

Churchill's



Starters

CLASSIC SHRIMP COCKTAIL

Wisconsin horseradish cocktail sauce • 15

CRAB CAKE

Coconut milk poached Wisconsin trout
lump crab cake, béarnaise sauce • 14

OYSTERS ROCKEFELLER

5 oysters baked with spinach, bacon and herb
parmesan gratin, on the half shell • 12

CAESAR SALAD

Romaine lettuce hearts, classic Caesar
dressing‡, brioche croutons, white
anchovies, shaved Wisconsin parmesan • 9

GREEN SALAD

Field greens, radish rounds, market
tomatoes, shaved red onion, Roth Kase gruyere
*Choice of house-made dressing. Recommended:
ham, shallot vinaigrette* • 7

LOBSTER, TRUFFLE BISQUE

Gewürztraminer cream • 9

SEASONAL SOUP

(Changes daily)

Entrées

FILET OF BEEF TENDERLOIN‡

Horseradish potato gratin, glazed seasonal
vegetable, natural reduction sauce, béarnaise
6 oz • 32 8 oz • 36

DOVER SOLE PAUPIETTES

Scallop lobster mousse, wilted spinach, lemon
cream sauce, thyme chips • 34

CHICKEN COQ AU VIN

Half chicken red wine stewed and fried, fingerling
potatoes, seasonal mushrooms, bacon lardons, red
wine reduction sauce • 26
Add butter garlic escargot • 5

LOBSTER THERMIDOR

Fresh Maine lobster meat, brandy cream gruyere
gratin, side of sautéed spinach • 35

à La Carte

Baked potato with scallion cream fraiche, bacon • 6

Roasted brussels sprouts • 5

Pommes pont neuf • 5

Pickled ginger sautéed spinach • 6

Please ask your server if you desire something that is not listed on our menu, or wish to have an existing option customized to your tastes and preferences. We will do our very best to accommodate your request.

‡Steaks and seafood that are served rare or medium-rare may be undercooked and will only be prepared upon consumer's request. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Some aioli and house made dressings may contain raw egg.