



# 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 onion, cucumber, avocado, daikon slaw, yuzu vinaigrette, sweet soy glaze, and toasted ginger sesame seeds

### SHRIMP COCKTAIL 4PCS.

Colossal chilled shrimp, cocktail sauce

### OYSTERS ROCKEFELLER

Bacon, shallots, garlic, spinach, white wine cream, breadcrumbs, 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

### MAHI-MAHI TACOS 3PCS

Caribbean jerk-grilled mahi-mahi, topped with slaw, mango salsa, and cilantro sour cream. Served with tortilla chips and salsa

### SMOKED SALMON DIP

Smoked salmon, cream cheese, capers, red onions, and toast points

### NEW ZEALAND LAMB CHOPS\*

Pomegranate demi-glace, sautéed spinach, and cherry tomatoes

### STEAK BITES\*

Seasoned beef tenderloin tips, caramelized onions, sautéed arugula, topped with Churchill's Zip Sauce

### CHURCHILL SLIDERS\*

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, artichokes, roasted red peppers, and mixed olives

## 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

### STRAWBERRY SPINACH SALAD

Spinach greens, strawberries, red onions, candied pecans and maple vinaigrette

## ADD

**COLOSSAL SHRIMP (3PCS)**

**SAUTÉED 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 2 or more are subject to a single check, and an added 20% gratuity.



# LUNCH

## ENTRÉES



### SANDWICHES

Served with your choice of Coleslaw or Roasted Redskin Potatoes

#### STEAK SANDWICH

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

#### CHURCHILL'S CHEESEBURGER\*

½ lb seared, seasoned beef with lettuce, tomatoes, onions, pickles, and mayonnaise. Choice of cheese: Cheddar, American, or Swiss. Served on a brioche bun.

#### BLACKENED SALMON CLUB

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

### ENTRÉES

#### 8OZ. GENTLEMEN'S CUT\*

Roasted seasonal vegetable and mashed potatoes. Choice of: béarnaise, whiskey peppercorn or Churchill's zip sauce.

Add Mushrooms

Add Caramelized Onions

#### 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

#### WILD MUSHROOM RISOTTO

Creamy risotto prepared with mushroom broth, spinach, and tomato, and wild mushrooms

### ADD

COLOSSAL SHRIMP (3PCS)

SAUTÉED ROCK SHRIMP

TUNA\*

SALMON

BEEF TENDERLOIN TIPS\*

CHICKEN

### SIDES

MAC AND CHEESE

PARMESAN

ASPARAGUS

ARTICHOKE HEARTS

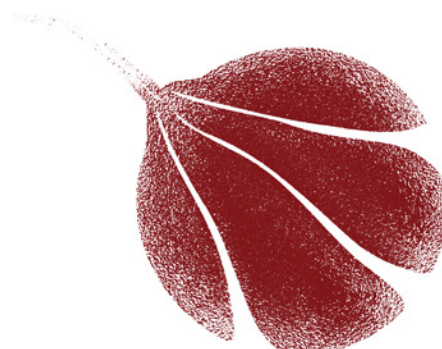
ROASTED

POTATOES

LOADED MASHED POTATOES

WHITE RICE

SAUTÉED WILD MUSHROOMS



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# DINNER

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### NEW ZEALAND LAMB CHOPS\*

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### STEAK BITES\*

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### CHURCHILL SLIDERS\*

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, artichokes, roasted red peppers, and mixed olives

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## ENTRÉES

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

### 16 OZ DELMONICO STEAK\*

Served with redskin potatoes, the vegetable of the day, and your choice of Béarnaise, Whiskey Peppercorn, or Zip sauce

### 8 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**

### LAMB SHANK

Slow-braised lamb shank served with rice and white beans in a tomato demi sauce

### CHILEAN SEA BASS

Pan seared with ginger oil, wilted spinach, red-skin potatoes, ponzu, citrus beurre blanc

### BLUE CRAB STUFFED SALMON

Atlantic salmon, Maryland blue crab, asparagus, cherry tomatoes, red-skin potatoes, lobster cream sauce

### 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

### WILD MUSHROOM RISOTTO

Creamy risotto prepared with mushroom broth, spinach, tomato, and wild mushrooms

### STEAK SANDWICH

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## SIDES

**MAC AND CHEESE**

**PARMESAN**

**ASPARAGUS**

**ARTICHOKE HEARTS**

**ROASTED POTATOES**

**LOADED MASHED POTATOES**

**WHITE RICE**

**SAUTÉED WILD MUSHROOMS**

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