasure.

Pilsner-Style Lagers	
<i>Brewed with Bottom-Fermenting Yeast with varying degrees of bitterness from hops.</i>	
LIGHT LAGERS	
AMSTEL LIGHT, Holland . . . . .	4.75
BUD LIGHT, USA . . . . .	3.75
DAB-DORTMUNDER, N. Germany (low carb) . . . . .	4.75
MILLER LITE, USA . . . . .	3.75
SAMUEL ADAMS LIGHT, Boston . . . . .	4.75
MICHELOB ULTRA, USA (low carb) . . . . .	3.75
REGULAR LAGERS	
ASAHI, Super dry, Japan . . . . .	4.75
BECKS, N. Germany . . . . .	4.75
BITBURGER PILSNER, Germany . . . . .	4.75
BUDWEISER, USA . . . . .	3.75
COORS, Original, Colorado . . . . .	3.75
CORONA, Mexico . . . . .	4.75
DAB-DORTMUNDER, N. Germany . . . . .	4.75
EKU 28, Sipping beer, 11% Alc Vol, Bock, Bavaria . . . . .	5.75
DOS EQUIS, Special Lager, Mexico . . . . .	4.75
HARP, Ireland . . . . .	4.75
HEINEKEN, Holland . . . . .	4.75
LABATTS BLUE, Canada . . . . .	4.75
MILLER MGD, USA . . . . .	3.75
PETE'S STRAWBERRY LAGER, N. Carolina . . . . .	4.75
PILSNER URQUELL, Czech Republic . . . . .	4.75
RED STRIPE, Jamaica . . . . .	4.75
ROLLING ROCK, Latrobe, PA . . . . .	4.75
SAMUEL ADAMS, Boston Lager . . . . .	4.75
SPATEN, Premium, Bavaria . . . . .	4.75
STEINLAGER, New Zealand . . . . .	4.75
TENNENT'S, Scotland . . . . .	4.75
WARSTEINER, Pilsner, N. Germany . . . . .	4.75
DARK LAGERS	
WELTENBURGER, Doppel Bock, 16 oz, Bavaria . . . . .	6.50
NEGRA MODELO, Mexico . . . . .	4.75

Ales	
<i>Brewed with top-fermenting yeast and aromatic malt grains, they're more bitter and full-bodied than any other styles of beer.</i>	
WHEAT AMBER, <u>Schneider Weisse</u> , 16.5 oz . . . . .	6.75
WHEAT DARK, <u>Erdinger Weisse</u> , 16.5 oz . . . . .	5.75
The "Entry-Level Dark Beer"	
WHEAT DRY LIGHT, <u>Berliner Weisse</u> , 12 oz . . . . .	5.75
KÖLSCH, <u>Reissdorf</u> , Cologne, Germany, 16.5 oz. . . . .	6.75
PALE, <u>Bass</u> , England . . . . .	4.75
BELGIAN TRAPPIST, <u>Chimay Triple</u> , 8.0% Alc vol . . . . .	5.75
I.P.A., <u>Lagunitas</u> , N. California . . . . .	4.75
I.P.A., <u>Samuel Smith</u> , England . . . . .	6.75
E.S.B., <u>Fuller's</u> , England . . . . .	4.75
E.S.B., <u>Red Hook</u> , Washington . . . . .	4.75
AMBER, <u>Red Tail</u> , Mendocino Brewing Co. . . . .	4.75
AMBER, <u>Fat Tire</u> , New Belgium Brewing, Colorado . . . . .	4.75
RED ALE, <u>Moretti</u> , "La Rossa," Italy . . . . .	4.75
BROWN, <u>New Castle Brown</u> , England . . . . .	4.75
SCOTCH ALE, <u>McEwans</u> . . . . .	4.75
STRONG ALE "Arrogant Bastard Ale" Stone Brewing Co., 7% Alc Vol 22oz . . . . .	6.75
SMOKED ALE, <u>Schlenkerla Rauchbier</u> , Germany Think of it as a "Liquid Cigar," 5.1% Alc Vol 16 oz . . . . .	6.75

