

CHURCHILL'S

Starters

	Chilled Melon Gazpacho Fresh picked island melon and vegetables atop sesame crab toast	\$13.50
	Coconut & Wild Mushroom Bisque Sautéed tender mushroom blended and finished with fresh coconut cream	\$18.00
	Fisherman's Platter Seafood medley with herb crusted shrimp, roasted calamari, sautéed mussels and garlic aioli	\$20.00
	Jumbo Shrimp Cocktail Poached shrimp cooked in a stock of fine mirepoix vegetable, sea salt, horseradish and brandy sauce	\$18.00
	Beef Carpaccio Tender shaving of Angus beef, spicy baby arugula, pecorino Romano and grain mustard	\$18.00

Salads

	Caesar Salad Crispy romaine leaves, charred croutons, shaved parmesan and house inspired Caesar dressing	\$11.50
	Field Greens Fresh assortment of sweet and spicy lettuce leaves, full flavored cherry tomatoes and sherry balsamic vinaigrette	\$10.00
	Caprese Salad Fresh vine ripe tomato, mozzarella, basil, virgin olive oil and aged reduce balsamic	\$13.50

Homemade pasta Selection

	Tortellini Filled with smoked seafood, ricotta cheese in an orange butter sauce	\$24.00
	Spaghetti alle Vongole Littleneck clams, white wine, garlic and fresh herbs	\$24.00
	Penne and Broccoli Aglio Olio Sautéed broccoli, garlic, virgin olive oil	\$18.00

From the Farm and from the Sky

	Grilled Chicken Breast Served with succulent thyme whipped potato, romesco sauce and baby carrots sautéed with fresh herbs and olive oil	\$24.00
	Wisconsin Veal Chop European parsnips puree and roasted root vegetables in a merlot reduction	\$40.00
	Lamb Rack Dijonnaise Tender lamb pan seared and Panko crusted with fresh herbs, sautéed haricot verts and shallots caramelized	\$36.00
	Sirloin Steak Grilled center cut sirloin steak topped with café de Paris butter and roasted bell peppers	\$40.00
	Beef Tenderloin Charbroiled American beef with hothouse roasted asparagus, roman truffle mash potatoes, wild mushroom, and jus	\$34.00

15% gratuity will be added to your bill and distributed to our Associates

MENUS ARE SUBJECT TO CHANGE

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From the Sea



Pan Seared Sea Bass

Served with carrot puree, shaved baby vegetables,
lemon grass and Saffron essence \$38.00

Olive Tapenade Salmon

Seared wild salmon with Kalamata Greek olive
tapenade, sautéed Jerusalem artichoke,
stripped zucchini and garlic aioli \$30.00



Local Fresh Mutton Snapper

Pan roasted Bahamian grouper whipped lemon
and anise basil potato, French citrus beurre blanc \$26.00



Mediterranean Shrimp Scampi

Served over fresh sautéed hothouse
asparagus risotto in a garlic-butter sauce \$38.00

The Sins of Sugar

Molten Chocolate Cake

Dark chocolate and basil fondant, served
over a delicate honey and saffron sweet sauce \$10.00

Goat Cheese Panna Cotta

Flourless creamy milk custard with a hint of fresh goat
cheese and a raspberry balsamic glaze \$10.00

Passion Fruit Crème Brulee

Creamy and luxurious custard with a tropical
essence of passion fruit, topped with a layer of
caramelized sugar \$10.00

Creamy Tiramisu

Homemade ladyfingers soaked in coffee, layered
between light mascarpone filling \$10.00

Cheese Platter

Figs, dried fruits and champagne grapes \$16.00



Dishes are maximum of 165 calories.
Some dishes cannot be considered healthy,
if served with butter or mayonnaise based sauces.



Any dish on the menu,
can be prepared gluten-free using substitutions.

15% gratuity will be added to your bill and distributed to our Associates

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CHURCHILL'S

Martinis

All of the following Martinis are priced at US \$11.00

1951 MARTINI

Gin, Cointreau, Green Olives

CRÈME BRULÉE MARTINI

Vanilla Vodka, Frangelico, Cointreau,
Half & Half

COSMOPOLITAN

Vodka, Cointreau, Cranberry Juice,
Lime Juice, Lemon Twist

LYCHEE MARTINI

Vodka, Lychee Juice, Triple Sec, Lime
Juice, Lychee Fruit

BELLINI MARTINI

Vodka, Peach Schnapps, Sparkling Wine

VODKA MARTINI

Vodka, Dry Vermouth, Olives

FLYING DUTCHMAN

Gin, Triple Sec, Blue Curacao,
Lemon Twist

ALABAMA MARTINI

Vodka, Galliano, Rye Whiskey,
Orange Juice

LEMON DROP

Absolut Citron Vodka, Sweet N' Sour,
Lemon Twist

GOLDEN CADILLAC

Galliano, Crème De Cacao White,
Heavy Cream

TEQUILA MARTINI

Tequila Gold, Gin, Dry Vermouth

DIRTY MARTINI

Vodka, Dry Vermouth, Olive Brine,
Olives

GREEN APPLE MARTINI

Vodka, Apple Pucker, Lime Juice,
Maraschino Cherry

WASHINGTON APPLE MARTINI

Rye Whisky, Apple Pucker, Splash of
Cranberry, Maraschino Cherry

CHOCOLATE MARTINI

Vanilla Vodka, Dark Crème De Cacao,
Godiva Liqueur, Chocolate Shavings



Neat Spirits are suggested.



Tito Vodka, Ciroc Vodka, José Cuervo Tequila,
Bacardi & Cruzan Rums are suggested.

15% service charge plus 7.5% VAT, are added to your bill.

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Tapas

 **MEDITERRANEAN BRUSCHETTA** 8.00

fresh diced tomato, basil, capers and black olives served on a crispy herb baguette

SPINACH DIP 8.50

four-cheese spinach and Roma tomato dip served with toasted pita points

 **CHICKEN SATAY** 9.50

marinated with basil and garlic oil grilled served with a black bean dip

COCONUT SHRIMP 14.00

four jumbo shrimp breaded in a special coconut breading and fried until golden and crispy served with a tropical remoulade

ESCARGOT 11.00

in mushroom caps topped with garlic butter sundried tomatoes and blue cheese baked golden brown

SAUTEÉD CALAMARI 11.50

with onions, tender calamari pieces sautéed with capers, cilantro and white wine

MUSHROOMS FLORENTINE 14.00

mushroom cups filled with spinach, lobster meat and cream cheese, topped with mozzarella and baked with garlic butter



Dishes are maximum of 162 calories.



Any dish on the menu,
can be prepared gluten-free, using substitutions.

15% service charge plus 7.5% VAT, is added to your bill.