

Lunch & Dinner



Appetizers

JUMBO LUMP CRAB CAKE

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

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

STEAK BITES*

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

NEW ZEALAND LAMB CHOPS

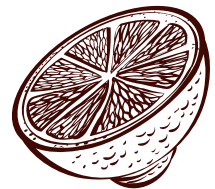
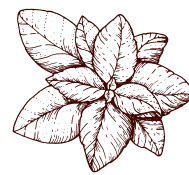
Pomegranate demiglace, spinach and
tomatoes

CHICKEN AND PESTO FLATBREAD

Basil, roasted red pepper, mozzarella
& provolone cheese, balsamic
reduction

CHEESE AND CHARCUTERIE

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



Salads

CAESAR

Romaine lettuce, croutons, parmesan reggiano, 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

SOUTHWEST SALAD

Pulled chicken, spring mix, corn and bean salsa, chipotle
vinaigrette, corn strips.



Add

COLOSSAL SHRIMP (3PC)

BLACKENED SAUTÉED
ROCK SHRIMP

TUNA*

BLACKENED SALMON

BEEF TENDERLOIN TIPS*

BLACKENED 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 3 or more are subject to a single check, and an added 20% gratuity.

ENTREES



Sandwiches

All sandwiches served with your choice of roasted potatoes or cole slaw. Served on a hoagie roll.

BLACKENED SALMON CLUB

Salmon, tomatoes, capers, arugula, bacon, garlic aioli.

BLACKEND CHICKEN SANDWICH

Blackened chicken, tomatoes, bacon, red onion, garlic aioli, cheddar cheese.

PHILLY STEAK & CHEESE

Tenderloin tips, roasted peppers, onions, mozzarella cheese.



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

Entrees

ROASTED FILET MIGNON* (6OZ)

GENTLEMEN'S CUT* (10OZ)

Roasted seasonal vegetable, mashed potatoes.

Choice of: béarnaise, whiskey peppercorn or Churchill's zip sauce.

Add Mushrooms | Add Caramelized Onions

BLUE CRAB STUFFED SALMON

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

CHILEAN SEA BASS

Pan seared with ginger oil, wilted spinach, redskin potatoes, ponzu, citrus beurre blanc

BLACK COD

Almond panko crust, lemon zest, cherry tomato, shallots, arugula, citrus butter

SHRIMP RIGATONI

Colossal shrimp, vodka tomato sauce and garlic bread

SCALLOP RISOTTO

Sweet peas, wild mushrooms, fresh herbs, tomato

CHICKEN PICATTA

Seared chicken breast, artichokes, capers, herbs, citrus beurre blanc, asparagus, redskin potatoes

FETTUCCINE ALFREDO

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



Add

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BLACKENED SAUTÉED

ROCK SHRIMP

TUNA*

BLACKENED SALMON

BEEF TENDERLOIN TIPS*

BLACKENED CHICKEN

Sides

PARMESAN ASPARAGUS

ARTICHOKE HEARTS

PORTOBELLO W/ ZIP SAUCE

ROASTED POTATOES

HONEY ROASTED HEIRLOOM CARROTS

LOADED MASHED POTATOES

Premium Side

LOBSTER MAC & CHEESE

Topped with Cajun panko crumbs

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