Porters	
<i>Forerunners to stout. A good choice for those who like dark beers, but find stout too heavy.</i>	
TADDY PORTER, <u>Samuel Smith</u> , England . . . . .	6.75
PORTER, <u>Black Butte</u> , Oregon . . . . .	4.75
VINTAGE SIPPING PORTER, 2001 <u>Carnegie Porter</u> , A.B. Pripps, Sweden, 16 oz btl . . . . .	8.25

Stouts	
<i>Heavy, dark and rather bitter, they're best served at room temperature to reveal their rich flavors.</i>	
OATMEAL STOUT, <u>Youngs</u> , England . . . . .	5.25
IMPERIAL STOUT, <u>North Coast Brewing Co.</u> . . . . .	5.25
Alc Vol 8.0%	

Hard Ciders	
VERMONT APPLE CIDER, <u>Woodchuck</u> . . . . .	4.75
RASPBERRY or PEAR CIDER, <u>Wyder</u> . . . . .	4.75



—◆◆ Quinn's Lighthouse Gift Card ◆◆—



Give the Gift of Food & Spirits with our new Gift Card!

Ask us about discounts for Business/Employee Gift Programs!



—◆◆ Beer Special ◆◆—



Weizen Beer

A refreshing, light German speciality ale. Top fermenting with up to 60% malted wheat and barley malt, little or no hops and a special weizen bier yeast. Traditionally served with a slice of lemon or a shot of woodruff (Waldmeister) or raspberry (Himbeer) syrups. We have selected beers that best represent four distinctly different styles of weizen beer.

- LIGHT: BERLINGER WEISSE** – A very dry and refreshing beer, served with your choice of “Waldmeister” (woodruff) or “Himbeer” (raspberry), 12 oz ..... **5.00**
- AMBER: SCHNEIDER WEISSE** – The classic bavarian, 16.5 oz bottle ..... **6.50**
- DARK: ERDINGER DUNKEL** – Pleasing to those who don't usually like a dark beer, 16.5 oz bottle ..... **5.50**
- UNFILTERED DRAFT: PYRAMID** – Local micro brew, 16.5 oz bottle ..... **Reg 3.50 ... Pint 5.25 ... Tall 5.75**

**The Pub**



Monday thru Friday • 4:00 – 7:00 p.m.

WELL DRINKS ..... **3.50**  
 ALL AMERICAN DRAFT BEERS ..... Tall glass for the price of a pint!

**ALL APPETIZERS 50% OFF!**



## ◆◆◆ Specials ◆◆◆

- Monday** **OUR OWN EASY-TO-EAT CIOPPINO** – Iron pot cioppino with white fish, prawns, calamari, sea scallops, and fresh clams and mussels, served with **caesar salad & garlic bread** ..... **16.89**
- Tuesday** **PAELLA VALENCIANA** – Prawns, chicken, fresh clams, mussels & bay shrimp simmered in a light chicken broth, saffron rice topped with capers & olives, served with **caesar salad & garlic bread** ..... **16.89**
- Wednesday** **CALIFORNIA MIXED GRILL** – Blackened breast of chicken, broiled filet of salmon and smoked sausage atop a mild pepper, onion and vegetable julienne, served with **french fries, caesar salad & garlic bread** ..... **16.89**

