

# 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

### BUFFALO SHRIMP

Lightly fried, spicy buffalo sauce, bleu  
cheese coleslaw

### SAUTÉED SHRIMP ON GARLIC BREAD

Four colossal shrimp with tomatoes and  
citrus beurre blanc.

### CRAB SLIDERS

Arugula, capers, tomatoes, garlic aioli,  
choice of sweet fries or potato wedges

### 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

### GRILLED BEEF SKEWERS

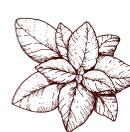
Served with sweet chili, ponzu, spicy  
mayo slaw

### CHURCHILL SLIDERS\* 2PCS.

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

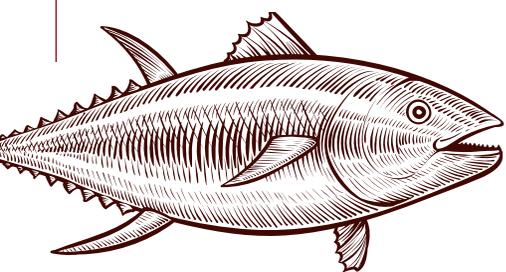
Romaine lettuce, croutons, parmesan,  
caesar dressing

### 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 (3PCS)

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 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

### HOT CAPICOLA SUB

Toasted bun, calabrian chili mayo, mozzarella, shredded lettuce, red onion, tomato, olive oil, red wine vinegar

### BLACKENED SALMON CLUB

Salmon, bacon, arugula, tomato, capers, 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\* (8OZ)

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

Three colossal shrimp with tomato vodka cream, calabrian peppers, and Parmesan cheese, served with garlic bread

### CHICKEN PARMESAN

Basil pesto, tomato vodka cream sauce, and alfredo served over pasta

### CHICKEN PICCATA

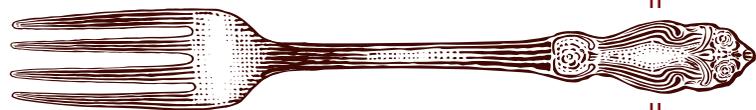
Pan-seared chicken breast, artichokes, capers, herbs, citrus beurre blanc, asparagus, redskin potatoes

### CAJUN MAC & CHEESE

Cavatappi pasta, tri-color bell peppers, cajun cream, cheddar cheese, topped with cajun crumbs

### FETTUCCINE ALFREDO

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



## Add

COLOSSAL SHRIMP (3PCS)

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

## 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

### 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

### SAUTÉED SHRIMP

ON GARLIC BREAD

Four colossal shrimp with tomatoes and  
citrus beurre blanc.

### CRAB SLIDERS

Arugula, capers, tomatoes, garlic aioli,  
choice of sweet fries or potato wedges

### 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

### GRILLED BEEF SKEWERS

Served with sweet chili, ponzu, spicy  
mayo slaw

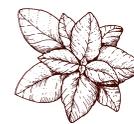
### CHURCHILL SLIDERS\*

2PCS.

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

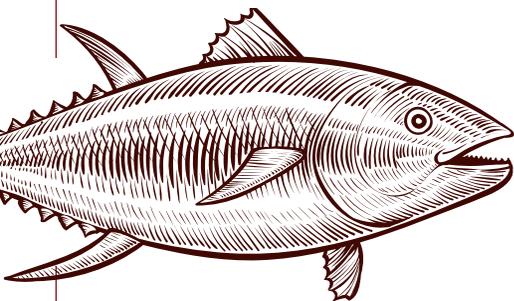
Romaine lettuce, croutons, parmesan,  
caesar dressing

### 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 (3PCS)

FRIED ROCK SHRIMP

TUNA\*

SALMON

### BEEF TENDERLOIN TIPS\*

CHICKEN

\*Extra dressing, sauces and additional items subject to charge.

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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\* (8OZ)

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

### CAJUN MAC & CHEESE

Cavatappi pasta, tri-color bell peppers, cajun cream, cheddar cheese, topped with cajun crumbs

### 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 RIGATONI

Three colossal shrimp with tomato vodka cream, calabrian peppers, and Parmesan cheese, 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

### CHICKEN PARMESAN

Basil pesto, tomato vodka cream sauce, and alfredo served over pasta



### CHICKEN PICCATA

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

## Add

COLOSSAL SHRIMP (3PCS)  
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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