

Lunch



Appetizers

JUMBO LUMP CRAB CAKE 24

Maryland blue crab, capers, citrus
beurre blanc, aioli sauce

SHRIMP COCKTAIL

4PCS. 22 | EACH ADDITIONAL 6

Colossal chilled shrimp, cocktail sauce

OYSTERS ROCKEFELLER

1/2 DOZEN | 23

A New Orleans Classic: spinach
stuffing, pernod, béarnaise sauce

OYSTERS ON THE HALF SHELL*

1/2 DOZEN | 21

Seasonal East Coast selection, cocktail
sauce, horseradish

TUNA SASHIMI* 21

Fried wontons, wakame salad, wasabi,
spicy mayonnaise, soy sauce

CALAMARI-STEAK CUT

SAUTÉED 17 | FRIED 15

Lightly fried, served with three sauces:
classic cocktail, citrus beurre blanc,
remoulade

BUFFALO SHRIMP 18

Lightly fried, spicy buffalo sauce, bleu
cheese cole slaw

GRILLED OCTOPUS SALAD 18

Spring mix, fried potatoes, red onion,
capers, olives, red wine vinaigrette

SEAFOOD STACK 28

Shrimp, crab, lobster, tomato
cucumber salsa, avocado, spicy mayo,
and lemon-lime vinaigrette

STEAK BITES* 22

Seasoned beef tenderloin tips,
caramelized onion, arugula,
Churchill's zip sauce

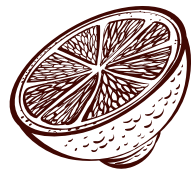
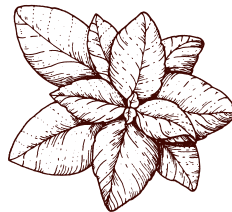
CHURCHILL SLIDERS*

2 FOR 15 | ADDITIONAL 6

Seasoned beef, caramelized onions,
dill pickles, choice of cheese: cheddar,
american or swiss, brioche bun

CHEESE & CHARCUTERIE 22

An array of gourmet cheeses, cured
meats, crackers, honey balsamic
strawberries, mixed olives



Salads

CAESAR

12 | SIDE 8

Romaine lettuce, croutons, parmesan
reggiano, caesar dressing

DAVIDOFF

12 | SIDE 8

Field greens, goat cheese, roasted beets,
toasted almonds, red onions, carrots,
citrus vinaigrette

CHOPPED

12 | SIDE 8

Iceberg lettuce, tomatoes, bacon,
crumbled egg, cucumber, red onions,
bleu cheese dressing

SEAFOOD COBB 28

Romaine lettuce, lobster, shrimp, crab,
bacon, tomato, red onion, avocado,
lemon lime vinaigrette

Add

COLOSSAL SHRIMP (3PC) 16

FRIED ROCK SHRIMP 15

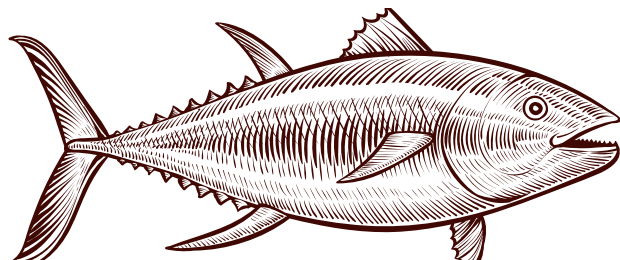
TUNA* 16

SALMON 13

BEEF TENDERLOIN TIPS* 14

CHICKEN 9

SAUSAGE AND PEPPERS 10



*Extra dressing, sauces and additional items subject to charge.

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Parties of 5 or more are subject to a single check, and an added 20% gratuity.

ENTREES



Sandwiches

All sandwiches are served with a choice of sweet potato fries or potato wedges.