## Appetizers

- POTSTICKERS (5)** ..... **5.99**
- BAYSHRIMP COCKTAIL** ..... **6.99**
- JALAPENO POPPERS** – Filled with cheese (5) ..... **6.69**
- QUINN'S "NACHO STYLE" DINGEL CHIP PLATTER** – Corn chips, refried beans, jalapeno rings, three-cheese blend and sour cream ..... **8.59**
- "Gordo Wishes" add:** Guacamole..1.69 • Bacon Bits..1.59 • Bleu Cheese..89¢ • Fried Onions..89¢
- MONTEREY DEEP FRIED CALAMARI** – Served with a red dipping sauce ..... **9.99**
- QUINN'S FAMOUS DEEP FRIED GARLIC CHICKEN WINGS** – our wings have a special breading and are sauteed in butter with fresh garlic and tabasco (*mildly spicy*) .... **WINGS FOR ONE (6) 7.99** .... **WINGS FOR TWO (12) 10.99**
- OLD FASHIONED PRAWN COCKTAIL** – Six large prawns with horseradish cocktail sauce ..... **10.99**  
Like more prawns? Have at it!!! ..... **Add 1.09 Each**

*Our mussels are cultured, medium-size black or blue mediterranean type. From Prince Edward Island P.E.I., Canada. We use clams that are cultured "Cherry Stone" or "Little Neck." They are shipped to us from the East Coast or we serve "cockles" from New Zealand, based on availability.*

## Fresh Mussels & Clams

**MUSSELS, BELGIAN STYLE**  
Bathed in saffron broth with diced plum tomatoes and pernod, served with french fries & mayonnaise dip  
**13.99**



- |  | Half Bucket | Full Bucket |
|--|-------------|-------------|
| <b>New</b> ANCHOR BEER STEAMED MUSSELS   | 8.99        |             |
| MUSSELS, NEW ENGLAND STYLE – Prepared in a butter, garlic, celery and white wine broth         | 8.99        | 13.99       |
| CLAMS & MUSSELS, NEW ENGLAND STYLE – Prepared in a butter, garlic, celery and white wine broth | 9.99        | 15.99       |
| ALL CLAMS, NEW ENGLAND STYLE – Prepared in a butter, garlic, celery and white wine broth       | 10.99       | 16.99       |
| CLAMS, CAJUN STYLE – Prepared in a rich tomato cream sauce ( <i>mildly spicy</i> )             | 10.99       | 16.99       |

## Soups

- SPECIAL SOUP OF THE DAY** .... Cup **3.59** ... Bowl **4.79**
- QUINN'S OWN CHOWDER** .... Cup **5.99** ... Bowl **6.79**
- QUINN'S FRENCH ONION SOUP BOWL** ..... **5.99**

### FRESH SOURDOUGH GARLIC BREADS

- GARLIC BREAD** ..... **1.99**
- PESTO BREAD** ..... **2.09**
- COMBINATION BASKET (garlic & pesto)** ... **3.99**
- New** **CHILE-CHEESE (mildly spicy)** ..... **3.19**

## Salad Appetizers

- MIXED GREENS** – Served with seasonal garnish. Choice of dressings: **Quinn's balsamic vinaigrette, fat-free creamy wasabi sesame vinaigrette, traditional bleu cheese or ranch** ..... **4.69**
- New** **HEART OF ROMAINE** – Served with two-bean salad, tomatoes, purple onions, and red and bleu vinaigrette ..... **4.99**
- CAESAR SALAD** – Leaf of romaine, caesar dressing, parmesan, and croutons ..... **4.99**
- STEAKCUT TOMATO** – Sliced thick, purple onions and anchovies with Quinn's balsamic vinaigrette ..... **6.69**
- EUREKA SALAD** – Baby spinach with crumbled bleu cheese, sweet roasted bell peppers, sunflower seeds and Quinn's balsamic vinaigrette ..... **6.89**
- QUINN'S SIGNATURE APPETIZER** – (*can be shared*) Two beefsteak tomatoes with pesto vinaigrette, topped with generous portions of bay shrimp ..... **7.99**



