

# 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

### CALAMARI-STEAK CUT SAUTÉED | FRIED

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

### CRAB STUFFED MUSHROOMS 6PC

Baked with mozzarella cheese, Lobster  
cream sauce, microgreens

### BUFFALO SHRIMP

Lightly fried, spicy buffalo sauce, bleu  
cheese coleslaw

### NEW ZEALAND LAMB CHOPS

Served with pomegranate demi-glace,  
spinach, and tomato

### STEAK BITES\*

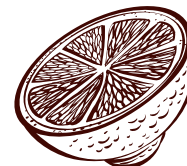
Seasoned beef tenderloin tips,  
caramelized onion, arugula, Churchill's  
zip sauce

### CHURCHILL SLIDERS\*

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

### 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

## Add

COLOSSAL SHRIMP (3PC)

FRIED ROCK SHRIMP

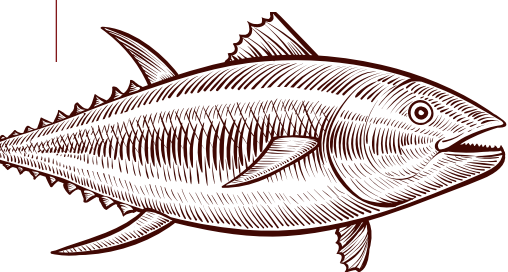
TUNA\*

SALMON

BEEF TENDERLOIN TIPS\*

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 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

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

### BLACKENED 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

### BLUEBERRY BBQ BEEF SANDWICH

BBQ beef, coleslaw, pickles, cheddar cheese, fried onions



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

## Entrees

### GRILLED FILET MIGNON

#### CHURCHILL'S CUT\* (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  
Add lobster tail

### BLUE CRAB STUFFED SALMON

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

### LOBSTER RIGATONI

6oz baked lobster tail, vodka, tomato cream, calabrian peppers, parmesan cheese, served with garlic bread

### SHRIMP AND LOBSTER MAC & CHEESE

Rock shrimp, lobster, four-cheese sauce, cajun breadcrumbs

### MUSHROOM RISOTTO

Arborio rice, wild mushroom blend, cream, parmesan cheese

### CHICKEN PICCATA

Pan-seared chicken breast, artichokes, capers, herbs, citrus beurre blanc, asparagus, redskin potatoes

### CHICKEN MARSALA

Domestic and wild mushrooms, marsala, cream, demi-glace, redskin potatoes, and asparagus

### FETTUCCINE ALFREDO

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

### SALMON CLUB

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

## Add

COLOSSAL SHRIMP (3PC)

FRIED ROCK SHRIMP

TUNA\*

SALMON

BEEF TENDERLOIN TIPS\*

CHICKEN

LOBSTER TAIL

## Sides

PARMESAN ASPARAGUS

ROASTED VEGETABLE MEDLEY

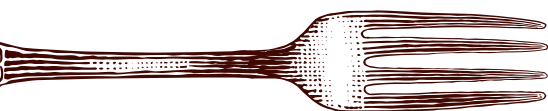
PORTOBELLO W/ ZIP SAUCE

HERB MASHED POTATOES

SAUTEED ARTICHOKE HEARTS

POTATO WEDGES

SAUTÉED ARUGULA/SPINACH



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# Dinner

## Dinner



## Appetizers

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4PCS.

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1/2 DOZEN

A New Orleans Classic: spinach  
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Seasonal East Coast selection, cocktail  
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### TUNA SASHIMI\*

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

### CALAMARI-STEAK CUT SAUTÉED | FRIED

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

### CRAB STUFFED MUSHROOMS 6PC

Baked with mozzarella cheese, Lobster  
cream sauce, microgreens

### BUFFALO SHRIMP

Lightly fried, spicy buffalo sauce, bleu  
cheese coleslaw

### NEW ZEALAND LAMB CHOPS

Served with pomegranate demi-glace,  
spinach, and tomato

### STEAK BITES\*

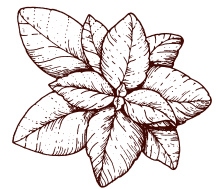
Seasoned beef tenderloin tips,  
caramelized onion, arugula, Churchill's  
zip sauce

### CHURCHILL SLIDERS\*

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

### 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

## Add

### COLOSSAL SHRIMP (3PC)

FRIED ROCK SHRIMP

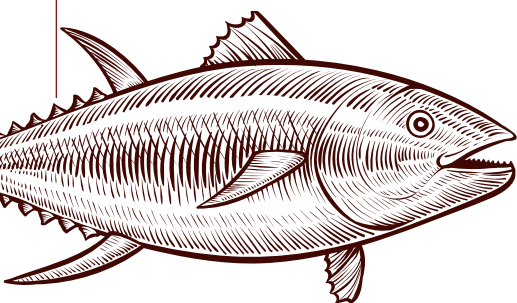
TUNA\*

SALMON

### BEEF TENDERLOIN TIPS\*

CHICKEN

LOBSTER TAIL



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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 maitre butter.

### GRILLED FILET MIGNON CHURCHILL'S CUT\* (6OZ) GENTLEMEN'S CUT\* (10OZ)

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

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

### CHILEAN SEA BASS

Pan-seared, wilted spinach, redskin potatoes, ponzu, citrus beurre blanc

### BLUE CRAB STUFFED SALMON

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

### LOBSTER RIGATONI

6oz baked lobster tail, vodka, tomato cream, calabrian peppers, parmesan cheese, served with garlic bread

### SHRIMP AND LOBSTER MAC & CHEESE

Rock shrimp, lobster, four-cheese sauce, Cajun breadcrumbs

### CHICKEN MARSALA

Domestic and wild mushrooms, marsala, cream, demi-glace, redskin potatoes, and asparagus

### CHICKEN PICCATA

Pan-seared chicken breast, artichokes, capers, herbs, citrus beurre blanc, asparagus, redskin potatoes

### MUSHROOM RISOTTO

Arborio rice, wild mushroom blend, cream, parmesan cheese

### FETTUCCHINE ALFREDO

Spinach, tomatoes, rich cream sauce, shaved parmesan, 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\*

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## Sides

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ROASTED VEGETABLE MEDLEY

PORTOBELLO W/ ZIP SAUCE

HERB MASHED POTATOES

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