BLACKENED SALMON CLUB 22

Bacon, arugula, tomato, capers, garlic aioli. Served on a hoagie roll

SAUSAGE & PEPPERS SANDWICH 17

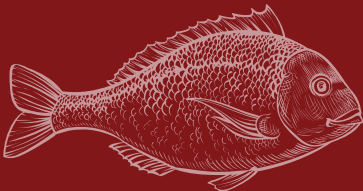
Fennel sausage, mixed peppers, onions, mozzarella cheese, spicy mustard. Served on a hoagie roll

BLACKEND CHICKEN SANDWICH 17

Blackened chicken, tomatoes, bacon, red onion, garlic aioli, cheddar cheese. Served on a hoagie roll

CHURCHILL’S CHEESEBURGER 17

1/2 lb seared seasoned beef, lettuce, tomatoes, onion, pickles, mayonnaise, choice of cheese: cheddar, american or swiss, brioche bun



CATCH OF THE DAY MKT

Special selection of fresh fish

CHEF’S SPECIAL MKT

Selected entrée uniquely prepared by our Executive Chef

Entrees

GRILLED FILET MIGNON* (6OZ) 47

GENTLEMEN’S CUT* (10OZ) 58

Char-grilled, served with mashed potatoes, seasonal vegetable. Choice of: Béarnaise, whiskey peppercorn or zip sauce.

Add Mushrooms 4 | Add Caramelized Onions 3

BLUE CRAB STUFFED SALMON 43

Atlantic salmon, Maryland blue crab, asparagus, tomatoes, redskin potatoes, lobster cream sauce

SHRIMP AND LOBSTER MAC & CHEESE 28

Four-cheese sauce, topped with cajun crumbs

CHICKEN PICATTA 28

Grilled chicken breast, artichokes, capers, herbs, lemon butter sauce, asparagus, redskin potatoes

FETTUCCINI ALFREDO 21

Rich cream sauce, shaved parmesan, garlic bread

CHIMICHURRI SHRIMP 34

Grilled colossal shrimp, parsley, cilantro, mint, garlic, olive oil, rice, roasted vegetables

Add

COLOSSAL SHRIMP (3PC) 16

FRIED ROCK SHRIMP 15

TUNA* 16

SALMON 13

BEEF TENDERLOIN TIPS* 14

CHICKEN 9

SAUSAGE AND PEPPERS 10

Sides 10

PARMESAN ASPARAGUS

ROASTED VEGETABLE MEDLEY

PORTOBELLO W/ ZIP SAUCE

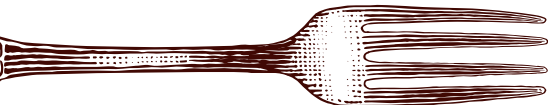
HERB MASHED POTATOES

SAUTÉED ARTICHOKES

ROASTED POTATOES

SAUTÉED ARUGULA/SPINACH

WILD RICE



**Extra dressing, sauces and additional items subject to charge.
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Dinner



Appetizers

JUMBO LUMP CRAB CAKE 24

Maryland blue crab, capers, citrus
beurre blanc, aioli sauce

SHRIMP COCKTAIL 4PCS. 22 | EACH ADDITIONAL 6

Colossal chilled shrimp, cocktail sauce

OYSTERS ROCKEFELLER 1/2 DOZEN | 23

A New Orleans Classic: spinach
stuffing, pernod, béarnaise sauce

OYSTERS ON THE HALF SHELL* 1/2 DOZEN | 21

Seasonal East Coast selection, cocktail
sauce, horseradish

TUNA SASHIMI* 21

Fried wontons, wakame salad, wasabi,
spicy mayonnaise, soy sauce

CALAMARI-STEAK CUT SAUTÉED 17 | FRIED 15

Tri-color peppers, cherry tomatoes,
capers, herbs, shallots, citrus beurre

BUFFALO SHRIMP 18

Lightly fried, spicy buffalo sauce, bleu
cheese cole slaw

GRILLED OCTOPUS SALAD 18

Spring mix, fried potatoes, red
onion, capers, olives, red wine
vinaigrette

SEAFOOD STACK 28

Shrimp, crab, lobster, tomato
cucumber salsa, avocado, spicy mayo,
and lemon-lime vinaigrette

STEAK BITES* 22

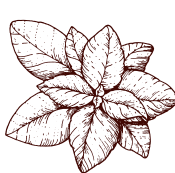
Seasoned beef tenderloin tips,
caramelized onion, arugula,
Churchill's zip sauce

CHURCHILL SLIDERS* 2 FOR 15 | ADDITIONAL 6

Seasoned beef, caramelized onions, dill
pickles, choice of American, cheddar
or Swiss