## Entrée Salads

**WHOLE LEAF CAESAR'S** *(our house-made dressing does not contain raw eggs)*

- I Leaf of Romaine, caesar dressing, parmesan and croutons ..... **7.99**
- II With herb-crusted chicken breast *(spicy)* ..... **11.99**
- III With bay shrimp ..... **11.99**
- IV With smoked Scottish salmon ..... **13.99**
- V With fresh broiled filet of Atlantic salmon ..... **14.99**
- Add salmon blackened ..... **Add 1.09**

- QUINN'S CAPRESE SALAD OF BEEFSTEAK TOMATO** – Marinated artichoke hearts, red onions, kalamata olives, capers and firm smoked mozzarella with basil pesto vinaigrette ..... **9.99**
- Add sliced herb-crusted chicken breast *(spicy)* ..... **Add 3.69**

- SPINACH SALAD** – Baby spinach, crumbled eggs, bacon, with Quinn's balsamic vinaigrette and sprinkled with parmesan cheese ..... **10.79**
- Add bay shrimp or sliced herb-crusted chicken breast *(spicy)* ..... **Add 3.69**

- QUINN'S COBB SALAD** – Mixed greens with diced fresh avocado, smoked turkey breast, feta cheese, hearts of artichoke and diced bacon with your choice of dressing ..... **11.99**

**Choice of dressings:**

Quinn's balsamic vinaigrette, fat-free creamy wasabi sesame vinaigrette, traditional bleu cheese, or ranch dressing

- PRAWNS & SHRIMP SUPREME** – Served with our own louis dressing and traditional accompaniments ..... **14.99**



## Fish & Seafood



**BLACKENED PRAWNS** *(spicy)*

Served with dijon cream mustard sauce and black beans, rice & corn salsa

**\$16.69**

**SALMON WELLINGTON**

Filet of fresh salmon topped with creamy bayshrimp sauvignon blanc wine sauce, baked in a puffed pastry, served with fresh vegetables & savory wild rice mixture

**\$16.99**

- QUINN'S BOSTON BEER BATTER "FISH & CHIPS"** *(Alaska Pollock)* – Served on special slaw and with malt vinegar, house-made tartar sauce and french fries ..... **9.99**

- DINKY DOO SEAFOOD STEW** – Clams, mussels, calamari and prawn in a vegetable and rice chicken broth served with fresh garlic bread ..... **9.99**

- CALAMARI MARINARA** – Sauteed with garlic and shallots in marinara red sauce, served on two-grain rice ..... **10.99**

- WHITE FISH ST. BARBARA** – Prepared with garlic, shallots, mushrooms, plum tomatoes, sliced olives, and capers sauteed in a butter and white wine sauce ..... **11.99**

- BLACKENED WHITE FISH** – Creole style, flash-cooked, hot & spicy! Served with salsa ..... **12.99**

- SCALONE STEAKS AMONDINE** – A succulent blend of abalone and scallops, sauteed with lemon butter and white wine, topped with roasted almonds ..... **13.99**

- FILET OF SALMON** – Broiled in a white wine dill sauce with hearts of artichoke and fresh mushrooms ..... **15.99**

- PRAWNS SCAMPI STYLE** – sauteed in a light olive oil, tomato and mushroom sauce with a touch of garlic ..... **16.99**

- BOOGALOO JUMPING PRAWNS** – Prawns sauteed in garlic, wine and spices, flavored with smoked sausage and topped with jalapeno salsa, served with rice and fresh vegetables ..... **16.99**

## Quinn's Doodaa Composed Plates

These popular dishes start with a bed of black beans, two-grain rice, corn salsa, fresh avocado, and mild green chile.

