

QUINN'S
STEAKHOUSE & IRISH BAR



Holiday Lunch

TORONTO'S IRISH STEAKHOUSE
Irish Hospitality & Heritage On Tap

QUINN'S
STEAKHOUSE & IRISH BAR
S H E R A T O N C E N T R E

Holiday Entertainment made easy

The Holiday Season presents so many reasons to celebrate, so we would like to invite you to join us at Quinn's Steakhouse and Irish Bar for your very special office or family event!

Whether it is for Lunch, Dinner or a Cocktail Reception, we would love for you to discover the Hospitality that is offered all year round at Toronto's Irish Steakhouse!

Chef Paul Pisa has prepared a variety of crowd pleasing Prix Fixe Menus, all within an attractive price level. However, we can always assist you in creating a custom made Prix Fixe Menu with all your favourite dishes.

Start by talking to a member of Quinn's Management Team.

We are committed to make your Holiday Event extra special and easy.

QUINN'S
STEAKHOUSE & IRISH BAR
SHERATON CENTRE

 *Holiday Lunch 1* 

MIXED GREENS & CRANBERRY SALAD

WITH SUNDRIED CRANBERRIES AND A CRANBERRY VINAIGRETTE

OR

BUTTERNUT SQUASH SOUP



PRIME RIB AU JUS

8OZ CUT, LIGHTLY SPICED AND SLOW ROASTED,
WITH GARLIC MASHED POTATOES AND SHOESTRING ONIONS

OR

CRISP ROASTED DUCK LEG

POTATO PIE AND KILBEGGAN PRUNES

OR

CLARE ISLAND SALMON

PAN FRIED NEW POTATO AND LEMON BUTTER SAUCE

OR

ROASTED GRAIN FED ONTARIO TURKEY BREAST

SAVOURY BREAD PUDDING, CRANBERRY SAUCE AND GARLIC MASHED POTATOES



NEW YORK CHEESECAKE

BERRY COMPOTE



YOUR CHOICE

MAIN COURSE AND APPETIZER **\$30** MAIN COURSE AND DESSERT **\$30**
APPETIZER, MAIN COURSE AND DESSERT **\$35**

EXCLUDING TAXES & 17.5% GRATUITY

QUINN'S
STEAKHOUSE & IRISH BAR
SHERATON CENTRE

❄️❄️ *Holiday Lunch 2* ❄️❄️

MIXED GREENS & CRANBERRY SALAD

WITH SUNDRIED CRANBERRIES AND A CRANBERRY VINAIGRETTE

OR

CAESAR SALAD

WITH ANCHOVY, BERKSHIRE PANCETTA, PARMESAN TUILE AND GARLIC CROUTONS

OR

BUTTERNUT SQUASH SOUP



PRIME RIB AU JUS

10OZ CUT, LIGHTLY SPICED AND SLOW ROASTED,
WITH GARLIC MASHED POTATOES AND SHOESTRING ONIONS

OR

CLARE ISLAND SALMON

PAN FRIED NEW POTATO AND LEMON BUTTER SAUCE

OR

TOP SIRLOIN STEAK

10OZ WITH BROILED TOMATO AND LOADED BAKED POTATO

OR

ROASTED GRAIN FED ONTARIO TURKEY BREAST

SAVOURY BREAD PUDDING, CRANBERRY SAUCE AND GARLIC MASHED POTATOES



NEW YORK CHEESECAKE

BERRY COMPOTE

OR

DOUBLE CHOCOLATE PECAN TART

CHOCOLATE ESPRESSO GLAZE AND VANILLA SAUCE



YOUR CHOICE

MAIN COURSE AND APPETIZER **\$35** MAIN COURSE AND DESSERT **\$35**
APPETIZER, MAIN COURSE AND DESSERT **\$40**

EXCLUDING TAXES & 17.5% GRATUITY

QUINN'S
STEAKHOUSE & IRISH BAR
SHERATON CENTRE

❄️❄️ *Holiday Lunch 3* ❄️❄️

MIXED GREENS & CRANBERRY SALAD

WITH SUNDRIED CRANBERRIES AND A CRANBERRY VINAIGRETTE

OR

CAESAR SALAD

WITH ANCHOVY, BERKSHIRE PANCETTA, PARMESAN TUILE AND GARLIC CROUTONS

OR

BUTTERNUT SQUASH SOUP



PRIME RIB AU JUS

14OZ CUT, LIGHTLY SPICED AND SLOW ROASTED,
WITH GARLIC MASHED POTATOES AND SHOESTRING ONIONS

OR

ROASTED GRAIN FED ONTARIO TURKEY BREAST

SAVOURY BREAD PUDDING, CRANBERRY SAUCE AND GARLIC MASHED POTATOES

OR

PAN SEARED HALIBUT

PORCINI CRUSTED WITH CREAMED CORN AND FRESH BASIL

OR

FILET MIGNON

7OZ WITH BROILED TOMATO AND LOADED BAKED POTATO



NEW YORK CHEESECAKE

BERRY COMPOTE

OR

DOUBLE CHOCOLATE PECAN TART

CHOCOLATE ESPRESSO GLAZE AND VANILLA SAUCE



YOUR CHOICE

MAIN COURSE AND APPETIZER **\$40** MAIN COURSE AND DESSERT **\$40**
APPETIZER, MAIN COURSE AND DESSERT **\$45**

EXCLUDING TAXES & 17.5% GRATUITY