

Lunch



Appetizers

JUMBO LUMP CRAB CAKE

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

SHRIMP COCKTAIL 4PCS.

Colossal chilled shrimp, cocktail sauce

OYSTERS ROCKEFELLER 1/2 DOZEN

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

OYSTERS ON THE HALF SHELL* 1/2 DOZEN

Seasonal East Coast selection, cocktail
sauce, horseradish

TUNA SASHIMI*

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

SEAFOOD STACK

Baby shrimp, Maryland crab, lobster,
mango salsa, spicy mayo garnished
with lemon lime vinaigrette and micro
greens

CALAMARI-STEAK CUT SAUTÉED | FRIED

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

BUFFALO SHRIMP

Lightly fried, spicy buffalo sauce, bleu
cheese cole slaw

STEAK BITES*

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

CHURCHILL SLIDERS*

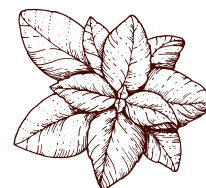
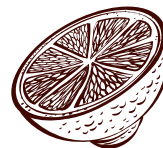
Seasoned beef, caramelized onions,
dill pickles, choice of cheese: cheddar,
american or swiss

FRIED GREEN TOMATOES

Pan etouffee, garlic aioli

CHEESE & CHARCUTERIE

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



Salads

CAESAR

Romaine lettuce, croutons, parmesan reggiano, caesar dressing

DAVIDOFF

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

CHOPPED

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

SEAFOOD COBB

Romaine lettuce tossed with lemon lime vinaigrette, topped with
baby shrimp, Maryland crab, lobster, chopped bacon, tomato,
red onion and cucumber.

Add

COLOSSAL SHRIMP (3PC)

FRIED ROCK SHRIMP

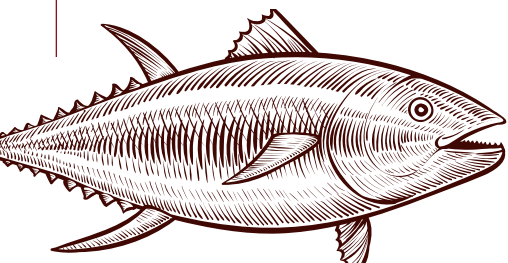
TUNA*

SALMON

BEEF TENDERLOIN TIPS*

CHICKEN

ITALIAN MEATBALLS (2)



*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

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

FISH TACOS

Grilled Mahi-Mahi, mango salsa, cabbage slaw served with rice

BLACKEND CHICKEN SANDWICH

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

CHURCHILL'S CHEESEBURGER

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

MEATBALL SANDWICH

Meatballs, arrabiata sauce, mozzarella, provolone, served on a hoagie roll



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

Entrees

GRILLED FILET MIGNON* (6OZ)

GENTLEMEN'S CUT* (10OZ)

Char-grilled, served with mashed potatoes, seasonal vegetable.

Choice of: Béarnaise, whiskey peppercorn or zip sauce.

Add Mushrooms | Add Caramelized Onions

BLUE CRAB STUFFED SALMON

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

RIGATONI AND MEATBALLS

Arrabiata sauce served with garlic bread

CHICKEN PICATTA

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

FETTUCCINE ALFREDO

Spinach, tomatoes, rich cream sauce, shaved parmesan, garlic bread

Add

COLOSSAL SHRIMP (3PC)

FRIED ROCK SHRIMP

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SALMON

BEEF TENDERLOIN TIPS*

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ITALIAN MEATBALLS (2)

Sides

PARMESAN ASPARAGUS

ROASTED VEGETABLE MEDLEY

PORTOBELLO W/ ZIP SAUCE

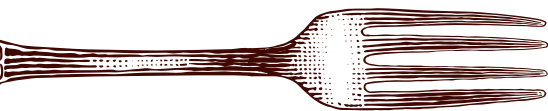
HERB MASHED POTATOES

SAUTÉED ARTICHOKE

ROASTED POTATOES

SAUTÉED ARUGULA/SPINACH

WILD RICE



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Dinner

DINNER

Dimmer



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CALAMARI-STEAK CUT SAUTÉED | FRIED

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

BUFFALO SHRIMP

Lightly fried, spicy buffalo sauce, bleu
cheese cole slaw

STEAK BITES*

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

CHURCHILL SLIDERS*

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

FRIED GREEN TOMATOES

Pan etouffee, garlic aioli

CHEESE AND CHARCUTERIE

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



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SEAFOOD COBB

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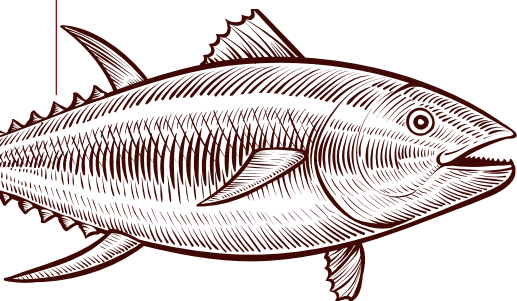
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CHICKEN

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ENTREES



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

Entrees

CHAR-GRILLED BONE-IN RIBEYE STEAK* (20 OZ.)

Dry-Aged 41 Days. Served with redskin potatoes and seasonal vegetables.

USDA PRIME NEW YORK STRIP (14 OZ.)

New York strip (boneless). Served with redskin potatoes and seasonal vegetables topped with maître butter.

CHAR-GRILLED FILET MIGNON* (6OZ)

GENTLEMEN'S CUT* (10OZ)
Served with seasonal vegetables, mashed potatoes.

*Choice of Bearnaise, whiskey peppercorn or Churchills Zip Sauce
Add mushrooms | Add caramelized onions*



CHILEAN SEA BASS

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

CHICKEN PICATTA

Searched chicken breast, artichokes, capers, herbs, citrus beurre blanc, asparagus, redskin potatoes

BLUE CRAB STUFFED SALMON

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

FETTUCCINE ALFREDO

Spinach, tomatoes, rich cream sauce, shaved parmesan, garlic bread

SHRIMP SCAMPI

Garlic, shallots, herbs, cherry tomatoes, red pepper flake lemon butter, rice and asparagus

FISH TACOS

Grilled Mahi-Mahi, mango salsa, cabbage slaw served with rice

RIGATONI AND MEATBALLS

Arrabbiata sauce served with garlic bread

SALMON CLUB

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

Add

COLOSSAL SHRIMP (3PC)

FRIED ROCK SHRIMP

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SALMON

BEEF TENDERLOIN TIPS*

CHICKEN

ITALIAN MEATBALLS (2)

Sides

PARMESAN ASPARAGUS

ROASTED VEGETABLE MEDLEY

ARTICHOKE HEARTS

HERB MASHED POTATOES

SAUTÉED ARUGULA OR SPINACH

PORTOBELLO W/ ZIP SAUCE

ROASTED POTATOES

WILD RICE

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