- VIRGIN DOODAA** – Fresh steamed vegetables ..... **9.99**
- RED ROOSTER DOODAA** – Blackened chicken breast *(spicy)* ..... **10.99**
- FRESH BROILED SALMON DOODAA** ..... **11.99**
- PRAWNS DOODAA** – Prawns with garlic, wine, and spices ..... **12.99**



## Poultry



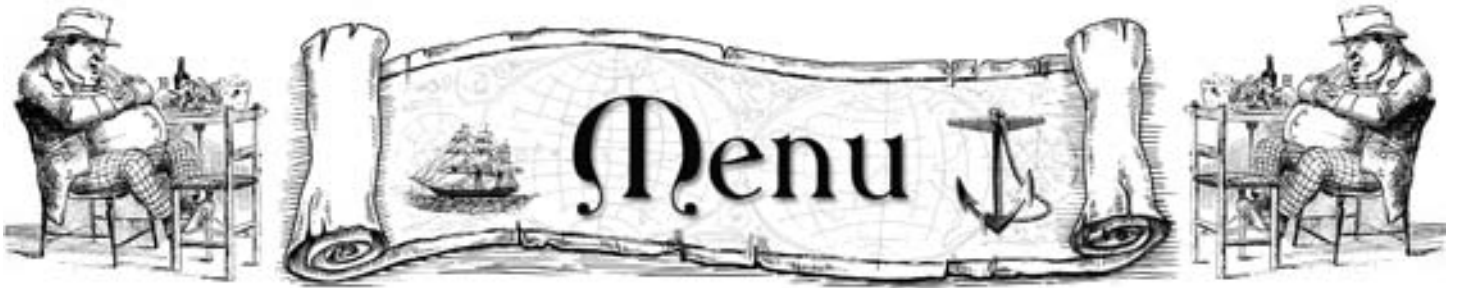
*We use boneless, skinless breast of chicken*

**QUINN'S DEEP-FRIED BREAST OF CHICKEN IN BBQ SAUCE**  
Served on special slaw with french fries ..... **11.99**

- DEEP-FRIED DOUBLE BREAST OF CHICKEN** – Served on special slaw with ranch dressing and french fries ..... **9.99**

- CHICKEN EMBARCADERO** – Breast of chicken sauteed with tomato, mushrooms, green onion, English cucumbers and marinated mild red peppers ..... **11.79**

- CHICKEN TUSCANY** – Broiled chicken breasts topped with prawns in a scampi-style olive oil and tomato sauce with fresh sliced avocado ..... **13.99**



## Pasta

### QUINN'S HOMEMADE LASAGNE DINNER

Layered with Neiman Ranch beef, Italian style hot sausage, fresh mushrooms, ricotta cheese, and our zesty marinara (red) sauce, topped with monterey jack and sharp cheddar cheeses, **served with mixed salad and fresh garlic bread.**

**12.99**

- ♥ **VEGETARIAN PASTA SALERNO** – Penne served in a marinara (red) sauce with fresh sliced mushrooms, marinated artichoke hearts, sliced manzanilla olives and green onions ..... **9.99**
- ♥ **ALFREDO PENNE PASTA PRIMAVERA** – Served in a rich white cream with seasonal vegetables ..... **10.99**
- ♥ **LINGUINE SONOMA** – Served in a light garlic chicken broth with marinated sweet bell peppers and mushrooms topped with broiled chicken breast ..... **12.99**  
Add spicy blackened chicken ..... *Add 1.09*
- ♥ **PESTO & BAY SHRIMP LINGUINE** – Served in a light traditional pesto sauce with plum tomatoes ..... **13.99**
- ♥ **PASTA BALBOA** – Angel hair pasta served in a light cream sauce with smoked sausage, scallops, whitefish, mushrooms, cilantro, green onions, and plum tomatoes ..... **14.99**
- ♥ **FISHERMAN'S WHARF LINGUINE** – Served in the sauce of your choice: **Alfredo (cream)** or **Marinara (red)** ♥ with imported baby clams and fresh in-shell clams ..... **15.99**
- ♥ **SEAFOOD PASTA CIOPPINO STYLE** – Linguine with a rich marinara (red) sauce with white fish, calamari, scallops, clams, mussels and prawns ..... **16.99**
- 🕒 **PASTA MARCO POLO** – Linguine served in a mildly spicy madras curry sauce with sea scallops, prawns, chicken, bay shrimp and mussels, topped with almonds ..... **16.99**

