

Appetizers

Burrata 24

Fresh Cream Burrata with Sliced Heirloom Tomatoes,
Extra Virgin Olive Oil and Balsamic Glaze

Scottish Smoked Salmon 29

Carpaccio of Prime Beef Loin 19

Jumbo Wild Gulf Shrimp Cocktail 29

Crab Cakes 26

Assorted Caviar MP

Ask your server for our Caviar Menu

1/2 Dozen Fresh Pacific Oysters

On the Half Shell (Raw) 28

Muscovite (Raw) 29

Baked Oysters Rockefeller 29

Escargot: Half Dozen 21 | Dozen 35

Seafood Tower 160

6 Jumbo Wild Gulf shrimp,
Alaska King Crab legs, Dungeness Crab,
Jumbo Maine Lobster Claws,
Dozen Raw Pacific Oysters on the Half Shell,
Cocktail Sauce, "Joe's Sauce" and Remoulade

Soups

Crab & Corn Chowder 16

New England Clam Chowder 15

Salads

Beefsteak Tomatoes Vinaigrette 16

Over Baby Field Greens with Sliced Purple Onion
& Crumbled Blue Cheese

Caesar Salad 14.5

Our Home-made Caesar Dressing With Coddled Egg Yolk

Caprese Salad 18.5

Fresh Mozzarella and Sliced Tomato over Baby Field Greens
with Extra Virgin Olive Oil & Aged Balsamic Syrup

Roasted Beet Salad 14.5

With Roasted Beets, Candied Walnuts and Herbed Boursin
over a Bed of Butter Lettuce

Iceberg Lettuce Wedge 18.5

With Sugar Roasted Bacon, Diced Tomato
and Chopped Green Onion, Served with our own
Bleu Cheese or Buttermilk Ranch Dressing

Entrées

Braised Beef Tips with Mushroom Risotto 42
Sautéed Prime Beef Tips finished in Demi-Glace

Double Cut Colorado Lamb Chops 72
Port or Currant Reduction

Duroc Pork Rib Chop 49
A single double-cut, frenched Rib Chop (14-16 oz.)
with Brandy Mushrooms and a rich Demi-Glace

**Stuffed Free Range Chicken with
Herbes de Provence 42**
Pan Seared Free Range Chicken Breast stuffed with
Goat Cheese and Sun Dried Tomato
Served over Blanched Spinach with Natural Jus

Side Dishes

Ample for Two

Cougar Gold Mac and Cheese 14

Baked Idaho Potato 9.5

Baked Stuffed Potato 9.5

Potatoes Au Gratin 14

Creamed Spinach 10.5

Broccolini 9.5

Sautéed Asparagus with Balsamic Syrup 9.5

Sautéed Asparagus with Hollandaise Sauce 9.5

Sautéed Mushrooms with Madeira Cream 9.5

Sautéed Buttered Mushrooms with Sherry 9.5

Creamed Corn 9.5

Braised Spinach with Shallots and Butter 9.5

Churchill's Desserts

Desserts are made fresh in house by our pastry chef

Crème Brûlée 11

Five Layer Carrot Cake 14

Five Layer Coconut Cake 14

New York Style Cheesecake 12

Caramel Bread Pudding 12

Chocolate Sack 20
(Churchill's Signature Dessert)