

# 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 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

### SMOKED SALMON DIP

Cream cheese, dill, red onion, capers,  
served with crackers

### SEAFOOD STACK

Shrimp, crab, lobster, tomato-  
cucumber pico de gallo, avocado, spicy  
mayo.

### NEW ZEALAND LAMB CHOPS\*

Pomegranate demi-glace, spinach and  
tomatoes

### STEAK BITES\*

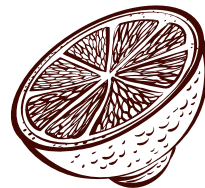
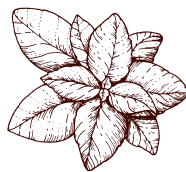
Seasoned beef tenderloin tips,  
caramelized onions, arugula,  
Churchill's zip sauce

### CHURCHILL SLIDERS\* (2 PCS.)

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, Parmesan, caesar dressing

### CHOPPED

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

### DAVIDOFF

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

### SEAFOOD COBB

Shrimp, crab, lobster, tomato, avocado, red onion, lemon  
lime vinaigrette.



## Add

### COLOSSAL SHRIMP (3 PCS.)

### 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 2 or more are subject to a single check. All checks are subject to added 20% gratuity.

# ENTREES



## Sandwiches

All sandwiches served with your choice of roasted potatoes or cole slaw.

### BLACKENED CHICKEN SANDWICH

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

### CHURCHILL'S CHEESEBURGER\*

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

### BLACKENED SALMON CLUB

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

## Entrees

### 6 OZ. ROASTED FILET MIGNON\* 100Z. 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**

### BRAISED LAMB SHANK

Served with rice, spicy tomato sauce and feta cheese

### SAFFRON RISOTTO

Seared scallops, shrimp, tomato, arugula

### CHICKEN PICCATA

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

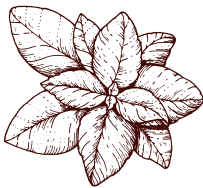
### FETTUCCINE ALFREDO

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

## Add

### COLOSSAL SHRIMP (3 PCS.)

BLACKENED SAUTÉED  
ROCK SHRIMP  
TUNA\*



### BLACKENED SALMON

BEEF TENDERLOIN TIPS\*  
BLACKENED CHICKEN  
LOBSTER TAIL

## Sides

### PARMESAN ASPARAGUS

ARTICHOKE HEARTS  
ROASTED POTATOES  
LOADED MASHED POTATOES  
RICE PILAF  
SAUTÉED WILD MUSHROOMS



*\*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 2 or more are subject to a single check. All checks are subject to added 20% gratuity.*

# dinner

## DINNER



## Appetizers

### JUMBO LUMP CRAB CAKE

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

### SHRIMP COCKTAIL (4 PCS. )

Colossal chilled shrimp, cocktail 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

### SMOKED SALMON DIP

Cream cheese, dill, red onion, capers,  
served with crackers

### SEAFOOD STACK

Shrimp, crab, lobster, tomato-  
cucumber pico de gallo, avocado,  
spicy mayo.

### NEW ZEALAND LAMB CHOPS\*

Pomegranate demi-glace, spinach  
and tomatoes

### STEAK BITES\*

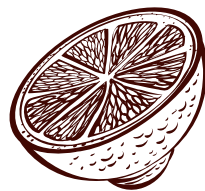
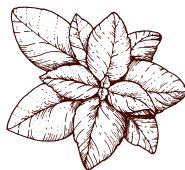
Seasoned beef tenderloin tips,  
caramelized onions, arugula,  
Churchill's zip sauce

### CHURCHILL SLIDERS\* (2 PCS.)

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, Parmesan, 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

### SEAFOOD COBB

Shrimp, crab, lobster, tomato, avocado, red onion, lemon lime  
vinaigrette.



## Add

### COLOSSAL SHRIMP (3 PCS.)

### 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 2 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

### 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

### SAFFRON RISOTTO

Seared scallops, shrimp, tomato, arugula

### BRAISED LAMB SHANK

Served with rice, spicy tomato sauce and feta cheese

### 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

COLOSSAL SHRIMP (3 PCS.)

BLACKENED SAUTÉED  
ROCK SHRIMP

TUNA\*

BLACKENED SALMON

BEEF TENDERLOIN TIPS\*

BLACKENED CHICKEN

LOBSTER TAIL

## Sides

PARMESAN ASPARAGUS

ARTICHOKE HEARTS

ROASTED POTATOES

LOADED MASHED POTATOES

RICE PILAF

SAUTÉED WILD MUSHROOMS



\*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 2 or more are subject to a single check. All checks are subject to added 20% gratuity.