## Quality Meats

- ♥ **SAUSAGE DUO** – smoked sausage and spicy italian sausage with your choice of one of each, or two of the same. Served with onions, red and green bell peppers and Quinn's fries ..... **9.99**
- ♥ **NIMAN RANCH CENTER-CUT BONELESS PORK LOIN CHOPS** ..... **13.99**
  - **Traditional Style** - Served with sweet onions and applesauce.
  - **Hungarian Style** – Served with a paprika cream mustard sauce (mildly spicy) topped with roasted onions.

*Both styles are served with fresh vegetables and roasted yukon gold potatoes.*
- ♥ **CHOICE NEW YORK STEAK**
  - **Traditional Broiled to your order** ..... **18.99**
  - **Bistro Steak** – Served with garlic butter and fresh mushrooms ..... **19.99**
  - **Brandy Cream Pepper Steak** – Prepared with madagascar green pepper corns, brandy and a touch of cream (mildly spicy) ..... **20.99**

## Combination Plates

*Traditional and contemporary style dishes that combine two or more meats or seafood, as well as different styles of preparation.*

- ♥ **MIXED GRILL** – Grilled breast of chicken blackened, fresh broiled filet of salmon and smoked sausage served over a pepper, onion and vegetable julienne, served with Quinn's fries ..... **14.99**
- ♥ **JAMBALAYA** – Traditional style with prawns, chicken, ham, hot sausage, and red and green bell peppers in creole tomato rice, served with fresh garlic bread. .... **15.99**
- ♥ **PAELLA VALENCIANA** – Traditional Spanish saffron rice dish with prawns, chicken, cockle clams, bay shrimp, mussels, olives and capers ..... **16.99**
- ♥ **OUR OWN EASY-TO-EAT CIOPPINO** – Iron pot cioppino with white fish, prawns, calamari, sea scallops, P.E.I. mussels and cockel clams, served San Francisco style in a rich marinara (red) sauce ..... **18.99**
- ♥ **SURF AND TURF** – Prawns in a scampi-style olive oil and tomato sauce and a broiled new york steak, topped with fresh mushrooms, served with fresh vegetables and roasted potatoes ..... **22.99**



- 🕒 A Quinn's Signature Dish
- Entrees include our fresh vegetable bouquet and a choice of savory rice, roasted yukon gold potatoes, or penne rigate in marinara sauce
- ♥ Prepared to meet the dietary guidelines of The American Heart Association



## Light Portions



- New** → **RAUL'S SALAD** – A pre-mixed, chopped salad with carrots, red onions, capers, hard boiled egg, bell peppers and beans, tossed in a light pesto vinaigrette, garnished with fresh avocado (*no substitution, please!*) ..... **7.99**  
**You May Wish to Add:** Crumbled Bleu or Feta Cheese ... **\$1.59** Bayshrimp or Herb Crusted Chicken (*spicy*) ... **\$3.69**
- PASTA, BUCATINI STYLE** – Angel hair pasta served in a marinara (*red*) sauce with sliced mushrooms, cilantro and marinated artichoke hearts ..... **8.99**
- FRESH CLAM ANGEL HAIR PASTA** – Cooked in wine and garlic broth with capers ..... **8.99**
- SHRIMP PESTO PASTA** – Angel hair pasta served in a light garlic pesto sauce with bay shrimp ..... **9.99**
- MADRAS CURRY VEGETABLE PLATE** – Served in a mildly spicy curry sauce with fresh vegetables, served on black beans and rice, topped with roasted almonds ..... **9.99**
- New** → **FRESH VEGETABLE FRITTATA** – Served with mixed greens and gazpacho salsa ..... **9.99**
- FRESH BROILED SALMON OPEN-FACED SANDWICH** – Served with dill remoulade ..... **9.99**  
 Your choice of mixed greens or french fries ..... *Blackened Salmon Add 1.29*

## Famous Burgers from Happy Cows

We are proud to offer you *Niman Ranch meats*, the finest tasting meat in the world. For over 20 years, Niman Ranch has produced premium-quality, naturally raised meats, through family-run ranches, superior breeding, natural feeding and humane husbandry. Of the three ranches, two are located right here in California – Bolinas and Petaluma – and they all are operated according to the highest standards of environmental stewardship.



