

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

SEAFOOD STACK 28

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

SPICY CRAB DIP 21

Crab, cream cheese, garlic, cajun spice.
Served with crackers

STEAK BITES* 22

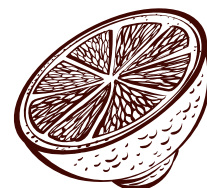
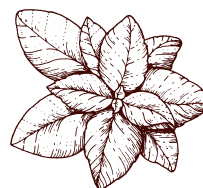
Seasoned beef tenderloin tips,
caramelized onion, arugula,
Churchill's zip sauce

BRUSCHETTA 13

Grilled bread, chopped tomatoes, fresh
herbs, burrata cheese, balsamic and
olive oil

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

GREEK 12 | SIDE 8

Romaine, spring mix, garbanzo beans, tomato, cucumber,
pepperoncini, olives, feta cheese, lemon lime vinaigrette

SEAFOOD COBB 28

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

Add

COLOSSAL SHRIMP (3PC) 16

BLACKENED SAUTÉED ROCK SHRIMP 15

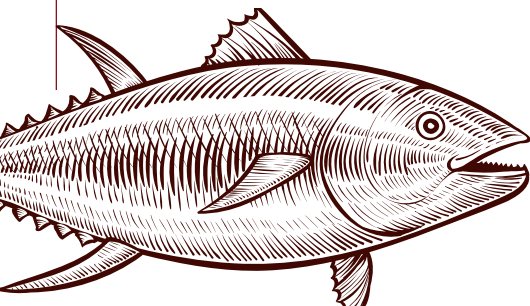
TUNA* 16

BLACKENED SALMON 13

BEEF TENDERLOIN TIPS* 14

BLACKENED 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 3 or more are subject to a single check, and an added 20% gratuity.

ENTREES



Sandwiches

All sandwiches are served with a choice of roasted redskin potatoes or cole slaw.

BLACKENED SALMON CLUB 22

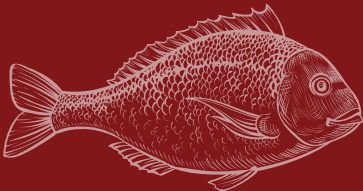
Salmon, tomatoes, capers, arugula, bacon, garlic aioli. Served on a hoagie roll.

SAUSAGE PEPPERS HOAGIE 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.



CATCH OF THE DAY MKT

Special selection of fresh fish

CHEF'S SPECIAL MKT

Selected entrée uniquely prepared by our Executive Chef

Entrees

COLORADO LAMB CHOPS MKT

Mint demi-glaze, roasted redskin potatoes, asparagus

ROASTED FILET MIGNON* (6OZ) 47

GENTLEMEN'S CUT* (10OZ) 58

Roasted seasonal vegetable, mashed potatoes. Choice of: béarnaise, whiskey peppercorn or Churchill's zip sauce
Add Mushrooms 4 | Add Caramelized Onions 3

CHILEAN SEA BASS 49

Pan seared with ginger oil, wilted spinach, redskin potatoes, ponzu, citrus beurre blanc

BLUE CRAB STUFFED SALMON 43

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

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

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Sides 10

PARMESAN ASPARAGUS

ARTICHOKE HEARTS

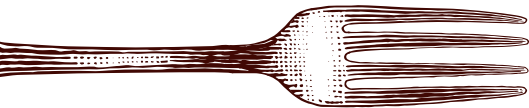
HERB MASHED POTATOES

SAUTÉED ARUGULA OR SPINACH

PORTOBELLO W/ ZIP SAUCE

ROASTED POTATOES

WILD RICE



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Dinner

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Served with crackers

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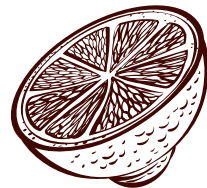
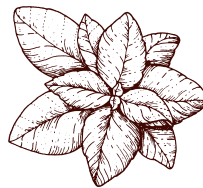
Seasoned beef tenderloin tips,
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Grilled bread, chopped tomatoes, fresh
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An array of gourmet cheeses, cured
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Romaine lettuce, croutons, parmesan reggiano, caesar dressing

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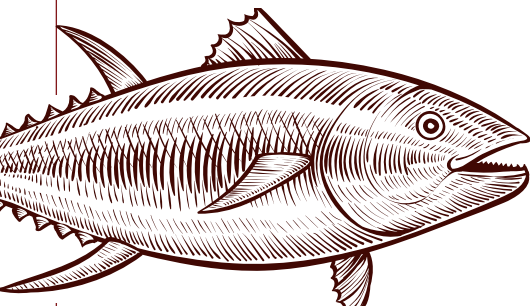
Romaine lettuce, tomatoes, bacon, crumbled egg, cucumber, red
onions, bleu cheese dressing

GREEK 12 | SIDE 8

Romaine, spring mix, garbanzo beans, tomato, cucumber,
pepperoncini, olives, feta cheese, lemon lime vinaigrette

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Romaine lettuce, lobster, shrimp, crab, bacon, tomato, red
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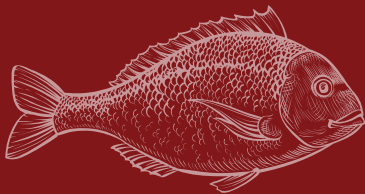
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*Seasonal vegetable, mashed potatoes. choice of: béarnaise,
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blanc, asparagus, redskin potatoes*

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

BLACKENED SALMON CLUB 22
*Salmon, tomatoes, capers, arugula, bacon, garlic aioli,
served with roasted redskins or coleslaw*

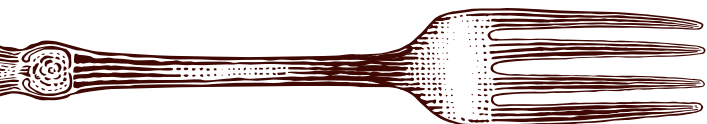
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