



LUNCH

APPETIZERS

JUMBO LUMP CRAB CAKE

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

SEAFOOD STACK

Crispy fried wontons layered with spicy mayonnaise, crab, shrimp, and seared tuna, finished with green onions, cucumber, avocado, daikon slaw, yuzu vinaigrette, sweet soy glaze, and toasted sesame seeds

SHRIMP COCKTAIL

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

BUFFALO SHRIMP

Lightly fried, spicy buffalo sauce, bleu cheese coleslaw

MAHI-MAHI TACOS (3PCS)

Lightly fried or Caribbean jerk-grilled mahi-mahi, topped with shredded cabbage, pico de gallo, and cilantro-lime crema. Served with tortilla chips and salsa

CALAMARI-STEAK CUT

SAUTÉED | FRIED

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

BEEF CARPACCIO

Thinly sliced beef tenderloin served with arugula, shaved Parmesan, capers, Dijon mustard, olive oil, and garlic aioli

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

FRIED GREEN TOMATOES

Crispy fried green tomatoes topped with étouffée sauce, garlic aioli, and fresh arugula

STREET CORN DIP

Roasted corn and jalapeños in a rich four-cheese sauce, served with tortilla chips and pico de gallo

CHEESE & CHARCUTERIE

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

BBQ CHICKEN FLATBREAD

Grilled flatbread topped with mozzarella cheese, grilled chipotle chicken, red onion, and sweet barbecue sauce

MARGHERITA FLATBREAD

Grilled flatbread topped with mozzarella cheese, cherry tomatoes, fresh garlic, fresh basil, and olive oil

SALADS

CAESAR

Romaine lettuce, croutons, parmesan, caesar dressing

DAVIDOFF

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

CHOPPED

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

SEAFOOD COBB

Field greens topped with crab, shrimp, and seared tuna, along with avocado, cucumber, tomatoes, and red onion, citrus vinaigrette

ADD

COLOSSAL SHRIMP (3PCS)

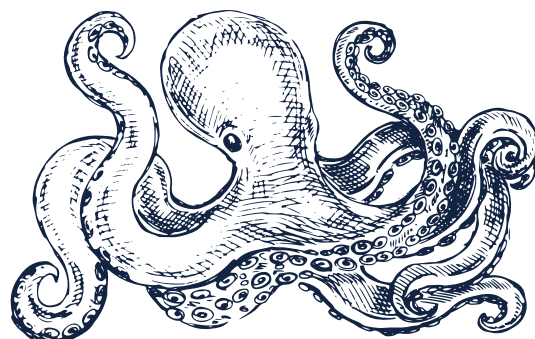
FRIED ROCK SHRIMP

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.

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LUNCH

ENTRÉES



SANDWICHES

Served with your choice of Potato Wedges or Sweet Fries

STEAK SANDWICH

Seared beef tenderloin on a toasted bun with tri-color bell peppers, caramelized onions, melted mozzarella, and garlic aioli

CRISPY CHICKEN CAESAR WRAP

Garlic and herb wrap filled with sliced crispy fried chicken, thinly cut romaine, Caesar dressing, and shaved Parmesan cheese

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

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

ENTRÉES

GRILLED FILET MIGNON

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

NEW ZEALAND

LAMB CHOPS

Grilled lamb chops served with hummus, grilled vegetables, olive oil, and toasted flatbread.

BLUE CRAB

STUFFED SALMON

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

FIRECRACKER SHRIMP

Five fried colossal shrimp tossed in a sweet and spicy firecracker sauce, served with stir-fried mixed vegetables and jasmine rice

CHICKEN PARMESAN

Basil pesto, tomato marinara sauce, and alfredo served over pasta

CHICKEN PICCATA

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

FETTUCINE ALFREDO

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

MARINARA PASTA

Fettuccine tossed in tomato marinara sauce with grated and shaved Parmesan, fresh basil, and olive oil. Served with garlic bread

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TUNA*

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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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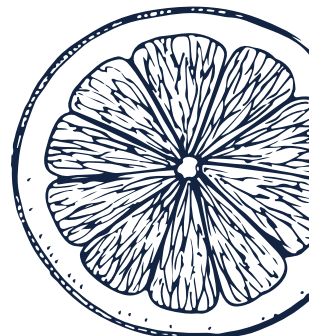
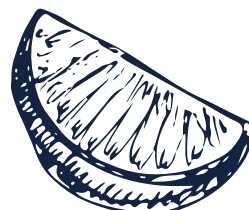
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ENTRÉES

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

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 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

BLUE CRAB STUFFED SALMON

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

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STEAK SANDWICH

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AVAILABLE UPON REQUEST



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