Niman Ranch only feeds all-natural vegetarian feed. The feed for our livestock is fit for human consumption.



Our hamburgers are extra large at 10 ounces and are flame-broiled to order at medium or well-done. All burgers are served with tomato, onion, pickle garnish and your choice of Quinn's fries or mixed salad with balsamic vinaigrette.

- QUINN'S GREAT BIG NIMAN RANCH HAMBURGER, 10 oz** – Smothered with sauteed onions ..... **8.79**
- NIMAN RANCH BBQ PORK LOIN BURGER** – Served sliced on sourdough roll with green onions ..... **8.79**
- BUBBA'S BLACKENED NIMAN RANCH HAMBURGER** – Our famous great big burger topped with fire-roasted sweet bell peppers (*mildly spicy*) ..... **8.99**
- THE GILROY NIMAN RANCH HAMBURGER, 10 oz** – Blackened great big burger on fresh sourdough garlic bread (*spicy*) ... **8.99**
- THE ARNOLD BURGER! – 20 oz.** (*Forerunner known as **The Biliary Burger!***) ..... **15.99**  
 This one includes **two regular free wishes** from below, all of which will make you thirsty, so try our "Arrogant Bastard Strong Ale" micro brew with this.



## Try Something from the Other Side of the Fence!



- SAVOURY TURKEY BURGER** – Seasoned with lemon, pepper and a touch of garlic ..... **7.89**
- GARDENBURGER** – The original meatless burger made from mushrooms and grains ..... **7.89**
- SMOKED SAUSAGE BURGER** – Served on a roll with sauteed mushrooms and onions ..... **7.89**
- CHICKEN BURGER** – Grilled skinless chicken breast ..... **8.89**
- CLUBHOUSE SANDWICH (Lunch Only)** – Served on grilled sourdough with choice of salad, french fries or a cup of the "soup of the day" ..... **8.99**
- THE ENRON DOUBLE DIP** – A combination of turkey and pork, thinly sliced, served on soft roll with french fries and pickle spear. **YOU DECIDE: 1. All Turkey 2. All Pork 3. Half & Half** ..... **8.89**  
**To really top it off, add Jack Cheese** ..... **.89¢**

<b>Regular Wishes:</b> <b>89¢ each</b>	<ul style="list-style-type: none"> <li>• Ortega Chile</li> <li>• Sauteed Mushrooms</li> <li>• Fried Onions</li> </ul>	<ul style="list-style-type: none"> <li>• Relish</li> <li>• Swiss</li> </ul>	<ul style="list-style-type: none"> <li>• Cheddar</li> <li>• Jack</li> </ul>	<b>Extra Special Wishes: \$1.59 each</b>	<ul style="list-style-type: none"> <li>• Bacon Strips</li> <li>• BBQ Sauce</li> <li>• Fresh Avocado</li> <li>• Feta Cheese</li> <li>• Bleu Cheese</li> </ul>
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## Game Burgers

LOW IN FAT – RICH IN FLAVOR



**FREE RANGE BUFFALO BURGER**

*Only 6% Fat!*

Texas Durham Ranch, topped with firm smoked buffalo mozzarella ..... **.9.69**



**BIG BIRD OSTRICH BURGER**

*Only 4% Fat!*

(Does not taste like "chicken"!)  
 Topped with fried onion plumes ... **.9.69**