



Churchill's Menu

CLASSICS

Add chicken +\$6 / add salmon +\$9 to any salad

Gulf Shrimp Cocktail (5)* - \$19

Lemon, cocktail sauce

Caesar Salad[‡] - \$13

Anchovy, Parmesan, everything baguette croutons

Grilled Ribeye[‡] - \$48

Creamy brown butter Gouda potatoes, carotene glazed roast carrots, preserved morel relish

Roast Sea Bass - \$44

Brown butter steamed clams, porcinis, saffron acini di pepe, market vegetables, almond crumble

Soup of the Day - \$12

Friday Night Fish Fry - \$12.95 (Friday only)

Beer battered cod or baked cod - served with french fries & coleslaw

LOUNGE

Buttermilk Cheese Curds - \$12

Toasted chili ranch

Cheese Board - \$15

Penta Crème Blue Cheese, La Valle | Bandaged Cheddar, Blue Mounds | Saxony, Cleveland

Wisconsin Beef Burger[‡] - \$15

American cheese, yellow onion, bread and butter pickle, bacon, pickled jalapeno aioli

Korean BBQ Glazed Hanger Steak[‡] - \$38

Crispy potatoes, edamame hummus, sesame togarashi

Camel Meatball[‡] - \$18

Halloumi cheese, Smokey tajine broth, tamarind onions & apricots

SEASONAL CONTEMPORARY

Carrot Orange Panna Cotta - \$15

Thyme roast baby beets, ancho hemp granola, pickled candy onion, garden flowers, chamomile-agave emulsion

Berberé Cherokee Bison Tihlo Dumplings - \$41

Rhubarb smoked pork broth, charred green garlic, French green lentils, shaved mustards

Grilled Hawaiian Prawns - \$43

Nopales and pickled spring onion salad, charred onion honey lime dressing, marinated black eye peas, pumpkin seed guajillo salsa

Squid Ink Pasta - \$35

Spanish octopus, Calabrian chili salami, spring pea and grilled garlic scape, preserved lemon cream sauce, lemon and charred dandelion green vinaigrette

DESSERTS

Lemon Tart - \$10

Basil ice cream, raspberry-pink peppercorn coulis, pine nuts, salt-cured olives

Cinnamon Sugar Beignets - \$8

Sweet corn anglaise, blueberry caramel

Dark Chocolate Mousse Terrine* - \$10

Red wine ice cream, spiced chocolate caramel, chantilly

Tropical Waffle Sundae - \$10

Banana-mango ice cream, coconut cake croutons, passionfruit caramel, roasted pineapple

Elmer's Fudge Sundae* - \$8

Sassy Cow vanilla ice cream, homemade fudge, candied pecans, brandied cherries

‡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. All aiolis and Caesar dressing contain raw egg. *Gluten-free