

Appetizers

Burrata 22

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

Scottish Smoked Salmon 28

Carpaccio of Prime Beef Loin 19

Jumbo Wild Gulf Shrimp Cocktail 29

Crab Cakes 25

Assorted Caviar MP

Ask your server for our Caviar Menu

Fresh Pacific Oysters

On the Half Shell (Raw) 24

Muscovite (Raw) 29

Baked Oysters Rockefeller 26

Escargot: Half Dozen 21 | Dozen 35

Seafood Tower 150

6 Jumbo Gulf Shrimp, 5 Maine Lobster Claws,
12 Pacific Oysters, 3 oz. Lump Crab
6 oz. Alaska King Crab

Soups

Crab & Corn Chowder 14

New England Clam Chowder 14

Salads

Beefsteak Tomatoes Vinaigrette 16

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

Caesar Salad 14

Our Home-made Caesar Dressing With Coddled Egg Yolk

Caprese Salad 18

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

Roasted Beet Salad 14

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

Iceberg Lettuce Wedge 18

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 40
Sautéed Prime Beef Tips finished in Demi-Glace

Veal Osso Bucco 45
Braised, Slow-Roasted Veal Shank served with
Root Vegetables and Natural Jus

Double Cut Colorado Lamb Chops 70
Port or Currant Reduction

Duroc Pork Rib Chop 48
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 40**
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 12

Baked Idaho Potato 9

Baked Stuffed Potato 9

Potatoes Au Gratin 12

Creamed Spinach 10

Broccolini 9

Sautéed Asparagus with Balsamic Syrup 9

Sautéed Asparagus with Hollandaise Sauce 9

Sautéed Mushrooms with Madeira Cream 9

Sautéed Buttered Mushrooms with Sherry 9

Creamed Corn 9

Braised Spinach with Shallots and Butter 9

Churchill's Desserts

Desserts are made fresh in house by our pastry chef

Crème Brûlée 10

Five Layer Carrot Cake 12

Five Layer Coconut Cake 12

New York Style Cheesecake 10

Salted Caramel Bread Pudding 12

Chocolate Sack 19
(Churchill's Signature Dessert)