

Lunch



Appetizers

JUMBO LUMP CRAB CAKE

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

SHRIMP COCKTAIL (4 PCS.)

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

BUFFALO SHRIMP

Lightly fried, spicy buffalo sauce, bleu
cheese coleslaw

SEAFOOD STACK

Baby shrimp, jumbo & special crab,
lobster, Pico de Gallo, avocado, cucumber,
spicy mayo, fried wonton and micro green
salad with yuzu ginger vinaigrette

FISH TACOS

Blackened Mahi- Mahi, cabbage, Pico de
Gallo, cilantro lime crema. 3 tacos served with
tortilla chips & salsa

GRILLED NEW ZEALAND LAMB CHOPS*

Sauteed spinach and artichokes with
citrus beurre-blanc

STEAK BITES*

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

CHURCHILL SLIDERS* (2 PCS.)

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

FRIED GREEN TOMATOES

Arugula, cajun etouffee and garlic aioli

Salads

CAESAR

Romaine lettuce, croutons, parmesan,
caesar dressing

DAVIDOFF

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

CHOPPED

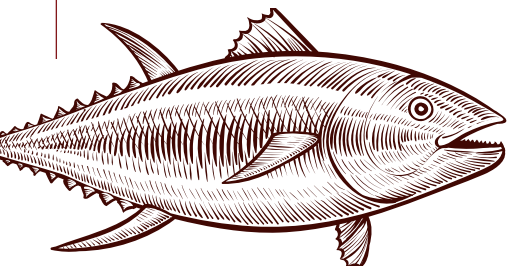
Iceberg lettuce, tomatoes, bacon,
crumbled egg, cucumber, red onions,
bleu cheese dressing

SEAFOOD COBB

Field greens, baby shrimp, jumbo &
special crab, lobster, tomato, cucumber,
avocado, red onion with lemon-lime
vinaigrette

OCTOPUS SALAD

Braised then grilled. Served with
arugula, cucumber, red onion, carrots,
grilled asparagus, radish and yuzu
ginger dressing



Add

COLOSSAL SHRIMP (3PC)

FRIED ROCK SHRIMP

TUNA*

SALMON

BEEF TENDERLOIN TIPS*

CHICKEN

*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

Served with your choice of Potato Wedges or Sweet Fries

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, served on a brioche bun

PHILLY STEAK AND CHEESE*

Thinly sliced ribeye, tri-color peppers, caramelized onions, mozzarella cheese and garlic aioli, served on a hoagie roll.



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

BLUE CRAB STUFFED SALMON

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

SHRIMP RIGATONI

3 Colossal shrimp, vodka, tomato cream, Calabrian peppers, parmesan cheese, served with garlic bread

GREAT LAKES PERCH

Sauteed, herb-citrus burre-blanc served with redskins and seasonal vegetable

CHICKEN PICCATA

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

FETTUCCINE ALFREDO

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

ASHTON PASTA

Fettuccine, herbed tomato sauce, shaved parmesan, served with garlic bread

Add

COLOSSAL SHRIMP (3PC)

FRIED ROCK SHRIMP

TUNA*

SALMON

BEEF TENDERLOIN TIPS*

CHICKEN

Sides

PARMESAN ASPARAGUS

ROASTED VEGETABLE MEDLEY

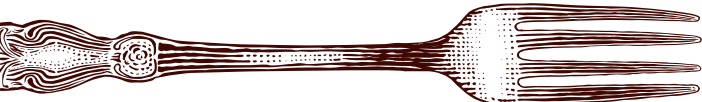
PORTOBELLO W/ ZIP SAUCE

HERB MASHED POTATOES

SAUTEED ARTICHOKE HEARTS

POTATO WEDGES

SAUTÉED ARUGULA/SPINACH



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Dinner



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Lightly fried, served with three sauces:
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SEAFOOD STACK

Baby shrimp, jumbo & special crab,
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citrus beurre-blanc

STEAK BITES*

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

CHURCHILL SLIDERS* (2 PCS)

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

FRIED GREEN TOMATOES

Arugula, cajun etouffee and garlic aioli

Salads

CAESAR

Romaine lettuce, croutons, parmesan,
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

Field greens, baby shrimp, jumbo &
special crab, lobster, tomato, cucumber,
avocado, red onion with lemon-lime
vinaigrette

OCTOPUS SALAD

Braised then grilled. Served with
arugula, cucumber, red onion, carrots,
grilled asparagus, radish and yuzu
ginger dressing



Add

COLOSSAL SHRIMP (3 PCS.)

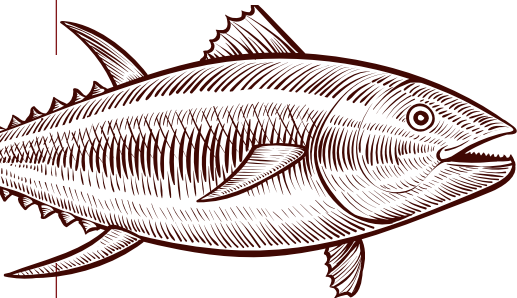
FRIED ROCK SHRIMP

TUNA*

SALMON

BEEF TENDERLOIN TIPS*

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 DELMONICO STEAK*

14oz. Chargrilled served with
redskins and seasonal vegetable

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

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

SHRIMP RIGATONI

3 Colossal shrimp, vodka, tomato cream, Calabrian
peppers, parmesan cheese, served with garlic bread

GREAT LAKES PERCH

Sauteed, herb-citrus burre-blanc served with redskins and
seasonal vegetable

CHICKEN PICCATA

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

ASHTON PASTA

Fettuccine, herbed tomato sauce, shaved parmesan, served with
garlic bread

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. Choice of potato wedges or sweet fries

Add

COLOSSAL SHRIMP (3 PCS.)
FRIED ROCK SHRIMP
TUNA*
SALMON

BEEF TENDERLOIN TIPS*
CHICKEN

Sides

PARMESAN ASPARAGUS
ROASTED VEGETABLE MEDLEY
PORTOBELLO W/ ZIP SAUCE
HERB MASHED POTATOES
SAUTEED ARTICHOKE HEARTS
POTATO WEDGES
SAUTÉED ARUGULA/SPINACH



AVAILABLE
UPON REQUEST

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