

# Churchill's

## Steaks & Seafood

### Starters

#### Grilled Oysters

New Orleans inspired chargrilled oysters topped with Parmesan.  
12.00

#### Crab Cakes

Two savory lump crab cakes topped with saffron lemon butter.  
10.00

#### Traditional Shrimp Cocktail

Four large shrimp paired with classic cocktail sauce.  
12.00

#### Bresaola

Our signature dried cured beef topped with arugula, fennel, and shaved parmesan.  
12.00

### Soups & Salads

#### Churchill's House Salad

Mix of spring greens, romaine, grape tomatoes, red onion, and fresh mushrooms with choice of dressing.  
5.50

#### Iceberg Wedge

Wedge of fresh iceberg topped with crispy pancetta, chopped tomatoes, red onion, and house gorgonzola dressing.  
6.50

#### Classic Caesar Salad

Crisp romaine leaf lettuce topped with shaved parmesan, and seasoned croutons. Tossed with house Caesar dressing.  
7.00

#### Kale Salad

Kale tossed with crisp apples, dried cranberries, candied pecans, crumbled feta, and house pear vinaigrette.  
7.00

*Chicken 4.00    Shrimp 6.00*

#### Soup of the Evening

6.00

### Desserts

Churchill's Signature Truffle Crème Brûlée	9.00
Guinness Floats	8.50
Ultimate Chocolate Cake	7.00
White Chocolate Raspberry Swirl Cheesecake	8.50
Seasonal Selection	8.00

# Churchill's

## Steaks & Seafood

### Steaks

All entrées include Churchill's House Salad and choice of Churchill's Wild Rice or Baked Potato.  
Steaks are topped with maître de butter.

#### Filet Mignon

6 ounce 24.00

9 ounce 29.00

#### Bone In 16 ounce Ribeye

27.00

#### 12 ounce KC Strip

24.00

#### Grilled Veal Chops

Herb encrusted grilled veal chops  
topped with Bordelaise.

29.00

#### Steak and Shrimp Scampi

Petit filet paired with mouthwatering  
shrimp scampi in a rich garlic butter sauce.

37.00

### Seafood & Poultry

All entrées include Churchill's House Salad and choice of Churchill's Wild Rice or Baked Potato.

#### Grilled Atlantic Salmon

Lightly seasoned grilled salmon filet,  
with lemon garnish.

21.00

#### Seared Sea Bass

Pan seared sea bass with sweet ginger  
citrus sauce.

32.00

#### South African Lobster

Broiled 8 ounce South African lobster tail,  
served with lemon and clarified butter.

42.00

#### Grilled Chicken Breast

10 ounce breast of chicken marinated in  
fresh herbs and grilled.

18.00

### Sides to Share

5.95 each

Steamed Broccoli · Sautéed Brussel Sprouts · Cabbage Casserole · Grilled Jumbo Asparagus ·  
Steakhouse Skillet Mushrooms · Grilled Tomatoes with Parmesan · Gourmet Macaroni and Cheese  
· Garlic Mashed Potatoes · Baked Potato · Churchill's Classic Wild Rice · Fettuccine Alfredo

### Additional Toppings

Béarnaise Sauce 3.00

Bordelaise Sauce 3.00

Oscar Topping 8.00