CHEESE AND CHARCUTERIE 22

An array of gourmet cheeses, cured
meats, crackers, honey balsamic
strawberries, mixed olives



Salads

CAESAR 12 | SIDE 8

Romaine lettuce, croutons, parmesan reggiano, caesar
dressing

CHOPPED 12 | SIDE 8

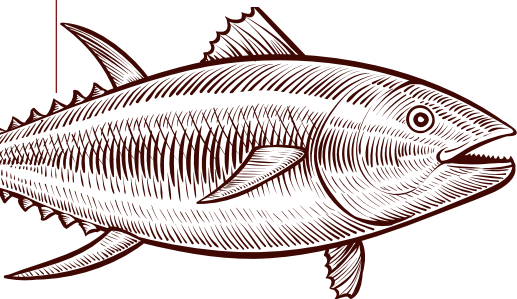
Romaine lettuce, tomatoes, bacon, crumbled egg, cucumber,
red onions, bleu cheese dressing

DAVIDOFF 12 | SIDE 8

Field greens, goat cheese, roasted beets, toasted almonds,
red onions, carrots, citrus vinaigrette

SEAFOOD COBB 28

Romaine lettuce, lobster, shrimp, crab, bacon, tomato,
red onion, avocado, lemon lime vinaigrette.



Add

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FRIED ROCK SHRIMP 15

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SALMON 13

BEEF TENDERLOIN TIPS* 14

CHICKEN 9

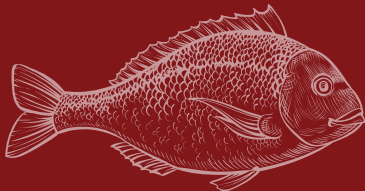
SAUSAGE AND PEPPERS 10

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ENTREES



CATCH OF THE DAY MKT
Special selection of fresh fish

CHEF'S SPECIAL MKT
*Selected entrée uniquely prepared
by our Executive Chef*

Entrees



CHAR-GRILLED BONE-IN RIBEYE STEAK* (20OZ.) 105
*Dry-Aged 41 Days. Served with redskin potatoes and seasonal vegetable.
Choice of Bearnaise, whiskey peppercorn or Churchills Zip Sauce
Add mushrooms 4 | Add caramelized onions 3*

COLORADO LAMB CHOPS MKT
Mint demi-glaze, roasted redskin potatoes, asparagus

ROASTED FILET MIGNON* (6OZ) 47
GENTLEMEN'S CUT* (10OZ) 58
*Seasonal vegetable, mashed potatoes. choice of: béarnaise,
whiskey peppercorn or Churchill's zip sauce
Add Mushrooms 4 | Add Caramelized Onions 3*

BLUE CRAB STUFFED SALMON 43
*Atlantic salmon, Maryland blue crab, asparagus, cherry
tomatoes, redskin potatoes, lobster cream sauce*

CHILEAN SEA BASS 49
*Pan seared with ginger oil, wilted spinach, redskin potatoes,
ponzu, citrus beurre blanc*

CHIMICHURRI SHRIMP 34
*Grilled colossal shrimp, parsley, cilantro, mint, garlic, olive oil,
rice, roasted vegetables*

SHRIMP AND LOBSTER MAC & CHEESE 28
Four-cheese sauce, topped with cajun crumbs

CHICKEN PICATTA 28
*Seared chicken breast, artichokes, capers, herbs, citrus
beurre blanc, asparagus, redskin potatoes*

FETTUCCINI ALFREDO 21
*Spinach, tomatoes, rich cream sauce, shaved parmesan,
garlic bread*

SALMON CLUB 22
*Salmon, tomatoes, capers, arugula, bacon, garlic aioli.
Served on a hoagie roll. Choice of potato wedges or sweet
fries*



Add

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FRIED ROCK SHRIMP 15
TUNA* 16
SALMON 13

BEEF TENDERLOIN TIPS* 14
CHICKEN 9
SAUSAGE AND PEPPERS 10

Sides 10

PARMESAN ASPARAGUS
ARTICHOKE HEARTS
HERB MASHED POTATOES
SAUTÉED ARUGULA OR SPINACH
PORTOBELLO W/ ZIP SAUCE
ROASTED POTATOES
WILD RICE

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