

dinner

DINNER



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

SPICY CRAB DIP

Cream cheese, cheddar cheese, sour
cream, crab meat, cajun spice, served
with assorted crackers

TUNA SASHIMI*

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

NEW ZEALAND LAMB CHOPS

Pomegranate demi-glace, spinach and
tomatoes

STEAK BITES*

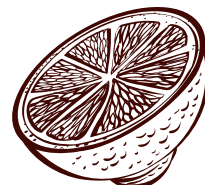
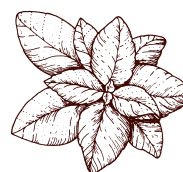
Seasoned beef tenderloin tips,
caramelized onions, arugula,
Churchill's zip sauce

CHURCHILL SLIDERS*

Seasoned beef, caramelized onions,
dill pickles, choice of cheese: cheddar,
american or swiss. Served with roasted
red-skin potatoes

CHEESE AND CHARCUTERIE

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



Salads

CAESAR

Romaine lettuce, croutons,
Parmigiano-Reggiano, caesar
dressing

CHOPPED

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

DAVIDOFF SALAD

Field greens, red beets, toasted
almonds, goat cheese, carrots, lemon
lime vinaigrette



Add

COLOSSAL SHRIMP (3PC)

BLACKENED SAUTÉED ROCK SHRIMP

TUNA*

BLACKENED SALMON

BEEF TENDERLOIN TIPS*

BLACKENED CHICKEN

LOBSTER TAIL

*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. All checks are subject to added 20% gratuity.

ENTREES



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

Entrees

6 OZ ROASTED FILET MIGNON*

10 OZ GENTLEMEN'S CUT*

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

16 OZ DELMONICO STEAK

Served with red-skin potatoes and vegetable of the day

DOUBLE-CUT BOURBON PORK CHOP

Served with a roasted red pepper, spinach bourbon cream,
and roasted potatoes

BLUE CRAB STUFFED SALMON

Atlantic salmon, Maryland blue crab, asparagus, cherry
tomatoes, red-skin potatoes, lobster cream sauce

CHILEAN SEA BASS

Pan seared with ginger oil, wilted spinach, red-skin potatoes,
ponzu, citrus beurre blanc

JAMBALAYA

Chicken, andouille sausage, colossal shrimp, tomatoes,
onions, green peppers, and celery

CHICKEN PICCATA

Seared chicken breast, artichokes, capers, herbs, citrus
beurre blanc, asparagus, red-skin potatoes

FETTUCCINE ALFREDO

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



Add

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BLACKENED SAUTÉED ROCK SHRIMP

TUNA*

BLACKENED SALMON

BEEF TENDERLOIN TIPS*

BLACKENED CHICKEN

LOBSTER TAIL

Sides

PARMESAN ASPARAGUS

ARTICHOKE HEARTS

ROASTED POTATOES

LOADED MASHED POTATOES

BRUSSELS SPROUTS

With bacon and balsamic

RICE PILAF

SAUTÉED WILD MUSHROOMS

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LUNCH



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NEW ZEALAND LAMB CHOPS

Pomegranate demi-glace, spinach and
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STEAK BITES*

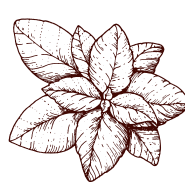
Seasoned beef tenderloin tips,
caramelized onions, arugula,
Churchill's zip sauce

CHURCHILL SLIDERS*

Seasoned beef, caramelized onions,
dill pickles, choice of cheese: cheddar,
american or swiss. Served with roasted
red-skin potatoes

CHEESE AND CHARCUTERIE

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



Salads

CAESAR

Romaine lettuce, croutons,
Parmigiano-Reggiano, caesar
dressing

DAVIDOFF

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

CHOPPED

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



Add

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ENTREES



Sandwiches

All sandwiches served with your choice of roasted potatoes or cole slaw. Served on a hoagie roll.

BLACKENED CHICKEN SANDWICH

Blackened chicken, tomatoes, bacon, red onion, garlic aioli, cheddar cheese

CHURCHILL'S CHEESEBURGER*

Served with mayo, lettuce, onion, tomato, pickles, and a choice of cheese (American, Cheddar, Swiss)

SEAFOOD SANDWICH

Wakame seaweed salad, tomato, spicy mayo, buttered shrimp, and lobster meat

Entrees

6 OZ. ROASTED FILET MIGNON*

10OZ. GENTLEMEN'S CUT*

Roasted seasonal vegetable and mashed potatoes. Choice of: béarnaise, whiskey peppercorn or Churchill's zip sauce.

Add Mushrooms | Add Caramelized Onions
Add Lobster Tail

JAMBALAYA

Chicken, andouille sausage, colossal shrimp, tomatoes, onions, green peppers, and celery

CHICKEN PICCATA

Seared chicken breast, artichokes, capers, herbs, citrus beurre blanc, asparagus, red-skin potatoes

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



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Sides

PARMESAN ASPARAGUS

ARTICHOKE HEARTS

ROASTED POTATOES

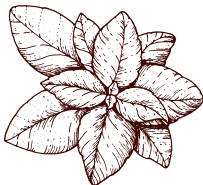
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With bacon and balsamic

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